

Snacks

LOBSTER DIP with grilled crostini | 15²⁵

wild caught lobster, artichoke hearts, parmesan cheese

FRIED PICKLES | 5⁹⁹

pleasant valley bread & butter pickles, ancho chile ranch

GRILLED OCTOPUS TACOS | 10⁹⁹

marinated northwest octopus, pineapple pico de gallo, jalapeno salsa, mixed greens

7 LAYER DIP & FRESH FRIED TORTILLA CHIPS | 7²⁵

SMOKED SALMON DIP | 8⁹⁹

house-smoked wild salmon, cream cheese, grilled lemon, fresh baguette

STEAMED MANILA CLAMS | 13⁹⁹

garlic, white wine, butter, crushed red pepper, fresh herbs

GARLIC BREAD | 7⁵⁰

grilled essential bakery roll, herb roasted garlic, shaved parmesan

CRISPY CALAMARI | 12⁹⁹

hand cut strips, sweet onions, jalapenos, lemon caper aioli

CHICKEN WINGS | 11⁹⁹

your choice. buffalo, teriyaki or bbq, fresh celery

MINI CHEESEBURGERS* | (two) 8⁹⁹

angus beef, boathouse spread, caramelized onions, tomato

MINI PULLED PORK SANDWICHES | (two) 8⁹⁹

carolina pulled pork, slaw, chipotle bbq sauce

PICKLE JAR | 4⁵⁰

seasonal pickled vegetables, olives and mini sweet peppers

BUTTERMILK ONION STRINGS & JALAPENOS | 4⁹⁹

Soups & Starter Salads

SMOKED SALMON, CLAM, CORN CHOWDER cup | 5⁹⁹ bowl | 8⁵⁰

house-smoked wild sockeye salmon, bacon, corn, potato

SOUP OF THE WEEK cup | 4⁵⁰ bowl | 6⁵⁰

'WEEDS' | 5⁵⁰

seasonal greens, croutons, parmesan, citrus vinaigrette

GRILLED PEAR SALAD | 7⁹⁹

grilled local pears, white balsamic vinaigrette, candied cashews, spring mix, gorgonzola cheese

BLT SALAD | 7⁵⁰

smoked bacon, grape tomatoes, romaine lettuce, blue cheese

CAESAR SALAD | 6⁵⁰

romaine, croutons, housemade dressing, shaved parmesan

Big Salads

HAWAIIAN AHI POKE SALAD* | 16⁵⁰

marinated ahi, asian slaw, cucumber, sesame dressing, chili sauce

CHINA TOWN CHICKEN SALAD | 13⁹⁹

glazed grilled chicken breast, asian vegetables, cucumbers, toasted almonds, crispy rice noodles, sesame soy dressing, sesame seeds

SOUTHWESTERN PRAWN SALAD* | 16⁹⁹

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* | 18⁹⁹

wild caught alaskan salmon, cucumbers, farm egg, sweet onions, grape tomatoes, honey mustard dressing

DUNGENESS CRAB & PRAWN LOUIE* | 20⁹⁹

old bay spiced prawns, dungeness crab, asparagus, boiled egg, avocado, kalamata olives, tomato, romaine hearts, iceberg lettuce, house louie dressing

CERTIFIED ANGUS STEAK SALAD* | 19⁹⁹

grilled new york strip, mixed greens, beef steak tomato, grilled sweet onions, blue cheese crumbles, chimichurri vinaigrette

CHICKEN CAESAR* | 13⁹⁹

grilled chicken breast, romaine, croutons, house made caesar dressing, shaved parmesan

*substitute: chilled prawns - add 4; grilled salmon *- add 5
crispy calamari - add 3⁵⁰; dungeness crab - add 6*

Sandwiches

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

VEGGIE SANDWICH | 13⁹⁹

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

N'AWLINS PO'BOY oyster* 15⁵⁰ | prawn 14⁹⁹

southern slaw, remoulade, grilled essential bakery roll

CRISPY FISH SANDWICH | 12⁵⁰

beer battered alaskan cod, lemon caper aioli, lettuce, tomato, pub bun

GRILLED CHEESE & TOMATO SOUP | 12⁵⁰

smoked mozzarella, cheddar, american & provolone

BOATHOUSE DIP | 15⁹⁹

roast beef, horseradish cream cheese, crispy onion strings, grilled essential bakery roll, rosemary jus

CAROLINA PULLED PORK with CHIPOTLE BBQ SAUCE | 12⁹⁹

slaw, sweet onions, pub bun

*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.

