

Boathouse 19

Snacks

LOBSTER DIP with grilled crostini | 16⁹⁹
wild caught lobster, artichoke hearts, parmesan cheese, onion

BEECHER'S CHEESE CURDS | 12⁹⁹
tempura battered, housemade pepper jelly

7 LAYER DIP with fresh fried tortilla chips | 8⁹⁹
housemade bean dip, sour cream, cheddar cheese,
tomatillo salsa, tomato, avocado, green onions

HOUSE-SMOKED NW SALMON DIP | 10⁹⁹
cream cheese, lemon, grilled baguette

STEAMED CLAMS one pound | 16⁹⁹
garlic, white wine, butter, crushed red pepper, fresh herbs

GRILLED GARLIC BREAD | 7⁹⁹
essential bakery roll, herb roasted garlic, shaved parmesan

CRISPY CALAMARI | 14⁹⁹
hand cut strips, sweet onions, jalapenos, lemon caper aioli

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

FRIED PICKLES | 6⁹⁹
pleasant valley bread & sweet butter pickles, ancho chile ranch

Soups & Starter Salads

SMOKED SALMON & CLAM CHOWDER cup | 6⁹⁹ bowl | 9⁹⁹
house-smoked northwest king salmon, bacon, corn, potato

'WEEDS' | 6⁹⁹
seasonal greens, croutons, parmesan, citrus vinaigrette

GRILLED PEAR SALAD | 8⁹⁹
arcadian greens, grilled bartlett pears, candied cashews,
blue cheese crumbles, white balsamic vinaigrette

CAESAR SALAD | 8⁹⁹
romaine hearts, croutons, housemade dressing, shaved parmesan

Big Salads

HAWAIIAN AHI POKE SALAD* | 18⁹⁹
marinated ahi, asian slaw, cucumber, sesame dressing,
chili sauce

CHINA TOWN CHICKEN SALAD | 16⁹⁹
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

DUNGENESS CRAB & PRAWN LOUIE* | 27⁹⁹
old bay spiced prawns, dungeness crab, asparagus, boiled egg,
avocado, kalamata olives, tomato, romaine, house louie dressing

CHICKEN CAESAR* | 15⁹⁹
chicken breast, romaine, croutons, house made caesar dressing,
shaved parmesan *substitute:* chilled prawns (+ 6) | grilled
salmon*(+ 9) crispy calamari (+ 5) | dungeness crab (+ 12)

Big Plates

GRILLED MAHI MAHI TACOS* | 18⁹⁹
citrus marinated mahi, chipotle-lime crema, shredded
cabbage, mango salsa, corn & flour blend tortilla, corn salad
add: housemade guacamole (add 1⁹⁹)

CEDAR PLANKED PACIFIC NW KING SALMON FILLET* | 25⁹⁹
cheddar potato gratin, sautéed spinach, honey mustard

LOUISIANA STYLE JAMBALAYA | 18⁵⁰
blackened chicken, andouille sausage, gulf prawns, jasmine rice,
spicy cajun sauce

MACARONI & CHEESE | 15⁹⁹
elbow macaroni, american, cheddar, & pepper jack cheese,
bourbon infused caramelized onions, bacon, herbed crumbs
"COWBOY STYLE" – with carolina pulled pork and
chipotle bbq sauce (+ 5)

GRILLED CERTIFIED ANGUS® NEW YORK STRIP STEAK* | 29⁹⁹
smashed yukon gold potatoes, grilled onions, blue cheese stuffed
tomato, sautéed spinach, seasoned steak butter

Pike Place Fish Fry

ALASKAN COD | 3 pieces 22⁹⁹ | 2 pieces 18⁹⁹

CALAMARI* | 18⁹⁹ PRAWNS | 19⁹⁹

COMBO: cod, prawns, calamari | 22⁹⁹

buffalo slaw, cajun fries, lemon caper aioli
substitute tomato soup or chowder for fries (+2)

Sandwiches with choice of:

*cajun or naked fries, corn salad, housemade potato salad, buffalo slaw,
smoked salmon chowder (+2) or housemade tomato soup (+2)*

N'AWLINS PO'BOY | 16⁹⁹
gulf prawns, southern slaw, remoulade, grilled bakery roll

CRISPY FISH SANDWICH | 15⁹⁹
beer battered alaskan cod, lemon caper aioli, lettuce,
tomato, pub bun

GRILLED CHEESE & TOMATO SOUP | 14⁹⁹ add bacon 2⁹⁹
smoked mozzarella, cheddar, american & provolone

BOATHOUSE PRIME RIB* DIP | 18⁹⁹
roasted prime rib, horseradish cream cheese, crispy onion
strings, grilled locally baked rustic roll, rosemary jus

CAROLINA PULLED PORK with CHIPOTLE BBQ SAUCE | 15⁹⁹
slaw, sweet onions, pub bun

SALMON BLT* | 22⁹⁹
grilled fresh pacific northwest king salmon fillet, apple wood
smoked bacon, lemon caper aioli, lettuce, tomato

