

RAW & CHILLED

OYSTERS ON THE HALF SHELL*

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

boathouse - matthews, 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

FOCACCI BREAD BASKET

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

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 8 / 16

GORгонZOLA 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

BUICKET 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

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

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

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 I2
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 I2

APPLE CRISP 🍎

cinnamon apples, oatmeal cookie crust, vanilla ice cream I2

CLASSIC ZOKIE

chocolate chip cookie baked rare, vanilla ice cream, whipped cream, chocolate sauce I2

BREAD PUDDING

candied pecans, caramelized banana, caramel sauce, vanilla ice cream I4

CREME BRULEE 🍪

vanilla custard, caramelized sugar, mixed berries I2

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