Big Plates

GRILLED MAHI MAHI TACOS* | 15⁵⁰

citrus marinated mahi, chipotle-lime crema, shredded cabbage, pineapple-jicama salsa, corn & flour blend tortilla, jalapeno polenta *Add: housemade guacamole 1⁹⁹*

CEDAR PLANKED FRESH WILD CAUGHT ALASKAN SALMON* | 22⁹⁹

cheddar potato gratin, sautéed spinach, honey mustard

LOUISIANA STYLE JAMBALAYA | 15⁹⁹

blackened chicken, andouille sausage, gulf prawns, jasmine rice, spicy cajun sauce.

MACARONI & CHEESE | 12⁹⁹

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* | 25⁹⁹

smashed yukon gold potatoes, grilled onions, blue cheese stuffed tomato, sautéed spinach, seasoned steak butter

Pike Place Fish Fry

ALASKAN COD | 3 pieces 17⁹⁹ | 2 pieces 14⁹⁹

OYSTERS* | 16⁹⁹ PRAWNS | 15⁹⁹

HADDOCK | 21⁹⁹

COMBO: cod, prawns, calamari | 16⁹⁹

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 | 13⁵⁰

lettuce, tomato, onion, boathouse sauce

SMOKEHOUSE BURGER | 14⁹⁹

applewood smoked bacon, smoked mozzarella, buttermilk onion strings, chipotle bbq sauce, mayo, lettuce, tomato

CALIFORNIA BURGER | 13⁹⁹

pepper jack, housemade guacamole, pico de gallo, chipotle-lime crema, lettuce

*Add: housemade guacamole or applewood smoked bacon 1⁹⁹
cheese 1⁰⁰ | extra sauce 50¢*

Old Fashioned Shakes | 6⁹⁹

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 | 7⁹⁹

kahlua dark chocolate cheesecake, hot fudge, chocolate crust, whipped cream

CARAMEL APPLE CRISP | 6⁵⁰

granny smith apples, caramel, oatmeal cookie crumble, cinnamon, sweet cream ice cream

TRIPLE CHOCOLATE BROWNIE SUNDAE | 6⁹⁹

fresh baked brownie, sweet cream ice cream, chocolate sauce & caramel whipped cream

LEMON CHEESECAKE JAR | 5⁹⁹

cheesecake baked in a mason jar, fresh lemon curd, graham cracker crust

BOATHOUSE BANANA SPLIT | 7⁹⁹

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 guest check to parties of 9 or more.

19 Beers

BEERS ON TAP...and one cider!

Manny's Pale Ale, Georgetown Brewery. Seattle 5/8
 Galloping Gertie Golden, Narrows Brewery, Tacoma 5/8
 Festivus Holiday Ale, Black Raven Brewing, Redmond 6/9
 African Amber, Mac & Jack's Brewing Co. Redmond 5/8
 Moving Day IPA, Wet Coast Brewing, Gig Harbor 6/9
 Cascadian Dark Ale, Wet Coast Brewing, Gig Harbor 6/9
 Ridgetop Red, Silver City Brewery, Bremerton 6/9
 Narcissism IPA, Sumerian Brewing, Woodinville 6/9
 Dark & Dry Apple Cider, Spire, Olympia 6/9

Beer Sampling Board, Your Choice of 4 | 8

Boathouse19 Logo Stainless Steel Grower | 25 Fill | 16

BY THE BOTTLE

Omission Pale Ale GF*	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

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 ⁵⁰
SPECIAL WINE OFFERS.....	5 ⁵⁰

MORE THAN A DOZEN of our APPETIZERS

4⁹⁹-8⁵⁰
 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 | 8⁵⁰
 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 | 8⁵⁰

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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 | 9⁵⁰

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

BOATHOUSE COFFEE | 9

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

Beverages

SODAS ...coke, diet, sprite, barq's root beer | 2⁷⁵

BACKPORCH LEMONADE fresh | 3⁵⁰

ICED TEA | 2⁹⁹

JUICES ...apple, orange, cranberry, pineapple, tomato | 2⁹⁹

COFFEE café d'arte | 2⁹⁹

ARTISAN CRAFTED HOT TEA whole leaf, assorted blends | 2⁹⁹