

# Boathouse 19



tacoma narrows marina

GENERAL MANAGER: JOHN LITTLE | HEAD CHEF: EDSON IBARRA

## Soups & Starter Salads

CLAM CHOWDER CUP | 9 BOWL | 14

TOMATO SOUP CUP | 6 BOWL | 8

'WEEDS' | 9

seasonal greens, croutons, parmesan, citrus vinaigrette

N.W. SEASONAL SALAD | 12

ask your server for today's selection

CAESAR SALAD | 10

romaine, croutons, housemade dressing, shaved parmesan

## Shareables & Snacks

FRESH DUNGENESS CRAB DIP | 19

fresh dungeness crab, artichoke hearts, parmesan cheese, onion

CHEESE CURDS | 14

tempura batter, housemade pepper jelly

**GF** STEAMED CLAMS ONE POUND | 21

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

GRILLED GARLIC BREAD | 10

herb roasted garlic, shaved parmesan, red pepper flakes

CRISPY CALAMARI | 19

hand cut strips, sweet onions, jalapenos, lemon aioli

**GF** SHAKING BEEF\* | 22

tender beef, hot red peppers, red onion, garlic, tamari-lime glaze, iceberg lettuce

MINI CHEESEBURGERS\* | (TWO) 16

angus beef, boathouse sauce, caramelized onion, tomato

FRIED PICKLES | 9

bread & butter pickles, ancho chile ranch dressing

WILD SALMON DIP | 14

cream cheese, lemon, baguette

## Big Salads

SESAME GINGER CHICKEN SALAD | 19

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

**GF** DUNGENESS CRAB & PRAWN LOUIE | 32

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

**GF** HAWAIIAN POKE SALAD\* | 21

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

LARGE CAESAR SALAD | 14

romaine, croutons, housemade dressing, shaved parmesan

*add:* chilled prawns (+8) | grilled wild salmon (+15)

crispy calamari (+8) | dungeness crab\* (+18) | grilled chicken breast (+8)

**GF** WILD SALMON SALAD | 26

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

## American Backyard Burgers

Our burgers are served with French fries or slaw on Pub Buns with your choice of:

**Double R Ranch Ground Chuck**  
**or Natural Chicken Breast**

*sub:* polenta (+3) weeds salad (+4) clam chowder (+4),

or housemade tomato soup (+3)

ALL AMERICAN BURGER\* | 20

lettuce, tomato, onion, boathouse sauce

WILD SALMON BLT | 26

wild salmon, applewood smoked bacon, lemon aioli, lettuce, tomato

SMOKEHOUSE BURGER\* | 21

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

IMPOSSIBLE BURGER | 24

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

*add:* housemade guacamole | applewood smoked bacon (+3) | cheese (+1.5)

\* 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.

## Sandwiches & Tacos

*choice of side:* french fries, slaw, polenta (+3) weeds salad (+4)  
clam chowder (+4), or housemade tomato soup (+3)

### N'AWLINS PO'BOY | 23

gulf prawns, southern slaw, remoulade, grilled rustic roll

### CRISPY FISH SANDWICH | 21

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

### GRILLED CHEESE & TOMATO SOUP | 18

smoked mozzarella, cheddar, american & provolone

*add:* bacon (+2)

### BOATHOUSE PRIME RIB DIP | 26

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

### GRILLED MAHI MAHI TACOS | 21

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

*combo:* GRILLED MAHI MAHI TACO & CHOWDER | 18

*add:* housemade guacamole (+3)

### WILD SALMON TACOS | 24

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

*combo:* WILD SALMON TACO & CHOWDER | 19

## Old Fashioned Shakes

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

### TRIPLE CHOCOLATE | 13

chocolate ice cream, chocolate sauce, brownie

### SALTED CARAMEL | 12

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

## Desserts . . . to savor & to share

### EDSON'S PEANUT BUTTER PIE | 10

creamy peanut butter, chocolate ganache, chocolate wafer cookie crust

### BURNT CREAM | 9

### TRIPLE CHOCOLATE BROWNIE SUNDAE | 14

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

## Big Plates

**GF** BLACKENED FRESH ROCKFISH | 26  
rubbed with Cajun spices, topped with mango-pineapple salsa

### MACARONI & CHEESE | 19

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

**GF** ROASTED SCAMPI PRAWNS | 26

oven roasted prawns with garlic butter, fresh lemon,  
topped with gremolata

### PAN FRIED OYSTERS | 29

fresh yearling oysters, pan fried until golden brown

### WILD NORTHWEST SALMON | 34

chargrilled, citrus butter, cranberry-lime jalapeno relish,  
smashed potatoes

### LOUISIANA STYLE JAMBALAYA | 26

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

**GF** GRILLED ROYAL RANCH NEW YORK  
STRIP STEAK\* | 41

smashed potatoes, seared roma tomatoes, seasoned steak butter

**GF** ROYAL RANCH PRIME TOP SIRLOIN\* | 31

grilled to your liking, smashed potatoes

## Pike Place Fish Fry

Dipped in our *award-winning* tempura batter!

ALASKAN COD | 3 PIECES 26 | 2 PIECES 22

CALAMARI | 23

PRAWNS | 24

COMBO: COD, PRAWNS, CALAMARI | 28

slaw, french fries, lemon aioli

*sub:* clam chowder (+4) or housemade tomato soup (+3)

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