

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 16

ROCKEFELLER ROASTED OYSTERS

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

PEEL & EAT SHRIMP 🍤

old bay, house-made cocktail sauce, butter 16

SPICY MUSSELS

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

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 2026-4-9

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 +9

BISCUIT BASKET ♡

house jam, local honey, whipped butter 9

BELGIAN WAFFLE ♡

mixed berries, berry coulis, whipped cream 16

CHICKEN & WAFFLES

buttermilk fried chicken breast, spicy honey, maple syrup 16

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

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

SAUSAGE GRAVY & BISCUITS

two eggs,* home fries 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

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*

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

DYNAMITE SHRIMP TACOS

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

EYE OPENERS

DIY MIMOSA BAR

bottle of gran cuvee brut, variety of juices and garnishes 38

LOCAL BUDDIES BLOODY MARY

cirrus vodka (rva), bloody blue ridge bloody mary mix (rva), old bay rim, house-made pickle, pepperoncini, olive 14

APEROL SPRITZ

aperol, gran cuvee brut, soda 14

FRENCH PRESS COFFEE

regular or decaf 7

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

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to begin planning your next private event