

# 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 16

## CHILLED SEAFOOD TOWER\*

chilled lobster, oysters, clams, shrimp cocktail, smoked salmon, spiced mussels 112

## CHILLED SEAFOOD TRAY\*

oysters, clams, shrimp cocktail, smoked salmon, spiced mussels 38

## STARTERS

### CRAB & ARTICHOKE DIP

toasted baguette 16

### ROCKEFELLER ROASTED OYSTERS

1/2 dozen roasted oysters, creamy spinach, parmesan, pernod, bacon, breadcrumbs 18

### FRIED OYSTERS

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

### CRISPY CALAMARI

lightly breaded, spicy aioli, diablo sauce 16

### CRISPY BRUSSELS SPROUTS ♥

calabrian chile, balsamic glaze 10

### CORN AND JALAPEÑO HUSH PUPPIES ♥

chipotle remoulade 9

### PEEL & EAT SHRIMP 🍤

old bay, house-made cocktail sauce, butter 16

### SPICY MUSSELS

calabrian chile, cherry tomato, garlic, white wine, parsley, grilled ciabatta bread 18

### OVEN-ROASTED VIRGINIA CLAMS

butter, roasted red pepper, garlic, herbs, lemon, breadcrumbs 14

### FOCACCIA BREAD BASKET

seeded butter, spiced extra virgin olive oil, parmigiano reggiano 7

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 8 / 16

### GORGONZOLA APPLE SALAD 🍷♥

mixed greens, toasted marcona almonds, white balsamic vinaigrette with cranberry reduction 14

### BOATHOUSE WEDGE SALAD

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

### SALAD ENHANCEMENTS

grilled chicken +12

crab cake +17

filet mignon\* +24

fried oysters +16

grilled atlantic salmon\* +16

grilled shrimp +12

scallops +16

# BRUNCH SPECIALTIES

## ADDITIONS

bacon +5.5 sausage gravy +5.5 two eggs\* +5.5 home fries +5.5 fresh fruit +5.5  
grits +4 buttermilk biscuit +3 french fries +6 parmesan truffle fries +8

### BISCUIT BASKET ♥

house jam, local honey, whipped butter 8.75

### BELGIAN WAFFLE ♥

mixed berries, berry coulis, whipped cream 16

### CHICKEN & WAFFLES

buttermilk fried chicken breast, spicy honey, maple syrup 16

### SAUSAGE GRAVY & BISCUITS

two eggs,\* home fries 14

### CHESAPEAKE OMELET

lump crab, country ham, swiss cheese, tomato, home fries 18

### GOAT CHEESE & GREENS OMELET ♥

spinach, tomato, avocado, home fries 17

### HAM & CHEESE OMELET

country ham, cheddar cheese, home fries 15

### AVOCADO TOAST ♥

crushed avocado, grilled whole grain bread, tomato, radish, cilantro, lime, sunny egg\* 15

### STEAK AND EGGS

6 oz filet, two eggs,\* sausage gravy, home fries, biscuit 28

### SHRIMP & GRITS

byrd mill cheddar grits, two eggs,\* surry sausage, tomatoes 18

### LEMON RICOTTA PANCAKES ♥

lemon curd, blueberries, whipped cream 14

### BOATHOUSE BENEDICT

country ham, poached eggs,\* hollandaise\*, asparagus, biscuit, home fries 16

### CRAB CAKE BENEDICT

mini crab cakes, poached eggs,\* old bay hollandaise\*, asparagus, biscuit, home fries 24

## HANDHELDS

### CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche bun, old bay chips 24

### BOATHOUSE BURGER\*

seven hills beef, cheddar, lettuce, tomato, red onion, house-made pickles, buttered brioche bun, old bay chips 18 add bacon +2

### DYNAMITE SHRIMP TACOS

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

### UPGRADE

cup of chowder +5 fries +5

### YOUR SIDE

side salad +6

parmesan truffle fries +7

## EYE OPENERS

### DIY MIMOSA BAR

bottle of gran cuvee brut, variety of juices and garnishes 36

### LOCAL BUDDIES BLOODY MARY

cirrus vodka (rva), bloody blue ridge bloody mary mix (rva), old bay rim, house-made pickle, pepperoncini, olive 13.5

### APEROL SPRITZ

aperol, gran cuvee brut, soda 14

### FRENCH PRESS COFFEE

regular or decaf 6

# KIDS MENU

choice of side 12  
french fries, fresh fruit,  
buttered noodles, asparagus, broccolini

## GRILLED SALMON

## GRILLED CHICKEN BREAST

## POPCORN SHRIMP

## MINI CRAB CAKES

## CHICKEN FINGERS

## MAC & CHEESE

# 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,  
\$1 virginia clams, \$7 snacks, \$12 shareables,  
\$1 off draft beers, \$2 off wines by the glass,  
\$3 off select cocktails, and \$4 well spirits.

Monday - Friday

4PM-6PM

♡ Vegetarian 🌾 Gluten Free ★ Featured