

# Boathouse19

tacoma narrows marina

GENERAL MANAGER: DANIELLE HOLM | HEAD CHEF: NICK ROBINSON

## Soups & Starter Salads

CLAM CHOWDER CUP | 9 BOWL | 13

TOMATO SOUP CUP | 7 BOWL | 9

‘WEEDS’ | 10

seasonal greens, croutons, parmesan, citrus vinaigrette

CAESAR SALAD | 12

romaine, croutons, housemade dressing, shaved parmesan

N.W. SEASONAL SALAD | 14

your server will describe today’s seasonal salad!

## Shareables & Snacks

FRESH DUNGENESS CRAB DIP | 26

fresh dungeness crab, artichoke hearts, parmesan cheese, onion

CHEESE CURDS | 15

tempura batter, housemade pepper jelly

GF STEAMED CLAMS ONE POUND | 24

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

GRILLED GARLIC BREAD | 11

herb roasted garlic, shaved parmesan, red pepper flakes

CRISPY CALAMARI | 22

hand cut strips, sweet onions, jalapenos, lemon aioli

MINI CHEESEBURGERS\* | (TWO) 18

angus beef, boathouse sauce, caramelized onion, tomato

FRIED PICKLES | 10

bread & butter pickles, ancho chile ranch dressing

WILD SALMON DIP | 16

cream cheese, lemon, baguette

## Big Salads

SESAME GINGER CHICKEN SALAD | 21

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

GF DUNGENESS CRAB & PRAWN LOUIE | 34

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

GF HAWAIIAN POKE SALAD\* | 23

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

LARGE CAESAR SALAD | 16

romaine, croutons, housemade dressing, shaved parmesan

*add:* chilled prawns (+9) | grilled wild salmon (+15)

crispy calamari (+9) | dungeness crab\* (+19) | grilled chicken breast (+9)

WILD SALMON SALAD | 34

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 (+6) clam chowder (+6),  
or housemade tomato soup (+5)

ALL AMERICAN BURGER\* | 22

lettuce, tomato, onion, boathouse sauce

WILD SALMON BLT | 29

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

SMOKEHOUSE BURGER\* | 24

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

IMPOSSIBLE BURGER | 27

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

*add:* applewood smoked bacon (+3) | cheese (+2)

\* 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 (+6)  
clam chowder (+6), or housemade tomato soup (+5)

## N’AWLINS PO’BOY | 26

gulf prawns, southern slaw, remoulade, grilled rustic roll

## CRISPY FISH SANDWICH | 24

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

## GRILLED CHEESE & TOMATO SOUP | 20

smoked mozzarella, cheddar, american & provolone

*add:* bacon (+3)

## BOATHOUSE PRIME RIB DIP | 29

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 | 21

## WILD SALMON TACOS | 21

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 | 15

chocolate ice cream, chocolate sauce, brownie

## SALTED CARAMEL | 14

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

# Desserts . . . to savor & to share

## EDSON’S PEANUT BUTTER PIE | 12

creamy peanut butter, chocolate ganache, chocolate wafer cookie crust

## BURNT CREAM | 11

## TRIPLE CHOCOLATE BROWNIE SUNDAE | 16

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

# Big Plates

## WILD NORTHWEST SALMON | 38

ask your server for tonight’s selection

## GF BLACKENED FRESH ROCKFISH | 29

rubbed with Cajun spices, topped with mango-pinapple salsa

## SMOKED SALMON FETTUCCINE | 28

smoked salmon, tomatoes, peas, bacon, garlic cream sauce,  
fettuccine, Parmesan cheese

## GF ROASTED SCAMPI PRAWNS | 28

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

## PAN FRIED OYSTERS | 32

fresh yearling oysters, pan fried until golden brown

## LOUISIANA STYLE JAMBALAYA | 29

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

## GF GRILLED ROYAL RANCH NEW YORK STRIP STEAK\* | 48

smashed potatoes, seared roma tomatoes, seasoned steak butter

## GF PRIME TOP SIRLOIN\* | 36

grilled to your liking, smashed potatoes

# Pike Place Fish Fry

Dipped in our *award-winning* tempura batter!

## ALASKAN COD | 3 PIECES 29 | 2 PIECES 24

## CALAMARI | 26

## PRAWNS | 27

## COMBO: COD, PRAWNS, CALAMARI | 31

slaw, french fries, lemon aioli

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

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