

# Snacks

- COCONUT CURRY MUSSELS | 15  
penn cove mussels, coconut milk, white wine, curry
- LOBSTER DIP | 15  
wild caught lobster, artichoke hearts, parmesan cheese
- BEECHER'S CHEESE CURDS | 10  
tempura battered, housemade pepper jelly
- 7 LAYER DIP | 10  
fresh fried tortilla chips, housemade bean dip, sour cream, cheddar cheese, tomatillo salsa, tomato, avocado, green onions
- BLACKENED SAHI | 10  
blackened and seared fin tuna, rosemary soy
- HOUSE SMOKE SALMON DIP | 10  
cream cheese, lemon, grilled baguette
- STEAMED CLAMS | 10  
garlic, white wine, crushed red pepper, fresh herbs
- GRILLED GARLIC BREAD | 5  
essential bakery roll, herb roasted garlic, shaved parmesan
- CRISPY CALAMARI | 10  
hand cut strips, sweet onions, jalapenos, lemon caper aioli
- CHICKEN WINGS | 10  
Buffalo, Teriyaki, or BBQ housemade sauce, crisp celery sticks, cheese dressing
- MINI CHEESEBURGERS | 10  
angus beef, boathouse spread, caramelized onions, tomato
- MINI PULLED PORK SANDWICHES | 10  
carolina pulled pork, chipotle sauce
- FRIED PICKLES | 10  
pleasant valley bread & butter pickles, ancho chile ranch

# Soups & Starter Salads

- SMOKED SALMON CHOWDER | 10  
housemade north west lean bacon, corn, potato
- SOUP OF THE WEEK | 10  
seasonal greens, croutons, parmesan, citrus vinaigrette
- GRILLED PEAR SALAD | 7  
arcadian greens, grilled bartlett pears, candied cashews, blue cheese crumbles, white balsamic vinaigrette
- BLT SALAD | 10  
smoked bacon, grape tomatoes, romaine, blue cheese
- CAESAR SALAD | 10  
romaine, croutons, housemade dressing, shaved parmesan

# Big Salads

- HAWAIIAN AHI POKÉ SALAD | 15  
marinated ahi, sliced cucumber, sesame dressing, chili sauce
- CHINA TOWN CHICKEN SALAD | 15  
gazed chicken breast, asian vegetables, cucumbers, toasted almonds, crispy noodles, sesame soy dressing, sesame seeds
- SOUTHWESTERN SALAD | 10  
cumin crustacean, avocado, tomato, corn, black beans, sweet onion, pepper jack cheese, cilantro dressing, crispy tortilla strips
- SALMON & SPINACH SALAD\* | 18  
fresh pacific northwest king salmon, cucumbers, farm egg, sweet onions, grape tomatoes, honey mustard dressing
- DUNGENESS CRAB & PRAWN LOUIE | 10  
old bay spiced dungeness crab, asparagus, boiled egg, avocado, calamata olives, tomato hearts, house louie dressing
- CERTIFIED STEAK SALAD | 15  
grilled new york strip, mixed greens, beef steak tomato, grilled sweet onions, blue cheese crumbles, chimichurri vinaigrette

- CHICKEN CAESAR | 10  
chicken breast, romaine, croutons, caesar dressing, shaved parmesan
- substitute hilled prawns add 50¢; dungeness crab add 50¢*

# Sandwiches

- with choice of:  
cajun or naked jalapeno polenta, veggie stix, or arugula salad
- VEGGIE SANDWICH | 10  
whole grain bread, green goddess dressing, avocado, asparagus, cucumber, tomato, butter lettuce, daikon sprouts, sweet yellow onion, provolone cheese
- N'AWLINS BOY | 10  
southern slaw, noulade, grilled eggplant, shallots
- CRISPY FISH SANDWICH | 10  
beer battered alaska salmon, caper lettuce, tomato, pubun
- GRILLED CHEESE & TOMATO SOUP | 10  
smoked mozzarella, american, provolone
- BOATHOUSE RIBE | 10  
roasted prime rib, horseradish cream cheese, crispy onion strings, grilled essential bakery roll, semajys
- CAROLINA PULLED PORK CHIPOTLE BBQ SAUCE | 10  
slaw, sweet onion, bun

