Soups & Starter Salads

**CLAM CHOWDER**
- Cup: 8
- Bowl: 12

**TOMATO SOUP**
- Cup: 6
- Bowl: 8

**‘WEEDS’**
- 7
  - Seasonal greens, croutons, parmesan, citrus vinaigrette

**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

**DUNGENESS CRAB & PRAWN LOUIE**
- 31
  - Old bay spiced prawns, dungeness crab, asparagus, boiled egg, avocado, kalamata olives, tomato, romaine hearts, house louie dressing

**HAWAIIAN POKE SALAD**
- 19
  - Marinated ahi, asain slaw, cucumber, sesame dressing, chili sauce

**LARGE CAESAR SALAD**
- 12
  - Romaine, croutons, housemade dressing, shaved parmesan
  - Add: chilled prawns (+6) | dungeness crab* (+16) | grilled chicken breast (+7)

**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

**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

**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, chipotle 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.

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

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**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  
rasted 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  
housemade guacamole (+2)

**WILD SALMON TACOS** | 21  
spicy seared, salsa mayo, cabbage, santa fe flour tortilla
**combo:** WILD SALMON TACO & CHOWDER | 18

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**Pike Place Fish Fry**

Dipped in our award-baking tempura batter!

**ALASKAN COD** | 3 PIECES 23 | 2 PIECES 19  
**CALAMARI** | 21  
**PRAWNS** | 21  
**COMBO:** COD, PRAWNS, CALAMARI | 25  
slow, French fries, tartar sauce  
**substitute:** tomato soup or chowder for fries (+2)

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**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

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**Desserts . . . to savor & to share**

**EDSON’S PEANUT BUTTER PIE** | 9  
creamy peanut butter, chocolate ganache, chocolate waf cookie crust

**TRIPLE CHOCOLATE BROWNIE SUNDAE** | 10  
fresh baked brownie, sweet cream ice cream, chocolate sauce & caramel, whipped cream

**BORDEAUX CHERRY & CHOCOLATE CHIP ICE CREAM** | 10  

**WHITE CHOCOLATE & CHERRY JAR PIE** | 10  
creamy no bake cheesecake, graham cracker crust, cherry & white chocolate shavings

**DARK CHOCOLATE HAZELNUT TRUFFLES** | 12  
dark chocolate truffles, hazelnuts, Montmorency cherry sauce

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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!