

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

FOCACCIA 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

HOUSE SPECIALTIES

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

BROILED SEAFOOD COMBINATION

crab cake, jumbo shrimp, scallops, yukon gold mashed potatoes, grilled asparagus, cocktail sauce 48

SHRIMP & GRITS ☺

surry sausage, cherry tomato, cajun cream, byrd mill cheddar grits 34

FRIED SHRIMP

1/2 lb of shrimp, country slaw, french fries, house-made cocktail sauce, lemon 28

BEER BATTERED FISH & CHIPS

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

8 OZ FILET MIGNON* ☺

yukon gold mashed potatoes, grilled asparagus, bordelaise 48

GRILLED CHICKEN FLORENTINE

pappardelle pasta, spinach, cream, roasted cherry tomatoes mushrooms, fresh parmesan 26

CIDER BRINED BONE-IN PORK CHOP ☺

spicy braised collard greens, red beans, pepper relish, apple cider glaze 32

HARVEST GRAIN BOWL ☺ ☺

quinoa, roasted golden beets, roasted red peppers, broccolini, haricot vert, sweet potatoes watermelon radish, truffle vinaigrette 24

BOATHOUSE CRAB CAKES

yukon gold mashed potatoes, grilled asparagus, whole grain mustard remoulade 38

14 OZ NEW YORK STRIP* ☺

potato pave, roasted garlic butter, red wine roasted red onion 54

WHOLE MAINE LOBSTER ☺

1 1/4 lb lobster, drawn butter 48

GRILLED ATLANTIC SALMON* ☺

sautéed spinach, crispy mushrooms and capers, roasted yukon gold potatoes, tomato basil butter sauce 32

SAUTEED ROCKFISH

broccoli coulis, risotto cake, roasted cherry tomatoes 38

HANDHELDs

UPGRADE cup of chowder +5 fries +5

YOUR SIDE side salad +6 parmesan truffle fries +7

CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche, 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

SIDES ☺

GRILLED ASPARAGUS ☺

olive oil 10

SAUTEED BABY SPINACH ☺

garlic, olive oil 8

NICE LITTLE TOSSED SALAD ☺

white balsamic vinaigrette 8

FRENCH FRIES 6

PARMESAN TRUFFLE FRIES

garlic aioli 9

BROCCOLINI ☺

roasted garlic 8

SIMPLY PREPARED

lightly seasoned and cooked to perfection, served with
yukon gold mashed potatoes and grilled asparagus

ATLANTIC SALMON*  **27**

6 OZ SCALLOPS  **38**

JUMBO SHRIMP  **24**

CHICKEN BREAST  **18**

3 COURSE DINING

choose 1 from each category. no substitutions.
available 4:30pm - 6:00pm, excluding holidays **31**

STARTER

nice little tossed salad
new england clam chowder

ENTREE

simply prepared atlantic salmon
crab cake & crispy shrimp
harvest grain bowl

DESSERT

bread pudding
creme brulee

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**

BREAD PUDDING

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

CLASSIC ZOOKE

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

CREME BRULEE

vanilla custard, caramelized sugar, mixed berries **12**