

Snacks

COCONUT CURRY MUSSELS | 13⁵⁰

penn cove mussels, coconut milk, white wine, curry

LOBSTER DIP with grilled crostini | 16⁹⁹

wild caught lobster, artichoke hearts, parmesan cheese

BEECHER'S CHEESE CURDS | 11⁹⁹

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 | 10⁹⁹

cream cheese, lemon, grilled baguette

STEAMED CLAMS one pound | 15⁹⁹

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

GRILLED GARLIC BREAD | 7⁹⁹

essential bakery roll, herb roasted garlic, shaved parmesan

CRISPY CALAMARI | 14⁵⁰

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 | 6⁹⁹

pleasant valley bread & butter pickles, ancho chile ranch

Soups & Starter Salads

SMOKED SALMON & CLAM CHOWDER cup | 6⁵⁰ bowl | 9⁵⁰

house-smoked northwest king salmon, bacon, corn, potato

SOUP OF THE WEEK cup | 4⁹⁹ bowl | 6⁹⁹

'WEEDS' | 6⁵⁰

seasonal greens, croutons, parmesan, citrus vinaigrette

GRILLED PEAR SALAD | 8⁵⁰

arcadian greens, grilled bartlett pears, candied cashews, blue cheese crumbles, white balsamic vinaigrette

BLT SALAD | 8⁵⁰

smoked bacon, grape tomatoes, romaine lettuce, blue cheese

CAESAR SALAD | 7⁵⁰

romaine, croutons, housemade dressing, shaved parmesan

Big Salads

HAWAIIAN AHI POKE SALAD* | 17⁹⁹

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

CHINA TOWN CHICKEN SALAD | 15⁹⁹

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

SOUTHWESTERN PRAWN SALAD* | 18⁵⁰

cumin crusted pacific prawns, avocado, tomato, corn, black beans, sweet onion, romaine, pepper jack cheese, lime cilantro dressing, crispy tortilla strips

SALMON & SPINACH SALAD* | 20⁹⁹

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* | 20⁹⁹

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

CHICKEN CAESAR* | 14⁹⁹

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 9*

Sandwiches with choice of:

cajun or naked fries, jalapeno polenta, veggie stix, corn salad

VEGGIE SANDWICH | 14⁵⁰

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 15⁹⁹

southern slaw, remoulade, grilled essential bakery roll

CRISPY FISH SANDWICH | 14⁹⁹

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

GRILLED CHEESE & TOMATO SOUP | 12⁹⁹

smoked mozzarella, cheddar, american & provolone

BOATHOUSE PRIME RIB DIP | 17⁵⁰

roasted prime rib, horseradish cream cheese, crispy onion strings, grilled essential bakery roll, rosemary jus

