

## Snacks

LOBSTER DIP with grilled crostini | 15<sup>25</sup>  
wild caught lobster, artichoke hearts, parmesan cheese

FRIED PICKLES | 5<sup>99</sup>  
pleasant valley bread & butter pickles, ancho chile ranch

GRILLED OCTOPUS TACOS | 10<sup>99</sup>  
marinated northwest octopus, pineapple pico de gallo, jalapeno salsa, mixed greens

7 LAYER DIP & FRESH FRIED TORTILLA CHIPS | 7<sup>25</sup>

SMOKED SALMON DIP | 8<sup>99</sup>  
house-smoked wild salmon, cream cheese, grilled lemon, fresh baguette

STEAMED MANILA CLAMS | 13<sup>99</sup>  
garlic, white wine, butter, crushed red pepper, fresh herbs

GARLIC BREAD | 7<sup>50</sup>  
grilled essential bakery roll, herb roasted garlic, shaved parmesan

CRISPY CALAMARI | 12<sup>99</sup>  
hand cut strips, sweet onions, jalapenos, lemon caper aioli

CHICKEN WINGS | 11<sup>99</sup>  
***your choice:*** buffalo, teriyaki or bbq, fresh celery

MINI CHEESEBURGERS\* | (two) 8<sup>99</sup>  
angus beef, boathouse spread, caramelized onions, tomato

MINI PULLED PORK SANDWICHES | (two) 8<sup>99</sup>  
carolina pulled pork, slaw, chipotle bbq sauce

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

BUTTERMILK ONION STRINGS & JALAPENDS | 4<sup>99</sup>

## Soups & Starter Salads

SMOKED SALMON, CLAM, CORN CHOWDER cup | 5<sup>99</sup> bowl | 8<sup>50</sup>  
house-smoked wild sockeye 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 | 7<sup>99</sup>  
grilled local pears, white balsamic vinaigrette, candied cashews, spring mix, gorgonzola cheese

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

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

## Big Salads

HAWAIIAN AHI POKE SALAD\* | 16<sup>50</sup>  
marinated ahi, asian slaw, cucumber, sesame dressing, chili sauce

CHINA TOWN CHICKEN SALAD | 13<sup>99</sup>  
glazed grilled chicken breast, asian vegetables, cucumbers, toasted almonds, crispy rice noodles, sesame soy dressing, sesame seeds

SOUTHWESTERN PRAWN SALAD\* | 16<sup>99</sup>  
cumin crusted pacific prawns, roasted red pepper, avocado, tomato, black beans, sweet onion, romaine, pepper jack cheese, lime cilantro dressing, crispy tortilla strips

FRESH WILD CAUGHT SALMON & SPINACH SALAD\* | 18<sup>99</sup>  
wild caught alaskan salmon, cucumbers, farm egg, sweet onions, grape tomatoes, honey mustard dressing

DUNGENESS CRAB & PRAWN LOUIE\* | 20<sup>99</sup>  
old bay spiced prawns, dungeness crab, asparagus, boiled egg, avocado, kalamata olives, tomato, romaine hearts, iceberg lettuce, house louie dressing

CERTIFIED ANGUS STEAK SALAD\* | 19<sup>99</sup>  
grilled new york strip, mixed greens, beef steak tomato, grilled sweet onions, blue cheese crumbles, chimichurri vinaigrette

CHICKEN CAESAR\* | 13<sup>99</sup>  
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<sup>99</sup>  
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<sup>99</sup>  
southern slaw, remoulade, grilled essential bakery roll

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

GRILLED CHEESE & TOMATO SOUP | 12<sup>50</sup>  
smoked mozzarella, cheddar, american & provolone

BOATHOUSE DIP | 15<sup>99</sup>  
roast beef, horseradish cream cheese, crispy onion strings, grilled essential bakery roll, rosemary jus

CAROLINA PULLED PORK with CHIPOTLE BBQ SAUCE | 12<sup>99</sup>  
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 *Add:* housemade guacamole 1<sup>99</sup>

CEDAR PLANKED FRESH WILD CAUGHT ALASKAN SALMON\* | 22<sup>99</sup>  
cheddar potato gratin, sautéed spinach, honey mustard

LOUISIANA STYLE JAMBALAYA | 15<sup>99</sup>  
blackened chicken, andouille sausage, gulf prawns, jasmine rice, spicy cajun sauce.

