

Snacks

LOBSTER DIP with grilled crostini | 15⁵⁰
wild caught lobster, artichoke hearts, parmesan cheese

BUFFALO CAULIFLOWER | 8⁹⁹
house wing sauce, crispy rice flour batter, blue cheese dip

BEECHER'S CHEESE CURDS | 10⁹⁹
tempura battered, housemade pepper jelly

7 LAYER DIP with fresh fried tortilla chips | 7⁹⁹
housemade bean dip, sour cream, cheddar cheese,
tomatillo salsa, tomato, avocado, green onions

MINI DUNGENESS CRAB CAKES | 14⁹⁹
red & green bell pepper, chives, pepper jelly

BLACKENED AHI | 13⁹⁹
blackened and seared yellowfin tuna, rosemary soy

HOUSE-SMOKED NW SALMON DIP | 9⁹⁹
cream cheese, lemon, grilled baguette

STEAMED CLAMS one pound | 14⁹⁹
garlic, white wine, butter, crushed red pepper, fresh herbs

GRILLED GARLIC BREAD | 7⁵⁰
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*
housemade sauce, crisp celery sticks, blue cheese dressing

MINI CHEESEBURGERS* | (two) 9⁹⁹
angus beef, boathouse spread, caramelized onions, tomato

MINI PULLED PORK SANDWICHES | (two) 9⁹⁹
carolina pulled pork, slaw, chipotle bbq sauce

Soups & Starter Salads

SMOKED SALMON & CLAM CHOWDER cup | 5⁹⁹ bowl | 8⁵⁰
house-smoked northwest king salmon, bacon, corn, potato

SOUP OF THE WEEK cup | 4⁵⁰ bowl | 6⁵⁰

'WEEDS' | 5⁹⁹
seasonal greens, croutons, parmesan, citrus vinaigrette

GRILLED PEAR SALAD | 7⁹⁹
arcadian greens, grilled bartlett pears, candied cashews,
blue cheese crumbles, white balsamic vinaigrette

BLT SALAD | 7⁹⁹
smoked bacon, grape tomatoes, romaine lettuce, blue cheese

CAESAR SALAD | 6⁹⁹
romaine, croutons, housemade dressing, shaved parmesan

Big Salads

HAWAIIAN AHI POKE SALAD* | 16⁹⁹
marinated ahi, asian slaw, cucumber, sesame dressing,
chili sauce

CHINA TOWN CHICKEN SALAD | 13⁹⁹
glazed chicken breast, asian vegetables, cucumbers,
toasted almonds, crispy rice noodles, sesame soy dressing,
sesame seeds

SOUTHWESTERN PRAWN SALAD* | 17⁵⁰
cumin crusted pacific prawns, avocado, tomato, corn, black
beans, sweet onion, romaine, pepper jack cheese, lime cilantro
dressing, crispy tortilla strips

SALMON & SPINACH SALAD* | 18⁹⁹
fresh pacific northwest king salmon filet, 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, house
louie dressing

CERTIFED ANGUS STEAK SALAD* | 19⁹⁹
grilled new york strip, mixed greens, beef steak tomato, grilled
sweet onions, blue cheese crumbles, chimichurri vinaigrette

CHICKEN CAESAR* | 13⁹⁹
chicken breast, romaine, croutons, house made caesar
dressing, shaved parmesan
*substitute: chilled prawns - add 4; grilled salmon *- add 5*
crispy calamari - add 3.⁵⁰; dungeness crab - add 6

Sandwiches with choice of:

cajun or 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 | 12⁹⁹
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

Big Plates

GRILLED MAHI MAHI TACOS* | 15⁵⁰
citrus marinated mahi, chipotle-lime crema, shredded
cabbage, pineapple-jicama salsa, corn & flour blend tortilla,
polenta *Add:* housemade guacamole 1⁹⁹

CEDAR PLANKED PACIFIC NW KING SALMON FILET* | 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

FISHERMAN'S STEW* | 19⁹⁹
salmon, cod, penn cove mussels, dungeness crab legs, spicy
tomato broth

American Backyard Burgers

Angus Beef*, Veggie Burger or Natural Chicken Breast
PUB BUN (GLUTEN FREE BUN 1⁰⁰)

choice of: cajun or 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

SALMON BLT | 17⁹⁹
grilled fresh pacific northwest king salmon filet, apple wood
smoked bacon, lemon caper aioli, lettuce, tomato

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

Pike Place Fish Fry

ALASKAN COD | 3 pieces 17⁹⁹ | 2 pieces 14⁹⁹

OYSTERS* | 16⁹⁹ PRAWNS | 15⁹⁹

COMBO: cod, prawns, calamari | 16⁹⁹

slaw, cajun fries, lemon caper aioli

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

STRAWBERRY RHUBARB CRISP | 7⁹⁹
fresh strawberries and local rhubarb, oatmeal
cookie topping, vanilla bean 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

*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.

