

Snacks

COCONUT CURRY MUSSELS | 12⁹⁹

penn cove mussels, coconut milk, white wine, curry

LOBSTER DIP with grilled crostini | 15⁹⁹

wild caught lobster, artichoke hearts, parmesan cheese

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

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 | 13⁵⁰

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

FRIED PICKLES | 5⁹⁹

pleasant valley bread & butter pickles, ancho chile ranch

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

STRAWBERRY SALAD | 7⁹⁹

fresh strawberries, arcadian mixed greens, goat cheese, pistachio granola, citrus 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 | 14⁹⁹

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

SOUTHWESTERN PRAWN SALAD* | 17⁹⁹

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* | 21⁹⁹

old bay spiced prawns, dungeness crab, asparagus, boiled egg, avocado, kalamata olives, tomato, romaine hearts, 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

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 9*

Sandwiches with choice of:

cajun or naked fries, jalapeno polenta, veggie stix, watermelon

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* 15⁹⁹ | prawn 14⁹⁹

southern slaw, remoulade, grilled essential bakery roll

CRISPY FISH SANDWICH | 13⁹⁹

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

GRILLED CHEESE & TOMATO SOUP | 12⁵⁰

smoked mozzarella, cheddar, american & provolone

BOATHOUSE PRIME RIB DIP | 16⁹⁹

roasted prime rib, 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* | 15⁹⁹

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

OCTOPUS TACOS | 15⁹⁹

marinated octopus, pineapple pico de gallo, cilantro lime slaw, tomatillo sauce *choice of jalapeno polenta or street corn*

CEDAR PLANKED PACIFIC NW KING SALMON FILET* | 22⁹⁹

cheddar potato gratin, sautéed spinach, honey mustard

LOBSTER RAVIOLI | 24⁹⁹

maine lobster, tomato cream sauce, grape tomatoes, fresh tarragon, grilled baguette

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 carolina pulled pork & chipotle bbq sauce – *add 5*

GRILLED CERTIFIED ANGUS® NEW YORK STRIP STEAK* | 27⁹⁹

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

FISHERMAN'S STEW* | 20⁹⁹

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, jalapeno polenta, watermelon, veggie stix

ALL AMERICAN BURGER | 14⁵⁰

lettuce, tomato, onion, boathouse sauce

SMOKEHOUSE BURGER | 15⁹⁹

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

CALIFORNIA BURGER | 14⁹⁹

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 | 16⁹⁹

COMBO: cod, prawns, calamari | 17⁹⁹

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

PEACH CRISP | 7⁹⁹

fresh local peaches, oatmeal cookie topping, vanilla bean ice cream

EDSON'S PEANUT BUTTER PIE | 7⁹⁹

creamy peanut butter, chocolate ganache, chocolate wafer cookie crust

TRIPLE CHOCOLATE BROWNIE SUNDAE | 7⁵⁰

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 | 8⁹⁹

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.

*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 ⁵⁰
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

Merlot, 14 Hands Winery, Prosser, WA | 8⁵⁰

Red Blend, Maryhill Winemaker's, Columbia Valley, WA | 8⁵⁰

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

Pacific Northwest Wines

WHITES

Foris Moscato.....7/26

Ryan Patrick Riesling.....8/30

Kestrel Lady in White, White Blend8/30

Waterbrook Pinot Gris.....7/26

Coeur de Terre Pinot Gris.....8/30

Seven Hills Sauvignon Blanc9/34

Sagelands Chardonnay7/26

Chateau Ste. Michelle Mimi Chardonnay10/38

REDS

Foris Pinot Noir9/34

Charles Smith Velvet Devil Merlot.....9/34

Townshend T3 Red Blend.....11/42

The Originals Cabernet Sauvignon10/38

Sagelands Cabernet Sauvignon.....7/26

Amavi Cabernet Sauvignon15/58

ROSÉ

Barnard Griffin Rosé of Sangiovese.....8/30

Acrobat Rosé of Pinot Noir.....8/30

SPARKLY

Domaine Ste. Michelle Sparkling.....8/30

NW Beer & Cider on Tap

BEERS ON TAP

Manny's Pale Ale, Georgetown Brewery, Seattle, WA.....6/9

Field 41 Pale Ale, Bale Breaker Brewing Co. Yakima, WA...6/9

Galloping Gertie Blonde Ale, Narrows Brewing, Tacoma, WA 6/9

Ziggy Zoggy Summer Lager, Bremerton, WA.....6/9

African Amber, Mac & Jack's Brewing Co. Redmond, WA....6/9

Bodhizafa IPA, Georgetown Brewery, Seattle, WA.....6/9

The Juice IPA, GoodLife Brewing Co., Bend, OR.....7/10

Black Butte Porter, Deschutes Brewery, Bend, OR.....6/9

Moving Day IPA, Wet Coast Brewing, Gig Harbor, WA.....6/9

CIDERS ON TAP | 6/9

Dragon Fruit Cider, Avid Cider Co., Bend, OR

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 | Michelob Ultra | 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!

Boathouse 19

tacoma narrows marina

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

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, medium-dark roast or decaffeinated | 2⁹⁹

ARTISAN CRAFTED HOT TEA whole leaf, assorted blends | 2⁹⁹