# Big Plates

- GRILLED MAHI MAHI TACOS | 15  
citrus marinated mahi mahi, home crema, shredded cabbage, pineapple salsa, corn & flour blend tortilla, corn & tomato salsa, housemade guacamole 1
- OCTOPUS TACOS | 15  
marinated octopus, pineapple pico de gallo, cilantro lime slaw, tomatillo sauce, choice of jalapeno potato salad
- CEDAR PLANK COOKED NW KING SALMON FILET | 18  
cheddar potato gratin, steamed spinach, honey mustard sauce
- LOBSTER RAVIOLI | 18  
maine lobster, tomato cream sauce, grape tomatoes, fresh tarragon, grilled baguette
- LOUISIANA STYLE JAMBALAYA | 15  
blackened chicken, andouille sausage, gulf prawns, jasmine rice, spicy cajun sauce
- MACARONI & CHEESE | 10  
elbow macaroni, american, pepper jack cheese, bourbon infused caramelized onions, bread crumbs
- "COWBOY STYLE" CAROLINA PULLED PORK & CHIPOTLE SAUCE | 15  
add 50¢
- GRILLED CERTIFIED ANGUS YORK STEAK | 18  
smashed yukon gold potatoes, onion, house cheese, stuffed tomato, gratin, spinach, steak butter
- FISHERMAN'S STEW\* | 18  
salmon, cod, penn cove mussels, dungeness crab legs, spicy tomato broth

# American Backyard Burgers

- Angus Beef\*, Veggie, Burger or Natural Chicken Breast | 10  
PUB BUN (UNWETTED)
- choice of cajun or naked jalapeno polenta, salad, veggie stix
- ALL AMERICAN BURGER | 10  
lettuce, tomato, boathouse sauce
- SMOKEHOUSE BURGER | 10  
applewood smoked bacon, smoked mozzarella, buttermilk onion strings, chipotle sauce, mayo, lettuce, tomato
- CALIFORNIA BURGER | 10  
pepper jack housemade guacamole, pico de gallo, potato lime crema, lettuce
- SALMON BLT | 17  
grilled fresh pacific northwest salmon filet, apple wood smoked bacon, lemon caper aioli, lettuce, tomato
- add housemade guacamole or applewood smoked bacon 10¢  
cheese 10¢ extra sauce 50¢

## Pike Place Fish Fry

ALASKAN COD | 3 pieces 14  
OYSTERS | 16  
COMBO: cod, prawns, calamari | 17  
slaw, cajun fries, lemon caper aioli

# Old Fashioned Shakes

- spike your shake: kahlua, bananetto, rum, brandy
- SALTED CARAMEL | 10  
sweet cream ice cream, house made buttery caramel sauce, salted pretzels
- TRIPLE CHOCOLATE | 10  
chocolate ice cream, chocolate sauce, brownie
- BLUEBERRY | 10  
oregon blueberries, sweet cream ice cream
- S'MORE | 10  
chocolate sauce, graham crackers, toasted marshmallows
- BANANA CARAMEL | 10  
sweet cream ice cream, bananas, caramel sauce
- BROWN COW | 10  
root beer syrup, sweet cream ice cream
- STRAWBERRY | 10  
sweet cream ice cream, local strawberries

# Desserts

- PEACH CRISP | 10  
fresh local peaches, oatmeal topping, vanilla bean ice cream
- EDSON'S PEANUT BUTTER PIE | 7  
creamy peanut butter, chocolate ganache, chocolate cookie crust
- TRIPLE CHOCOLATE BROWNIE SUNDAE | 10  
fresh baked brownie, sweet cream chocolate sauce & caramel, whipped cream
- LEMON CHEESECAKE JAR | 10  
cheesecake baked in a fresh lemon curd, graham cracker crust
- BOATHOUSE BANANA SPLIT | 10  
housemade brown sugar cream, chocolate ice cream, hiradelli chocolate sauce, fresh strawberries, brown sugar caramel, whipped cream, 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.

