

THE BOATHOUSE

SPRING 2024 RICHMOND RESTAURANT WEEK

3 COURSES / \$35.24 PER PERSON
AVAILABLE EXCLUSIVELY AT ROCKETTS LANDING

APPETIZERS

BLUEBERRY ARUGULA SALAD

toasted almonds, blueberries, caromont goat cheese, honey-lemon vinaigrette (gf)

DYNAMITE SHRIMP

sriracha aioli, gorgonzola, curry pickles

CRISPY BRUSSELS SPROUTS

calabrian chile, balsamic glaze (gf, vg)

BOATHOUSE OYSTERS 1/2 SHELL*

mignonette, cocktail sauce, lemon

OVEN-ROASTED CLAMS

butter, roasted red pepper, garlic, fresh herbs, lemon

MAINS

GRILLED ATLANTIC SALMON*

artichoke spring onion butter, english peas, haricots verts, carrots, grilled artichoke, patatas bravas, truffle vinaigrette (gf)

LEMON LAVENDER CHICKEN

local honey, red quinoa, garlic broccolini (gf)

DIABLO SHELLFISH PASTA

pappardelle, clams, squid, mussels

GARDEN GRAIN BOWL

quinoa, mushrooms, roasted baby carrots, english peas, haricots verts, grilled artichoke, patatas bravas, truffle vinaigrette (gf, vg)

BOATHOUSE CRAB CAKES

yukon gold mashed potatoes, grilled asparagus, whole grain mustard remoulade

DESSERTS

BREAD PUDDING

banana brulee, caramel, vanilla ice cream

CLASSIC ZOOKIE

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

(gf) gluten-free (vg) vegetarian

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.

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