

## Snacks

LOBSTER DIP with toasted crostini | 15  
wild caught lobster, artichoke hearts, parmesan cheese

FRIED PICKLES | 6  
pleasant valley bread & butter pickles, ancho chile ranch

GRILLED OCTOPUS TACOS | 11  
marinated northwest octopus, pineapple pico de gallo, jalapeno salsa, mixed greens

7 LAYER DIP & FRESH FRIED TORTILLA CHIPS | 7

SMOKED SALMON DIP | 9  
house-smoked wild salmon, cream cheese, grilled lemon, fresh baguette

STEAMED MANILA CLAMS | 14  
garlic, white wine, butter, crushed red pepper, fresh herbs

GARLIC BREAD | 6<sup>50</sup>  
grilled essential bakery roll, herb roasted garlic, shaved parmesan

CRISPY CALAMARI | 12  
hand cut strips, sweet onions, jalapenos, lemon caper aioli

BUFFALO CHICKEN WINGS | 11  
fresh celery, blue cheese dip

MINI CHEESEBURGERS\* | (two) 9  
angus beef, boathouse spread, caramelized onions, tomato

MINI PULLED PORK SANDWICHES | (two) 9  
carolina pulled pork, southern slaw, chipotle bbq sauce

PICKLE JAR | 4<sup>50</sup>  
seasonal pickled vegetables, olives and mini sweet peppers

BUTTERMILK ONION STRINGS & JALAPENDS | 5

## Soups & Starter Salads

SMOKED SALMON & CORN CHOWDER cup | 6 bowl | 8  
house smoked wild king salmon, bacon, corn, potato

SOUP OF THE WEEK cup | 4<sup>50</sup> bowl | 6<sup>50</sup>

'WEEDS' | 5<sup>50</sup>  
seasonal greens, croutons, parmesan, citrus vinaigrette

GRILLED PEAR SALAD | 8  
grilled local pears, lime vinaigrette, candied cashews, spring mix, gorgonzola cheese

BLT SALAD | 7<sup>50</sup>  
smoked bacon, grape tomatoes, butter lettuce, blue cheese

CAESAR SALAD | 6<sup>50</sup>  
romaine, croutons, housemade dressing, shaved parmesan

## Big Salads

HAWAIIAN AHI POKE SALAD | 15  
marinated ahi, asian slaw, cucumber, sesame dressing, chili sauce

CHINA TOWN CHICKEN SALAD | 14  
grilled chicken breast, asian vegetables, cucumbers, toasted almonds,crispy rice noodles, sesame soy dressing, sesame seeds

SOUTHWESTERN PRAWN SALAD | 16  
cumin crusted pacific prawns, roasted red peppers, avocado, tomato, black beans, sweet onion, romaine, pepper jack cheese, lime cilantro dressing, crispy tortilla strips

FRESH WILD CAUGHT SALMON & SPINACH SALAD\* | 18  
wild caught alaskan salmon, cucumbers, farm egg, sweet onions, grape tomatoes, honey mustard dressing

DUNGENESS CRAB & PRAWN LOUIE | 21  
old bay spiced prawns, asparagus, boiled egg, avocado, kalamata olives, tomato, romaine hearts, iceberg lettuce, house louie dressing

STEAK SALAD | 19  
grilled top sirloin, mixed greens, beef steak tomato, grilled sweet onions, blue cheese crumbles, chimichurri vinaigrette

CHICKEN CAESAR\* | 14  
grilled chicken breast, romaine, croutons, house made caesar dressing, shaved parmesan  
*substitute: chilled prawns – add 4; grilled salmon \*– add 5  
crispy calamari – add 3<sup>50</sup>; dungeness crab – add 6*

## Sandwiches

*choice of: cajun fries, naked fries, boston baked beans , veggie stix*

VEGGIE SANDWICH | 13  
whole grain bread, green goddess dressing, avocado, asparagus, cucumber, tomato, butter lettuce, daikon sprouts, sweet yellow onion, provolone cheese

N'AWLINS PO'BOY.....oyster\* 15.<sup>50</sup> | prawn 14  
southern slaw, remoulade, grilled essential bakery roll

CRISPY FISH SANDWICH | 12<sup>50</sup>  
beer battered alaskan cod, lemon caper aioli, butter lettuce, tomato, pub bun

GRILLED CHEESE & TOMATO SOUP | 12  
smoked mozzarella, cheddar, american cheese, provolone

BOATHOUSE DIP | 15<sup>50</sup>  
roast beef, horseradish cream cheese, crispy onion strings, grilled essential bakery roll, rosemary jus

CAROLINA PULLED PORK with CHIPOTLE BBQ SAUCE | 13  
southern slaw, sweet onions, pub bun

## Big Plates

GRILLED MAHI MAHI TACOS\* | 15<sup>50</sup>  
citrus marinated mahi, chipotle-lime crema, shredded cabbage, pineapple-jicama salsa, corn & flour blend tortilla, jalapeno polenta

CEDAR PLANKED FRESH WILD CAUGHT ALASKAN SALMON\* | 22  
cheddar potato gratin, sautéed spinach, honey mustard

LOUISIANA STYLE JAMBALAYA | 16  
blackened chicken, andouille sausage, gulf prawns, jasmine rice, spicy cajun sauce.