CAROLINA PULLED PORK with CHIPOTLE BBQ SAUCE | 13⁹⁹

slaw, sweet onions, pub bun

Big Plates

GRILLED MAHI MAHI TACOS* | 17⁹⁹

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

OCTOPUS TACOS | 16⁹⁹

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

CEDAR PLANKED PACIFIC NW KING SALMON FILET* | 24⁹⁹

cheddar potato gratin, sautéed spinach, honey mustard

LOBSTER RAVIOLI | 24⁹⁹

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

LOUISIANA STYLE JAMBALAYA | 17⁹⁹

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

MACARONI & CHEESE | 13⁹⁹

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* | 29⁹⁹

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

FISHERMAN'S STEW* | 21⁹⁹

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, corn salad, veggie stix

ALL AMERICAN BURGER | 15⁵⁰

lettuce, tomato, onion, boathouse sauce

SMOKEHOUSE BURGER | 16⁹⁹

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

CALIFORNIA BURGER | 15⁹⁹

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

SALMON BLT | 18⁹⁹

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 19⁹⁹ | 2 pieces 15⁹⁹

OYSTERS* | 16⁹⁹ PRAWNS | 16⁹⁹

COMBO: cod, prawns, calamari | 19⁹⁹

slaw, cajun fries, lemon caper aioli

Old Fashioned Shakes | 7⁹⁹

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 ... to savor & to share

CARAMEL APPLE CRISP | 8⁹⁹

granny smith apples, oatmeal cookie topping, vanilla bean ice cream

EDSON'S PEANUT BUTTER PIE | 8⁹⁹

creamy peanut butter, chocolate ganache, chocolate wafer cookie crust

TRIPLE CHOCOLATE BROWNIE SUNDAE | 7⁹⁹

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

LEMON CHEESECAKE JAR | 6⁹⁹

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

BOATHOUSE BANANA SPLIT | 9⁹⁹

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 | 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 Mimi Chardonnay..... | 10/38 |

REDS

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

| | |
|---|----------------------------------|
| Manny's Pale Ale, Georgetown Brewing, Seattle, WA..... | 6 ⁵⁰ /9 ⁵⁰ |
| Breakside IPA, Breakside Brewery, Portland, OR..... | 6 ⁵⁰ /9 ⁵⁰ |
| Galloping Gertie Blonde, Narrows Brewing, Tacoma, WA..... | 6 ⁵⁰ /9 ⁵⁰ |
| Wonderland Winter Lager, Silver City, Bremerton, WA..... | 6 ⁵⁰ /9 ⁵⁰ |
| African Amber, Mac & Jack's Brewing, Redmond, WA..... | 6 ⁵⁰ /9 ⁵⁰ |
| Bodhizafa IPA, Georgetown Brewing, Co. Seattle, WA..... | 6 ⁵⁰ /9 ⁵⁰ |
| Ballz Deep Dbl. IPA, 7 Seas Brewing, Gig Harbor, WA..... | 6 ⁵⁰ /9 ⁵⁰ |
| Irish Death, Iron Horse Brewery, Ellensburg, WA..... | 6 ⁵⁰ /9 ⁵⁰ |
| Whisper Sister Hazy Pale, Wet Coast, Gig Harbor, WA..... | 6 ⁵⁰ /9 ⁵⁰ |

CIDERS ON TAP | 6⁵⁰/9⁵⁰

| |
|---|
| Baked Apple Cider, D's Wicked Cider Co., Kennewick, WA |
| 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 |
| Dayglow 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 |

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 <i>Your choice :pear or peach</i> |
| absolut vodka, elder flower liqueur, sparkling wine, pear puree |
| COCONUT MARGARITA 10 ⁵⁰ |
| coconut 1800 tequila, fresh lime juice, agave syrup |
| MOSCOW MULE 10 |
| 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 10 |
| gin, st. germain liqueur, fresh cucumber |
| GERTIE'S LEMONADE 8 ⁵⁰ |
| vodka, lemon, basil, strawberries |
| FRENCH 75 11 |
| champagne, gin, simple syrup, fresh lemon juice |
| MARGARITA DIABLO 11 |
| tanteo jalapeno tequila, agave syrup, fresh lime, jalapeno, lager |
| DAY ISLAND ICED TEA 9 |
| sweet tea vodka, rum, gin, iced tea, lemonade |
| BOATHOUSE MARGARITA 9 |
| fresh lime juice, cuervo gold tequila, agave syrup |
| BLACKBERRY MAI TAI 11 ⁵⁰ |
| malibu & myers's rums, blackberry, pineapple & orange |
| LEMON MERINGUE PIE 9 |
| 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 11 |
| 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 3 ²⁵ |
| BACKPORCH LEMONADE fresh 3 ⁹⁹ |
| ICED TEA 3 ²⁵ |
| JUICES ...apple, orange, cranberry, pineapple, tomato 3 ⁵⁰ |
| COFFEE café d'arte, medium-dark roast or decaffeinated 3 ²⁵ |
| ARTISAN CRAFTED HOT TEA whole leaf, assorted blends 3 ²⁵ |