VEGGIE WRAP | 14⁹⁹
spinach tortilla, avocado, asparagus, cucumber, tomato, butter,
lettuce, daikon sprouts, sweet yellow onion, provolone cheese,
green goddess dressing

American Backyard Burgers

Angus Beef*, Veggie Burger or Natural Chicken Breast

PUB BUN (GLUTEN FREE BUN 2⁰⁰)

choice of: cajun or naked fries, corn salad, housemade potato salad, buffalo slaw, salmon chowder (+2), or housemade tomato soup +2)

ALL AMERICAN BURGER | 16⁹⁹

lettuce, tomato, onion, boathouse sauce

SMOKEHOUSE BURGER | 18⁹⁹

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

MUSHROOM SWISS BURGER | 18⁹⁹

sauteed cremini mushrooms, swiss cheese, mayo, lettuce

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

Old Fashioned Shakes | 7⁹⁹

spike your shake: kahlua, bailey's, amaretto, rum, brandy | 7

SALTED CARAMEL

sweet cream ice cream, house made buttery caramel sauce, salted pretzels

TRIPLE CHOCOLATE

chocolate ice cream, chocolate sauce, brownie

BLUEBERRY

sweet cream ice cream, local blueberries

S'MORE

chocolate sauce, graham cracker, toasted marshmallow

BANANA CARAMEL

sweet cream ice cream, bananas, caramel sauce

STRAWBERRY

sweet cream ice cream, local strawberries

Desserts ... to savor & to share

PEACH CRISP | 8⁹⁹

local peaches, 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 | 8⁹⁹

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

KEY LIME PIE JAR | 6⁹⁹

nellie and joe's key lime juice, egg custard, graham cracker crust, whipped cream

BOATHOUSE BANANA SPLIT | 10⁹⁹

housemade brown sugar, sweet cream & chocolate ice creams, ghiradelli chocolate sauce, fresh strawberries, brown sugar caramel, whipped cream, bananas, walnuts, cherries

Happy Hours

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

ROTATING DRAFT BEERS..... 5⁵⁰/8⁵⁰

BOTTLE BEERS Budweiser, Bud Light, Coors Light..... 50% OFF

SELECTED SPECIALTY COCKTAILS..... 6⁵⁰

WELL DRINKS..... 5⁵⁰

SPECIAL WINE OFFERS..... 6⁵⁰

Northwest Barrel Wines

REDS

Malbec, Proletariat, Walla Walla, WA | 11

Prolo Red Blend, Proletariat, Walla Walla, WA | 11

Pacific Northwest Wines

WHITES

Hyatt Vineyards Riesling..... 7/26

Barnard Griffin Albarino..... 10/36

Hogue Pinot Gris..... 7/26

Solena Pinot Gris..... 10/38

Walla Walla Vintners Sauvignon Blanc..... 10/36

L'Ecole Chardonnay..... 11/38

Milbrandt Chardonnay..... 7/26

REDS

Foris Pinot Noir..... 9/34

Foris Fly Over Red..... 9/34

Amavi Syrah..... 15/54

Amavi Cabernet Sauvignon..... 15/54

Milbrandt Cabernet Sauvignon..... 7/26

ROSÉ

Del Rio Rose 8/30

SPARKLY

Domaine Ste. Michelle Sparkling..... 11/38

NW Beer & Cider on Tap

BEERS ON TAP

Octopus IPA, Narrows Brewing Co., Tacoma, WA..... 6⁹⁹/9⁹⁹

Barvarian Style Hefeweizen, Dru Bru, Cle Elum, WA..... 6⁹⁹/9⁹⁹

Pub Lager, 10 Barrel Brewery, Bend, OR..... 6⁹⁹/9⁹⁹

Bodhizafa IPA, Georgetown Brewing, Co. Seattle, WA..... 6⁹⁹/9⁹⁹

Manny's Pale Ale, Georgetown Brewing Co. Seattle, WA..... 6⁹⁹/9⁹⁹

African Amber, Mac & Jack Brewery, Redmond, WA..... 6⁹⁹/9⁹⁹

Moving Day IPA, Wet Coast Brewing Co. Gig Harbor, WA..... 6⁹⁹/9⁹⁹

Octoberfest, Silver City, Bremerton, WA..... 6⁹⁹/9⁹⁹

CIDERS ON TAP | 6⁹⁹/9⁹⁹

Blackberry Hard Cider, 2 Town Ciderhouse..... Corvallis, OR

Columbia Crabapple, Dragon's Head Cider.... Vashon Island, WA

Blood Orange, Elemental Hard Cider..... Arlington, WA

Rainier Cherry, Bad Granny Hard Cider..... Chelan, WA

Bottled Beer & Cider

Kaliber, Upside Dawn, Run Wild IPA, Ginger Beer- Non-Alcoholic..... 4

Bud Light | Coors Light | Michelob Ultra | Rainier 4

Blue Moon, Blue Moon Brewing Co., Golden, CO..... 5

Black Butte Porter, Deschutes Brewery, Bend, OR..... 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

Beer Sampling Board, Your Choice of 4 | 8

Boathouse 19 Logo Stainless Growler | 25 FILL | 16