We customarily present 1 guest check to parties of 9 or more

# Happy Hours

DRINK, DINE, DWELL, AND BE WELL!  
 EVERY DAY OF THE WEEK  
 3PM to 6PM and 9PM to close

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

**MORE THAN A DOZEN of our APPETIZERS**  
 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

- Milbec, Proletariat, Villa Villa, WA | 9
- Merlot, 4 Hands Winery, Prosser, WA | 8<sup>50</sup>
- Red Blend, Maryhill Winemaker's, Columbia Valley, WA | 9
- Red Blend, North by Northwest, Columbia Valley, WA | 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  |
| Maryhill Sauvignon Blanc.....              | 9/ 34  |
| Sagelands Chardonnay.....                  | 7/ 26  |
| Chateau Ste. Michelle Mini Chardonnay..... | 10/ 38 |

### REDS

|  |        |
|--|--------|
| Foris Pinot Noir.....                  | 9/ 34  |
| Charles Smith Velvet Devil Merlot..... | 9/ 34  |
| Townshend TB Red Blend.....            | 11/ 42 |
| Aravi Syrah.....                       | 14/ 54 |
| The Originals Cabernet Sauvignon.....  | 10/ 38 |
| Sagelands Cabernet Sauvignon.....      | 7/ 26  |
| Aravi Cabernet Sauvignon.....          | 15/ 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

- Mirny's Pale Ale, Georgetown Brewing Co., Seattle, WA...6/ 9
- Top Cutter IPA, Pale Breaker Brewing Co., Yakima, WA...6/ 9
- Galloping Certie Blonde Ale, Narrows Brewing, Tacoma, WA 6/ 9
- Wonderland Winter Lager, Silver City, Bremerton, WA.....6/ 9
- African Amber, Mac & Jack's Brewing Co. Redmond, WA...6/ 9
- Bohizafa IPA, Georgetown Brewing Co. Seattle, WA.....6/ 9
- Billz Deep Double IPA, 7 Seas Brewing, Gg Harbor, WA...6/ 9
- Black Bitte Porter, Deschutes Brewery, Bend, OR.....6/ 9
- Whisper Sister Hazy Pale, Wet Coast, Gg Harbor, WA.....6/ 9

## CIDERS ON TAP

- Baked Apple Cider, Ds Wicked Cider Co., Kennewick, WA
- Blood Orange Cider, Elemental Hard Cider, Woodinville, WA
- Strawberry Rhubarb, Elemental Hard Cider, Woodinville, WA

