

Boathouse 19

tacoma narrows marina

GENERAL MANAGER: JOHN LITTLE | HEAD CHEF: EDSON IBARRA

Soups & Starter Salads

CLAM CHOWDER CUP | 7 BOWL | 10

GF TOMATO SOUP CUP | 5 BOWL | 7

'WEEDS' | 7

seasonal greens, croutons, parmesan, citrus vinaigrette

GF GRILLED PEAR SALAD | 10

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

CAESAR SALAD | 8

romaine, croutons, housemade dressing, shaved parmesan

Shareables & Snacks

FRESH DUNGENESS CRAB DIP | 18

fresh dungeness crab, artichoke hearts, parmesan cheese, onion

CHEESE CURDS | 12

tempura batter, housemade pepper jelly

GF STEAMED CLAMS ONE POUND | 18

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

GRILLED GARLIC BREAD | 8

herb roasted garlic, shaved parmesan

CRISPY CALAMARI | 15

hand cut strips, sweet onions, jalapenos, tartar sauce

MINI CHEESEBURGERS* | (TWO) 13

angus beef, boathouse sauce, caramelized onion, tomato

FRIED PICKLES | 8

bread & butter pickles, ancho chile ranch dressing

WILD ALASKA SALMON DIP | 12

cream cheese, lemon, baguette

Big Salads

SESAME GINGER CHICKEN SALAD | 17

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

GF DUNGENESS CRAB & PRAWN LOUIE | 29

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

GF HAWAIIAN POKE SALAD* | 19

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

LARGE CAESAR SALAD | 12

romaine, croutons, housemade dressing, shaved parmesan

add: chilled prawns (+6) | grilled wild alaska salmon (+12)

crispy calamari (+6) | dungeness crab* (+16) | grilled chicken breast (+7)

GF WILD SOCKEYE SALMON SALAD | 26

chargrilled with citrus butter, romaine, field greens, hazelnuts, wild mountain huckleberries, avocado, grapefruit, citrus shallot dressing,

American Backyard Burgers

Our burgers are served on Pub Buns with your choice of:

American Kobe Beef or Natural Chicken Breast

choice of side: french fries, buffalo slaw, weeds salad (+2)

clam chowder (+2), or housemade tomato soup (+2)

ALL AMERICAN BURGER* | 18

lettuce, tomato, onion, boathouse sauce

WILD ALASKA SALMON BLT | 24

wild Alaska salmon, applewood smoked bacon, tartar sauce, lettuce, tomato

SMOKEHOUSE BURGER* | 19

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

VEGGIE BLACK BEAN BURGER | 16

lettuce, tomato, mayo, caramelized onion, balsamic reduction, provolone

add: housemade guacamole or applewood smoked bacon (+2)

cheese (+1) | extra sauce (+50¢)

* 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.

GF Can be made with gluten free ingredients. Please notify your server of any dietary concerns.

Effective 1/1/2022 **Washington State Law** requires we obtain your request or permission before providing certain disposable items, including straws, picks, lids, condiment sides and cutlery. *We appreciate your cooperation!*

Big Plates

GF WILD SOCKEYE SALMON | 26

chargrilled with citrus butter, sweet onion, wild mountain huckleberry sauce, smashed potatoes, seasonal vegetables

PAN FRIED OYSTERS | 24

fresh yearling oysters, pan fried until golden brown

LOUISIANA STYLE JAMBALAYA | 23

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

MACARONI & CHEESE | 18

elbow macaroni, american, cheddar & pepper jack cheese, bourbon infused caramelized onions, bacon, herbed crumbs

GF GRILLED ROYAL RANCH NEW YORK STRIP STEAK* | 36

smashed yukon gold potatoes, seared roma tomatoes, seasoned steak butter

Sandwiches & Tacos

choice of side: french fries, buffalo slaw, clam chowder (+2), or housemade tomato soup (+2)

N'AWLINS PO'BOY | 17

gulf prawns, southern slaw, remoulade, grilled rustic roll

CRISPY FISH SANDWICH | 18

beer battered alaska cod, tartar sauce, lettuce, tomato, pub bun

GRILLED CHEESE & TOMATO SOUP | 15

smoked mozzarella, cheddar, american & provolone

add: bacon(+2)

BOATHOUSE PRIME RIB DIP | 20

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

GRILLED MAHI MAHI TACOS | 18

citrus marinated mahi, salsa mayo, shredded cabbage, mango salsa, santa fe flour tortilla

combo: GRILLED MAHI MAHI TACO & CHOWDER | 15

add: housemade guacamole (+2)

WILD ALASKA SALMON TACOS | 20

spicy seared, salsa mayo, cabbage, santa fe flour tortilla

combo: WILD ALASKA SALMON TACO & CHOWDER | 16

Pike Place Fish Fry

Dipped in our *award-winning* tempura batter!

ALASKAN COD | 3 PIECES 23 | 2 PIECES 19

CALAMARI | 20

PRAWNS | 20

COMBO: COD, PRAWNS, CALAMARI | 24

slaw, french fries, tartar sauce

substitute: tomato soup or chowder for fries (+2)

Old Fashioned Shakes

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

SALTED CARAMEL | 10

sweet cream ice cream, housemade buttery caramel sauce, salted pretzels

TRIPLE CHOCOLATE | 10

chocolate ice cream, chocolate sauce, brownie

WILD MOUNTAIN HUCKLEBERRY | 12

sweet cream ice cream, fresh northwest huckleberries

Desserts . . . to savor & to share

EDSON'S PEANUT BUTTER PIE | 9

creamy peanut butter, chocolate ganache, chocolate wafer cookie crust

TRIPLE CHOCOLATE BROWNIE SUNDAE | 10

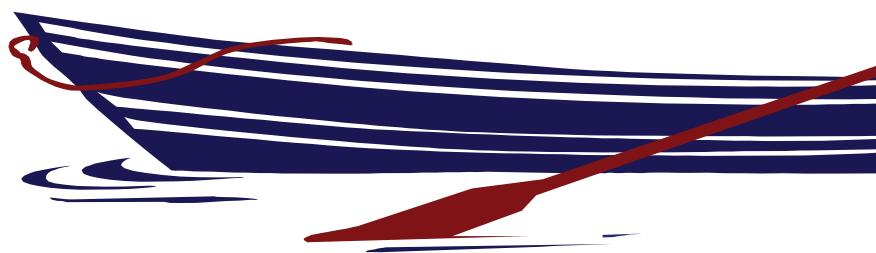
fresh baked brownie, sweet cream ice cream, chocolate sauce & caramel, whipped cream

WILD MOUNTAIN HUCKLEBERRY JAR PIE | 10

creamy no bake cheesecake, graham cracker crust, huckleberries

WILD MOUNTAIN HUCKLEBERRY SLUMP | 16

local huckleberries, tender buttery biscuit, vanilla ice cream



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