MACARONI & CHEESE | 12<sup>99</sup>  
elbow macaroni, american, cheddar, & pepper jack cheese, bourbon infused caramelized onions, bacon, herbed crumbs “COWBOY STYLE” – with our carolina pulled pork & chipotle bbq sauce – *add 5*

GRILLED CERTIFIED ANGUS® NEW YORK STRIP STEAK\* | 25<sup>99</sup>  
smashed yukon gold potatoes, grilled onions, blue cheese stuffed tomato, sautéed spinach, seasoned steak butter

## Pike Place Fish Fry

ALASKAN COD | 3 pieces 17<sup>99</sup> | 2 pieces 14<sup>99</sup>

OYSTERS\* | 16<sup>99</sup> PRAWNS | 15<sup>99</sup>

ALASKAN HALIBUT | 3 pieces 22<sup>99</sup> | 2 pieces 18<sup>99</sup>

COMBO: cod, prawns, calamari | 16<sup>99</sup>

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 | 13<sup>50</sup>  
lettuce, tomato, onion, boathouse sauce

SMOKEHOUSE BURGER | 14<sup>99</sup>  
applewood smoked bacon, smoked mozzarella, buttermilk onion strings, chipotle bbq sauce, mayo, lettuce, tomato

CALIFORNIA BURGER | 13<sup>99</sup>  
pepperjack, housemade guacamole, pico de gallo, chipotle-lime crema, lettuce

*Add:* housemade guacamole or applewood smoked bacon 1<sup>99</sup>  
cheese 1<sup>00</sup> | extra sauce 50¢

## Old Fashioned Shakes | 6<sup>99</sup>

*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, sweet cream 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 | 7<sup>99</sup>  
kahlua dark chocolate cheesecake, hot fudge,  
chocolate crust, whipped cream

CARAMEL APPLE CRISP | 6<sup>50</sup>  
granny smith apples, caramel, oatmeal cookie crumble,  
cinnamon, sweet cream ice cream

TRIPLE CHOCOLATE BROWNIE SUNDAE | 6<sup>99</sup>  
fresh baked brownie, sweet cream ice cream, chocolate  
sauce & caramel whipped cream

LEMON CHEESECAKE JAR | 5<sup>99</sup>  
cheesecake baked in a mason jar,  
fresh lemon curd, graham cracker crust

BOATHOUSE BANANA SPLIT | 7<sup>99</sup>  
housemade brown sugar, sweet cream & 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.

\*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.

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## 19 Beers

### BEERS ON TAP...and one cider!

- Manny's Pale Ale, Georgetown Brewing Co, Seattle 5/8
- Golden Ale, Narrows Brewing Co., Tacoma 5/8
- Irish Death, Iron Horse Brewery, Ellensburg 6/9
- African Amber, Mac & Jack's Brewing Co., Redmond 5/8
- Moving Day IPA, Wet Coast Brewing, Gig Harbor 6/9
- Rude Parrot IPA, 7 Seas Brewing Co., Gig Harbor 6/9
- Ridgetop Red, Silver City Brewing Co., Bremerton 6/9
- Alpine Oktoberfest Lager, Oroville, WA 5/8
- Brewers Pick, Local Cider 6/9

Beer Sampling Board, Your Choice of 4 | 8

Boathouse19 Logo Stainless Steel Grower | 25 Fill | 16  
BY THE BOTTLE

Omission Pale Ale <b>GF*</b> .....	5
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
Space Dust IPA .....	5
Coors Light.....	4
Rainier.....	4

## 19 Pacific Northwest Wines

### WHITES

Sagelands Chardonnay.....	7/26
Ryan Patrick Riesling .....	8/30
Sustain Pinot Gris .....	8/30
Chateau Saint Michelle Sauvignon Blanc.....	9/34
Waitsburg 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.....	11/42
Foris Pinot Noir .....	9/34
Originals Cabernet Sauvignon .....	10/38

### PINK & SPARKLY

Charles & Charles 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 <sup>50</sup>

MORE THAN A DOZEN of our APPETIZERS..... 4<sup>99</sup>-8<sup>50</sup>  
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, Waterbrook, Walla Walla, WA | 7
- 14 Hands Chardonnay, 14 Hands Winery, Prosser, WA | 8<sup>50</sup>
- Riesling, Vessel Wines, Woodinville, WA, | 8

### REDS

- Malbec, Vessel Wines, Woodinville, WA, | 8
- Bordeaux Blend, Piccola Wines, North Bend, WA | 9
- 14 Hands Merlot, 14 Hands Winery, Prosser, WA | 8<sup>50</sup>

## 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>99</sup>
- JUICES ...apple, orange, cranberry, pineapple, tomato | 2<sup>99</sup>
- COFFEE cafe d'arte | 2<sup>99</sup>
- ARTISAN CRAFTED HOT TEA whole leaf, assorted blends | 2<sup>99</sup>