

RAW & CHILLED

OYSTERS ON THE HALF SHELL*

cocktail sauce, mignonette, hot sauce, lemon 15/30

boathouse - mathews, va

private bed at chapel creek oyster farm
creamy, balanced, slight minerality

wavelength - mobjack bay, va

suspension grown, salty, hint of sweet

rotating selection mp

JUMBO SHRIMP COCKTAIL 🍤

house-made cocktail sauce, horseradish 18

CHILLED SEAFOOD TRAY*

oysters, shrimp cocktail, spiced mussels 28

CHILLED SEAFOOD TOWER*

chilled lobster, oysters, shrimp cocktail, spiced mussels 78

STARTERS

CRAB & ARTICHOKE DIP

toasted baguette 16

PETITE CRAB CAKE TRIO ★

three sauces: chipotle remoulade, cocktail, lemon herb salmoriglio 22

FRIED OYSTERS

fried chesapeake bay oysters, slaw, housemade pickles, chipotle remoulade 18

CRISPY CALAMARI

lightly breaded, spicy aioli, diablo sauce 18

ROCKEFELLER ROASTED OYSTERS

1/2 dozen roasted oysters, creamy spinach, parmesan, pernod, bacon, breadcrumbs 19

PEEL & EAT SHRIMP 🍤

old bay, house-made cocktail sauce, butter 16

SPICY MUSSELS

calabrian chili, cherry tomato, garlic, white wine, parsley, grilled ciabatta bread 19

CRISPY BRUSSELS SPROUTS ♥

maple apple cider glaze, spicy calabrian chili 10

CORN AND JALAPEÑO HUSH PUPPIES ♥

honey sriracha butter 9

FOCACCIA BREAD BASKET

baked in-house. seeded butter, parmigiano reggiano, spiced extra virgin olive oil 7

SOUPS & SALADS

add grilled chicken +12 crab cake +21 filet mignon* +28 fried oysters +16
grilled shrimp +14 grilled atlantic salmon +16 scallops +16

NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 8 / 16

BOATHOUSE WEDGE SALAD

iceberg wedge, gorgonzola, buttermilk ranch, smoked bacon, heirloom tomato, parmesan crostino 14

CLASSIC CAESAR*

hearts of romaine, garlic crostino, parmesan, white anchovies, house-made caesar dressing 14

NICE LITTLE TOSSED SALAD 🍤 ♥

mixed greens, tomato, cucumber, carrot, white balsamic vinaigrette 9

theboathouse.com info@boathouserichmond.com follow us 📷 @boathouse_va ♥ Vegetarian 🍷 Gluten Free ★ Featured

Items marked with * may be cooked rare to well done and or may contain raw or undercooked ingredients. Consuming raw or undercooked poultry, seafood, shellfish, or fresh eggs, may increase your risk especially if you have certain medical conditions.

LM/DM 2026-10-22

HOUSE SPECIALTIES

add crab cake +21 grilled shrimp +14 jumbo lump crab +17 lobster tail +28

BOATHOUSE CRAB CAKES ★

green beans, roasted fingerling potatoes,
whole grain dijon mustard butter 42

SEARED ATLANTIC SALMON*

sauteed spinach, crispy mushrooms, capers,
roasted fingerling potatoes, tomato basil butter 32

SAUTEED CHESAPEAKE ROCKFISH

delicata squash, sweet potato puree,
brussels sprouts, lemon beurre blanc 36

WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 52

HAND-BREADED SHRIMP

1/2 lb of fried shrimp, country slaw,
french fries, cocktail sauce, lemon 28

BEER-BATTERED FISH & CHIPS

fresh icelandic cod, french fries,
country slaw, tartar sauce 38

SHRIMP & GRITS 🍷

surry sausage, cherry tomato, cajun cream,
stone ground cheddar grits 36

BRAISED LEEKS ♥ 🍷

celery root puree, crushed pistachios 24

FROM THE GRILL

14 OZ NEW YORK STRIP* 🍷

potato pavé, baby carrots,
roasted garlic butter 59

8 OZ FLAT IRON STEAK* 🍷

potato pavé, haricot verts, chimichurri 32

GRILLED CHICKEN FLORENTINE

pappardelle pasta, spinach, cream,
roasted cherry tomatoes, mushrooms, parmesan 28

HANDHELDS

upgrade your side: cup of chowder +5 side salad +6 fries +5
parmesan truffle fries +7

CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche, old bay chips 28

BOATHOUSE BURGER*

1/2 pound chargrilled beef, cheddar, lettuce, tomato, red onion,
house-made pickles, buttered brioche, old bay chips 18 add bacon +2

GRILLED CHICKEN RANCH SANDWICH

fresh grilled chicken, gruyere, bacon, buttermilk ranch,
lettuce, tomato, buttered brioche, old bay chips 15

CRISPY "HOT" CHICKEN SANDWICH

buttermilk fried chicken, country slaw, gorgonzola, buttermilk ranch,
house-made pickles, buttered brioche, old bay chips 16

CRISPY COD SANDWICH

beer battered cod, lettuce, tomato, coleslaw, tartar sauce,
buttered brioche, old bay chips 21

DYNAMITE SHRIMP TACOS

crispy fried shrimp, pineapple salsa, guacamole, dynamite sauce,
cilantro, flour tortilla, old bay chips 19

SIDES ♥

GRILLED ASPARAGUS 🍷

olive oil 10

SAUTEED BABY SPINACH 🍷

garlic, olive oil 10

BROCCOLINI 🍷

roasted garlic 10

ROASTED BABY CARROTS 🍷

whipped ricotta, pistachios 10

NICE LITTLE TOSSED SALAD ♥ 🍷

white balsamic vinaigrette 9

FRENCH FRIES 6

PARMESAN TRUFFLE FRIES

garlic aioli 12

DESSERTS ♡

CHOCOLATE CHOCOLATE CAKE ★

dark chocolate cake, chocolate ganache, chocolate sauce, vanilla ice cream, fresh from the Can Can Bakery 14

APPLE CRISP 🍷

cinnamon apples, oatmeal cookie crust, vanilla ice cream 14

CLASSIC ZOOKIE

chocolate chip cookie baked rare, vanilla ice cream, whipped cream, chocolate sauce 14

BREAD PUDDING

candied pecans, caramelized banana, caramel sauce, vanilla ice cream 14

CREME BRULEE 🍷

vanilla custard, caramelized sugar, mixed berries 14

HAPPY HOUR

Join us at the bar for \$1.50 raw, rockefeller, or fried oysters and specials on starters, snacks, and appetizers, \$4 house highballs, \$5 draft beers, \$8 select glasses of wine, and \$10 cocktails.

Monday - Friday
4PM-6PM

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retirements | corporate events

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to begin planning your next private event