**Beer Sampling Board, Your Choice**

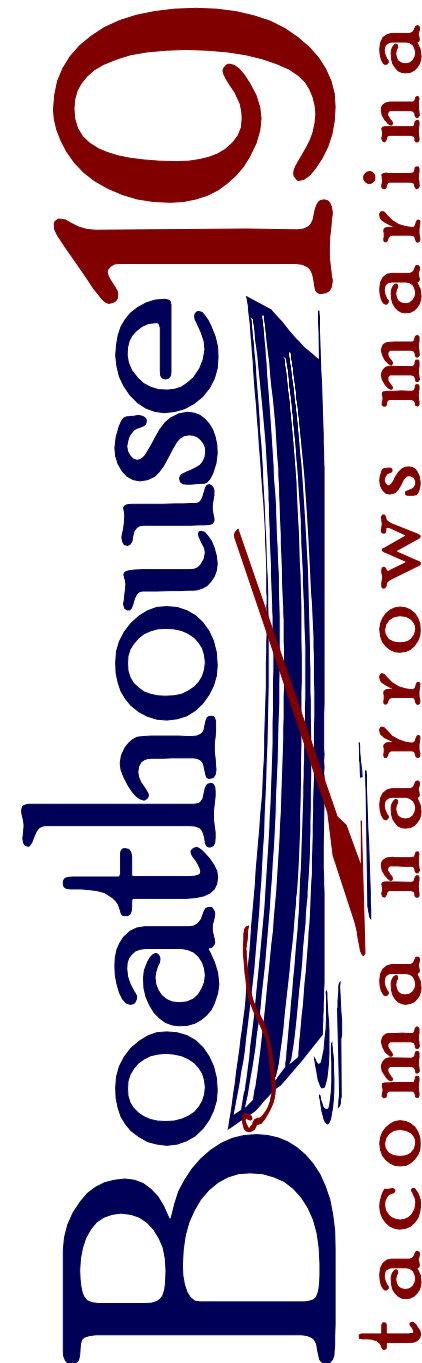
**Boathouse 9 Logo Steal Growler | 25**  
**Fill | 16**

## 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 |
| Des Equis Amber, Mexico.....  | 5 |
| Stella Artois, Leuven, Belgium.....                                 | 5 |
| Corona, Cerveceria Model, Mexico.....                               | 5 |
| Space Dist IPA, Hysian Brewing Co., Seattle, WA.....                | 5 |
| Dayglow IPA, Hysian Brewing Co., Seattle, WA.....                   | 5 |
| Omission Pale Ale C*, Widmer Bros. Brewing Co., Portland, OR.....   | 5 |
| Grabbie's Ginger Beer, John Grabbie & Co., Edinburgh, Scotland....  | 5 |
| Dark 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 9 becomes part of your history, too!



9001 South 1st Street, Tacoma, WA 25355-1919

Open every day at 11am to 11pm to 6pm & 9 to close daily

# 19 Cocktails

- ENGINE MASTER  
bourbon, nutmeg, fresh orange, bitters, soda
- SPARKLING MARGARITA | 10  
absolut vodka, elderflower liqueur, sparkling wine, pear
- COCOMAMA MARGARITA | 10  
coconut 1800 tequila, lime juice, agave syrup
- MOSCOW MULE | 9  
tito's vodka, ginger beer, lime
- BROWN SUGAR BOURBON MANHATTAN  
heritage BSB, sweet vermouth, chocolate bitters
- BLUEBERRY LEMON DROP | 10  
wild oregon blueberry vodka, sweet and sour
- WHITE LILY |  
gin, st. germain liqueur, fresh cucumber
- GERTIE'S LEMONADE | 8  
vodka, lemon, basil, strawberries
- FRENCH 75 | 10  
champagne, simple syrup, fresh lemon juice
- MARGARITA DIABLO  
jalapeno tequila, agave syrup, fresh lime, jalapeno
- DAY ISLAND ICED TEA  
sweet tea vodka, rum, gin, iced tea, lemonade
- BOATHOUSE MARGARITA  
fresh lime juice, cuervo gold tequila, agave syrup
- BLACKBERRY MAI TAI  
malibu & rum, blackberry, pineapple & orange
- LEMON MERINGUE PIE |  
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, cherry syrup
- SHIPWRECK GIN & TONIC  
rum, housemade ginger syrup, fresh lime, da
- WAGNER'S BLOODY MARY  
vodka, housemade pinky, vegetables, strip of bacon
- BOATHOUSE COFFEE | 9  
cafe d'arte coffee, grand marnier, crème de cacao, whip

## Beverages

- SODA  
S Coke, diet, sprite, barq's root beer | 2
- BACKPORCH LEMONADE
- ICED TEA
- JUICES  
apple, orange, cranberry, pineapple, tomato
- COFFEE  
cafe d'arte, medium dark roast or decaffeinated
- ARTISAN CRAFTED WHOLE BEANS  
house roasted beans