

Boathouse19

tacoma narrows marina

GENERAL MANAGER: DANIELLE HOLM | HEADCHEF: EDSON IBARRA

Soups & Starter Salads

CLAM CHOWDER CUP | 8^{.5} BOWL | 12^{.5}

TOMATO SOUP CUP | 6^{.5} BOWL | 8^{.5}

‘WEEDS’ | 9^{.5}
seasonal greens, croutons, parmesan, citrus vinaigrette

CAESAR SALAD | 11
romaine, croutons, housemade dressing, shaved parmesan

N.W. SEASONAL SALAD | 11^{.5}
your server will describe today’s seasonal salad!

Big Salads

SESAME GINGER CHICKEN SALAD | 19^{.5}
glazed chicken breast, asian vegetables, cucumbers, toasted almonds, crispy rice noodles, sesame soy dressing, sesame seeds

GF DUNGENESS CRAB & PRAWN LOUIE | 33
old bay spiced prawns, dungeness crab, asparagus, boiled egg, avocado, kalamata olives, tomato, romaine hearts, house louie dressing

GF HAWAIIAN POKE SALAD* | 21^{.5}
marinated ahi, asian slaw, cucumber, sesame dressing, spicy chili sauce

LARGE CAESAR SALAD | 15
romaine, croutons, housemade dressing, shaved parmesan

add. chilled prawns (+8.5) | grilled wild salmon (+14)
crispy calamari (+8.5) | dungeness crab* (+19) | grilled chicken breast (+8.5)

SILVER SALMON SALAD | 28
Chargrilled and citrus glazed salmon, romaine, field greens, farro, avocado and hazelnuts with citrus shallot dressing and best of season fruit relish.

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. weeds salad (+5) clam chowder (+5),
or housemade tomato soup (+4)

ALL AMERICAN BURGER* | 21
lettuce, tomato, onion, boathouse sauce

WILD SALMON BLT | 27
wild salmon, applewood smoked bacon, lemon aioli, lettuce, tomato

SMOKEHOUSE BURGER* | 22
applewood smoked bacon, smoked mozzarella, buttermilk, onion strings, chiptole bbq sauce, mayo, lettuce, tomato

IMPOSSIBLE BURGER | 25
lettuce, tomato, mayo, caramelized onion, balsamic reduction, provolone
add. applewood smoked bacon (+3) | cheese (+1.5)

Shareables & Snacks

FRESH DUNGENESS CRAB DIP | 26
fresh dungeness crab, artichoke hearts, parmesan cheese, onion

CHEESE CURDS | 14^{.5}
tempura batter, housemade pepper jelly

GF STEAMED CLAMS ONE POUND | 22
garlic, white wine, butter, crushed red pepper, fresh herbs

GRILLED GARLIC BREAD | 10
herb roasted garlic, shaved parmesan, red pepper flakes

CRISPY CALAMARI | 20
hand cut strips, sweet onions, jalapenos, lemon aioli

MINI CHEESEBURGERS* | (TWO) 17
angus beef, boathouse sauce, caramelized onion, tomato

FRIED PICKLES | 9^{.5}
bread & butter pickles, ancho chile ranch dressing

WILD SALMON DIP | 14^{.5}
cream cheese, lemon, baguette

* 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, weeds salad (+5)
clam chowder (+5), or housemade tomato soup (+4)

N’AWLINS PO’BOY | 24
gulf prawns, southern slaw, remoulade, grilled rustic roll

CRISPY FISH SANDWICH | 23
beer battered alaska cod, tartar sauce, lettuce, tomato, pub bun

GRILLED CHEESE & TOMATO SOUP | 18.5
smoked mozzarella, cheddar, american & provolone
add: bacon (+3)

BOATHOUSE PRIME RIB DIP | 27
roasted prime rib, horseradish cream cheese, crispy onion strings
grilled rustic roll, rosemary jus

GRILLED MAHI MAHI TACOS | 19
citrus marinated mahi, salsa mayo, shredded cabbage, cilantro, tomato,
santa fe flour tortilla
combo: GRILLED MAHI MAHI TACO & CHOWDER | 19

WILD SALMON TACOS | 26
spicy seared, salsa mayo, cabbage, santa fe flour tortilla
combo: WILD SALMON TACO & CHOWDER | 20

Big Plates

**FRESH COPPER RIVER
SOCKEYE SALMON | 39**
chargrilled with sundried tomato basil butter, smashed
potatoes, seasonal vegetables

GF BLACKENED FRESH ROCKFISH | 27
rubbed with Cajun spices, topped with mango-pinapple salsa

SMOKED SALMON FETTUCCHINE | 26
smoked salmon, tomatoes, peas, bacon, garlic cream sauce,
fettuccine, Parmesan cheese

GF ROASTED SCAMPI PRAWNS | 27
oven roasted prawns with garlic butter, fresh lemon,
topped with gremolata

PAN FRIED OYSTERS | 30
fresh yearling oysters, pan fried until golden brown

LOUISIANA STYLE JAMBALAYA | 27
blackened chicken, andouille sausage, gulf prawns, jasmine rice,
spicy cajun sauce

**GF GRILLED ROYAL RANCH NEW YORK
STRIP STEAK* | 45**
smashed potatoes, seared roma tomatoes, seasoned steak butter

GF PRIME TOP SIRLOIN* | 34
grilled to your liking, smashed potatoes

Old Fashioned Shakes

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

TRIPLE CHOCOLATE | 13.5
chocolate ice cream, chocolate sauce, brownie

SALTED CARAMEL | 12.5
sweet cream ice cream, housemade buttery caramel
sauce, salted pretzels

Desserts . . . to savor & to share

EDSON’S PEANUT BUTTER PIE | 11
creamy peanut butter, chocolate ganache, chocolate wafer cookie crust

BURNT CREAM | 9.5

TRIPLE CHOCOLATE BROWNIE SUNDAE | 15
fresh baked brownie, sweet cream ice cream, chocolate sauce
& caramel, whipped cream

Pike Place Fish Fry

Dipped in our *award-winning* tempura batter!

ALASKAN COD | 3 PIECES 26 | 2 PIECES 23

CALAMARI | 24

PRAWNS | 25

COMBO: COD, PRAWNS, CALAMARI | 29
slaw, french fries, lemon aioli

sub: clam chowder (+5) or housemade tomato soup (+4)

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