Happy Hours

DRINK, DINE, DWELL, AND BE WELL!

EVERY DAY OF THE WEEK

3PM to 6PM and 9PM to close

ROTATING DRAFT BEERS	5 ⁵⁰ /8 ⁵⁰
BOTTLE BEERS Budweiser, Bud Light, Coors Light	50% OFF
SELECTED SPECIALTY COCKTAILS	6 ⁵⁰
WELL DRINKS	5
SPECIAL WINE OFFERS	6

MORE THAN A DOZEN of our APPETIZERS at special prices available during Happy Hours in the bar

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:

REDS

Malbec, Proletariat, Walla Walla, WA | 9

Red Blend, North by Northwest, Columbia Valley, WA | 9

Merlot, 14 Hands Winery, Prosser, WA | 8⁵⁰

Pinot Noir, Coelho Estates, Willamette Valley, OR | 9

Pacific Northwest Wines

WHITES

Foris Moscato	7/26
Ryan Patrick Riesling	8/30
Waterbrook Pinot Gris	7/26
Coeur de Terre Pinot Gris	8/30
Seven Hills Sauvignon Blanc	9/34
Sagelands Chardonnay	7/26
Chateau Ste. Michelle Mimi Chardonnay	10/38

REDS

Foris Pinot Noir	9/34
Charles Smith Velvet Devil Merlot	9/34
Amavi Syrah	14/54
Townshend T3 Red Blend	11/42
The Originals Cabernet Sauvignon	10/38
Sagelands Cabernet Sauvignon	7/26
Amavi Cabernet Sauvignon	15/58

ROSÉ

Barnard Griffin Rosé of Sangiovese	8/30
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SPARKLY

Domaine Ste. Michelle Sparkling	8/30
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NW Beer & Cider on Tap

BEERS ON TAP

Manny's Pale Ale, Georgetown Brewery, Seattle, WA	6/9
Bodhizafa IPA, Georgetown Brewery, Seattle, WA	6/9
Dragonstooth Stout, Elysian Brewing Co., Seattle WA	6/9
Breakside IPA, Breakside Brewery, Portland, OR	6/9
Hefeweizen, Lazy Boy Brewing, Everett, WA	6/9
Galloping Gertie Blonde Ale, Narrows Brewing, Tacoma, WA	6/9
African Amber, Mac & Jack's Brewing Co. Redmond, WA	6/9
Alphadelic IPA, Hop Valley Brewing Co., Eugene, OR	6/9
Moving day IPA, Wet Coast Brewing, Gig Harbor, WA	6/9
Coco Jones, Black Raven Brewery, Woodinville, WA	6/9

CIDERS ON TAP | 6/9

Blood Orange Cider, Elemental Hard Cider, Woodinville, WA
Pomegranate Cider, Elemental Hard Cider, Woodinville, WA..

Beer Sampling Board, Your Choice of 4 | 8

**Boathouse 19 Logo Stainless Growler | 25
Fill | 16**

Bottled Beer & Cider

Kaliber Non-Alcoholic	4
Budweiser Bud Light Coors Light Rainier	4
Blue Moon, Blue Moon Brewing Co., Golden, CO	5
Dos Equis Amber, Mexico	5
Stella Artois, Leuven, Belgium	5
Corona, Cerveceria Model, Mexico	5
Space Dust IPA, Elysian Brewing Co., Seattle, WA	5
Omission Pale Ale GF*, Widmer Bros. Brewing Co., Portland, OR	5
Crabbie's Ginger Beer, John Crabbie & Co., Edinburgh, Scotland	5
Dark and Dry Apple Cider, Spire Mountain Cider, Olympia, WA	6
Crisp and Dry Apple Cider, Spire Mountain Cider, Olympia, WA	6

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!



9001 South 19th 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, buttershots, 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

BROWN SUGAR BOURBON MANHATTAN | 11

heritage BSB, sweet vermouth, chocolate bitters

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

MARGARITA DIABLO | 10

tanteo jalapeno tequila, agave syrup, fresh lime, jalapeno, lager

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

SOUP 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

caffe 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 cafe d'arte | 2⁹⁹

ARTISAN CRAFTED HOT TEA whole leaf, assorted blends | 2⁹⁹