MACARONI & CHEESE | 13  
elbow macaroni, american, cheddar, & pepperjack cheese, bourbon infused caramelized onions, bacon, herbed crumbs  
“COWBOY STYLE” – with our carolina pulled pork & chipotle bbq sauce – *add 5*

GRILLED TOP SIRLOIN STEAK | 24  
smashed yukon gold potatoes, grilled onions, blue cheese stuffed tomato, sautéed spinach, seasoned steak butter

## Pike Place Fish Fry

ALASKAN COD | 3 pieces 18 | 2 pieces 15

OYSTERS\* | 17 PRAWNS | 16

ALASKAN HALIBUT | 3 pieces 23 | 2 pieces 19

COMBO: cod, prawns,oysters | 16<sup>50</sup>

southern slaw, cajun fries, lemon caper aioli

## American Backyard Burgers

Angus beef\*, veggie burger, or natural chicken breast

PUB BUN (GLUTEN FREE BUN 1.00)

*choice of: cajun fries, naked fries, boston baked beans; veggie stix*

ALL AMERICAN BURGER | 12<sup>50</sup>  
lettuce, tomato, onion, boathouse sauce

SMOKEHOUSE BURGER | 15  
applewood smoked bacon, smoked mozzarella, buttermilk onion strings, chipotle bbq sauce, mayo, lettuce, tomato

CALIFORNIA BURGER | 14  
pepperjack, avocado, pico de gallo, chipotle-lime crema, lettuce

*Add:* cheese 1<sup>00</sup> | applewood smoked bacon or avocado 1<sup>50</sup>  
extra sauce 50¢

## Old Fashioned Shakes | 7

*spike your shake: kahlua, bailey's, amaretto, rum, brandy | 4*

SALTED CARAMEL  
sweet cream ice cream, house made  
buttery caramel sauce, salted pretzels

TRIPLE CHOCOLATE  
chocolate ice cream, chocolate sauce, brownie

BLUEBERRY  
oregon blueberries, brown sugar ice cream

S'MORE  
chocolate sauce, graham cracker, toasted marshmallow

BANANA CARAMEL  
sweet cream ice cream, bananas, caramel sauce

BROWN COW  
root beer syrup, sweet cream ice cream

STRAWBERRY  
sweet cream ice cream, local strawberries

## Desserts

DRUNKEN CHOCOLATE CHEESECAKE | 8  
kahlua dark chocolate cheesecake, hot fudge, chocolate  
crust, baileys whipped cream

BOURBON SOAKED APPLE CRISP | 6  
granny smith apples, kentucky bourbon, golden raisins,  
oatmeal cookie crumble, brown sugar ice cream

TRIPLE CHOCOLATE BROWNIE SUNDAE | 7  
fresh baked brownie, sweet cream ice cream, chocolate  
sauce & caramel whipped cream

LEMON CHEESECAKE JAR | 6  
cheesecake baked in a mason jar,  
fresh lemon curd, graham cracker crust

BOATHOUSE BANANA SPLIT | 8  
housemade sweet cream, brown sugar & chocolate ice  
creams, ghiradelli chocolate sauce, fresh  
strawberries, brown sugar caramel, whipped cream,  
bananas, walnuts & cherries

We customarily present 1 guestcheck to parties of 9 or more.

8 17 23

\*All Seafood & Beef is cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

8 17 20

## 19 Beers

BEERS ON TAP...and one cider!

- Manny's Pale Ale, Georgetown Brewing Co, Seattle 5/8
- Octopus IPA, Narrows Brewing Co., Tacoma 5/8
- Irish Death, Iron Horse Brewery, Ellensburg 6/9
- African Amber, Mac & Jack's Brewing Co., Redmond 5/8
- Rotating IPA, Local Breweries, PNW 6/9
- Seasonal, Rotating Breweries, PNW 6/9
- Brewer's Pick, Silver City Brewing Co., Bremerton 5/8
- Hefeweizen, Rotating Breweries, PNW 5/8
- Brewers Pick, Local Cider 6/9

Beer Sampling Board, Your Choice of 4 | 8

Domestic Growler Fill | 12 Craft Growler Fill | 16

### BY THE BOTTLE

Omission Pale Ale <b>GF*</b>	5
Not Your Father's Rootbeer	5
Bubbly Cider	3
Kaliber Non Alcoholic	4
Budweiser/Bud Light	4
Men's Room Red	5
Blue Moon	5
Stella Artois	5
Crabbie's Ginger Beer	5
Corona	5
Coors Light	4

## 19 Pacific Northwest Wines

### WHITES

Sagelands Chardonnay	7/26
Côtes de Ciel Viognier	10/38
Willow Crest Riesling	9/34
Waterbrook Pinot Gris	8/30
Chateau Saint Michelle Sauvignon Blanc	9/34
Saviah Cellars the Jack White Blend	8/30
Chateau Saint Michelle MiMi Chardonnay	10/38

### REDS

Charles Smith Velvet Devil Merlot	9/34
Sagelands Cabernet Sauvignon	7/26
Townshend T3 Red Blend	10/38
Sustain Cabernet Sauvignon	11/42
Foris Pinot Noir	8/30

### PINK & SPARKLY

The Jack Rosé	8/30
Domaine Saint Michelle Sparkling	8/30

## Happy Hours

DRINK, DINE, DWELL, AND BE WELL!

