

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 ♥

calabrian chili, balsamic glaze 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 +17 filet mignon* +24 fried oysters +16
grilled shrimp +12 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 2026-8-20

HOUSE SPECIALTIES

add crab cake +17 grilled shrimp +12 jumbo lump crab +17 lobster tail +26

BOATHOUSE CRAB CAKES ★

lemon thyme butter sauce, sweet corn, green beans, cherry tomatoes 38

SEARED ATLANTIC SALMON*

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

BEER-BATTERED FISH & CHIPS

fresh icelandic cod, french fries, country slaw, tartar sauce 34

HAND-BREADED SHRIMP

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

SHRIMP & GRITS 🍷

surry sausage, cherry tomato, cajun cream, byrd mill cheddar grits 36

GARDEN GRAIN BOWL ♥ 🍷

quinoa, corn and tomato succotash, green beans, roasted baby carrots 24

WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 52

FROM THE GRILL

14 OZ NEW YORK STRIP* 🍷

potato pave, roasted garlic butter, red wine braised red onion 56

GRILLED SWORDFISH

roasted baby carrots, fingerling potatoes, calabrian chili, lemon herb salmoriglio 38

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 24

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 18

DYNAMITE SHRIMP TACOS

crispy fried shrimp, pineapple salsa, guacamole, dynamite sauce, cilantro, flour tortilla, old bay chips 18

SIDES ♥

GRILLED ASPARAGUS 🍷

olive oil 10

SAUTEED BABY SPINACH 🍷

garlic, olive oil 8

BROCCOLINI 🍷

roasted garlic 8

ROASTED BABY CARROTS 🍷

salmoriglio sauce 8

NICE LITTLE TOSSED SALAD ♥ 🍷

white balsamic vinaigrette 9

FRENCH FRIES 6

PARMESAN TRUFFLE FRIES

garlic aioli 9

DESSERTS ♡

CHOCOLATE CHOCOLATE CAKE ★

dark chocolate cake, chocolate ganache, chocolate sauce, vanilla ice cream, fresh from the Can Can Bakery 12

APPLE CRISP 🍷

cinnamon apples, oatmeal cookie crust, vanilla ice cream 12

CLASSIC ZOOKIE

chocolate chip cookie baked rare, vanilla ice cream, whipped cream, chocolate sauce 12

BREAD PUDDING

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

CREME BRULEE 🍷

vanilla custard, caramelized sugar, mixed berries 12

HAPPY HOUR

Join us at the bar for \$1 raw oysters and specials on all sides, apps, and handhelds, \$1 off draft beers, \$2 off wines by the glass, \$3 off select cocktails, and \$4 well spirits.

Monday - Friday
4PM-6PM

CELEBRATE LIFE'S FINEST MOMENTS

weddings | rehearsal dinners
birthdays | baby showers
retirements | corporate events

contact events@theboathouse.com
to begin planning your next private event

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