

# Boathouse 19

tacoma narrows marina

GENERAL MANAGER: JOHN LITTLE | HEAD CHEF: EDSON IBARRA

## Soups & Starter Salads

CLAM CHOWDER CUP | 8 BOWL | 12

**GF** TOMATO SOUP CUP | 6 BOWL | 8

'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

## 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 | 31

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 salmon (+12)

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

**GF** WILD SALMON SALAD | 26

chargrilled with citrus butter, romaine, field greens, hazelnuts, avocado, cranberry-lime jalapeno relish, citrus shallot dressing

## Shareables & Snacks

FRESH DUNGENESS CRAB DIP | 19

fresh dungeness crab, artichoke hearts, parmesan cheese, onion

CHEESE CURDS | 12

tempura batter, housemade pepper jelly

**GF** STEAMED CLAMS ONE POUND | 19

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

GRILLED GARLIC BREAD | 9

herb roasted garlic, shaved parmesan

CRISPY CALAMARI | 16

hand cut strips, sweet onions, jalapenos, tartar sauce

MINI CHEESEBURGERS\* | (TWO) 14

angus beef, boathouse sauce, caramelized onion, tomato

FRIED PICKLES | 8

bread & butter pickles, ancho chile ranch dressing

WILD SALMON DIP | 12

cream cheese, lemon, baguette

## 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, polenta (+2.5)

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

ALL AMERICAN BURGER\* | 19

lettuce, tomato, onion, boathouse sauce

WILD SALMON BLT | 25

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

SMOKEHOUSE BURGER\* | 20

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

VEGGIE BLACK BEAN BURGER | 18

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!*



# Boathouse 19 Big Plates

## MACARONI & CHEESE | 18

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

## PAN FRIED OYSTERS | 24

fresh yearling oysters, pan fried until golden brown

## LOUISIANA STYLE JAMBALAYA | 24

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

## GF WILD SALMON PLATE | 28

chargrilled with citrus butter, cranberry-lime jalapeno relish, smashed potatoes, seasonal vegetables

## GF GRILLED ROYAL RANCH NEW YORK STRIP STEAK\* | 38

smashed potatoes, seared roma tomatoes, seasoned steak butter

# Sandwiches & Tacos

*choice of side:* french fries, buffalo slaw, polenta (+2.5) clam chowder (+2), or housemade tomato soup (+2)

## N'AWLINS PO'BOY | 18

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 | 23

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 | 16

*add:* housemade guacamole (+2)

## WILD SALMON TACOS | 21

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

*combo:* WILD SALMON TACO & CHOWDER | 18

# Pike Place Fish Fry

Dipped in our *award-winning* tempura batter!

ALASKAN COD | 3 PIECES 23 | 2 PIECES 19

CALAMARI | 21

PRAWNS | 21

COMBO: COD, PRAWNS, CALAMARI | 25  
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

# 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

## WHITE CHOCOLATE & CRANBERRY JAR PIE | 10

creamy no bake cheesecake, graham cracker crust, cranberries & white chocolate shavings

## DARK CHOCOLATE HAZELNUT TRUFFLES | 12

dark chocolate truffles, hazelnuts, caramel, chocolate ganache, raspberry, vanilla ice cream

## DULCE DE LECHE ICE CREAM | 10

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