EVERY DAY OF THE WEEK

3PM to 6PM and 9PM to close

DRAFT BEERS	4/7
BOTTLE BEERS Bud, Bud Light, Coors Light	50% OFF
SELECTED SPECIALTY COCKTAILS	6
WELL DRINKS	4 <sup>50</sup>
SPECIAL WINE OFFERS	5

MORE THAN A DOZEN of our FULL-SIZE APPETIZERS ..... 3-8  
available during Happy Hours in the bar

## Little Tidbits of History

We are honored to share some history with the Tacoma Narrows Marina. Our building was for many years the local bait and tackle shop, which has moved just across the deck. The old Day Island Bridge now serves as our bar top, and vintage Nalley Valley Pickle barrels have a second life as our table tops. Hanging out with friends, grabbing a bite to eat, or just gazing at the view, we hope Boathouse 19 becomes part of your history, too!

## Northwest Barrel Wines

Eschew the bottle and the cork. Serving wine on tap from the barrel allows us to offer high quality wines at reasonable prices, with each glass as fresh as the first. It's also a little kinder to the environment. Current selections from our revolving menu:

### WHITES

Pinot Gris, Vine to Table, Walla Walla, WA   7
14 Hands Chardonnay, 14 Hands Winery, Prosser, WA   8 <sup>50</sup>
Riesling, Vessel Wines, Woodinville, WA,   8

### REDS

14 Hands Merlot, 14 Hands Winery, Prosser, WA   8 <sup>50</sup>
Red Blend, Vine to Table, Walla Walla, WA,   8
Malbec, Vessel Wines, Woodinville, WA,   8
Bordeaux Blend, Piccola Wines, North Bend, WA   9

## Visit Us on Facebook



# Boathouse 19 tacoma narrows marina

9001 South 19<sup>th</sup> Street, Tacoma, WA 253-565-1919

Open every day at 11am, Happy Hour 3pm to 6pm & 9 to close daily

## 19 Cocktails

ENGINE MASTER | 11

bourbon, fresh orange, bitters, soda

SPARKLING MARTINI | 10 *Your choice: pear or peach*

absolut vodka, elder flower liqueur, sparkling wine, pear puree

COCONUT MARGARITA | 10

coconut 1800 tequila, fresh lime juice, agave syrup

MOSCOW MULE | 9

tito's vodka, ginger beer, lime

JALAPENO SYNERGY | 9

vodka, agave syrup, jalapeno slices, lager, lemon wedge

BLUEBERRY LEMON DROP | 10

wild oregon blueberries, blueberry vodka, sweet and sour

WHITE LINEN | 9

gin, st. germain liqueur, fresh cucumber

GERTIE'S LEMONADE | 8

vodka, lemon, basil, strawberries

FRENCH 75 | 10

champagne, gin, simple syrup, fresh lemon juice

NARROWS SUNSET | 8

vodka, fresh orange juice, pama liqueur

DAY ISLAND ICED TEA | 8

sweet tea vodka, rum, gin, iced tea, lemonade

BOATHOUSE MARGARITA | 9

fresh lime juice, cuervo gold tequila, agave syrup

BLACKBERRY MAI TAI | 10

malibu & myers's rums, blackberry, pineapple & orange

LEMON MERINGUE PIE | 8

whipped cream vodka, lemonade, cream

STORM ON THE SOUND | 10

kraken dark rum, ginger beer, lime

SOUR CHERRY GIN SLING | 8

gin, fresh lime juice, cointreau, house-made sour cherry syrup

SHIPWRECKED GINGER MOJITO | 8

rum, housemade ginger syrup, fresh mint, fresh lime, soda

WAGNER'S BLOODY MARY | 9<sup>50</sup>

vodka, housemade mary, pickled vegetables & a strip of bacon

BOATHOUSE COFFEE | 9

caffe d'arte coffee, grand marnier, crème de cacao, whipped cream

## Beverages

SODAS ...coke, diet, sprite, barq's root beer | 2<sup>75</sup>

BACKPORCH LEMONADE fresh | 3<sup>50</sup>

ICED TEA | 2<sup>95</sup>

JUICES ...apple, orange, cranberry, pineapple, tomato | 3

COFFEE café d'arte | 2<sup>95</sup>