

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 14

ROCKEFELLER ROASTED OYSTERS 🍤

1/2 dozen roasted oysters, creamy spinach,
parmesan, pernod, smoked bacon 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 9

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 16

OVEN-ROASTED VIRGINIA CLAMS 🍤

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

FOCACCIA BREAD BASKET

seeded butter, spiced extra virgin olive oil,
parmigiano reggiano 6

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 7.5

ENDIVE & FRISEE SALAD 🍷♥

fennel, oranges, honey vinaigrette, candied pecans,
fresh goat cheese 12

BOATHOUSE WEDGE SALAD

iceberg wedge, gorgonzola, buttermilk ranch,
smoked bacon, parmesan crostino, heirloom
tomato 12

CLASSIC CAESAR*

hearts of romaine, garlic crostino, parmesan,
white anchovies, house-made caesar dressing 11

NICE LITTLE TOSSED SALAD ♥

mixed greens, tomato, cucumber,
carrot, balsamic vinaigrette 8

SALAD ENHANCEMENTS

grilled chicken +12

crab cake +16

filet mignon* +24

fried oysters +16

grilled atlantic salmon* +16

grilled shrimp +12

scallops +16

theboathouse.com info@boathouserichmond.com follow us 🍷🍷🍷 @boathouse_va ♥ Vegetarian 🍷 Gluten Free

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 2024-10-10

HOUSE SPECIALTIES

add crab cake +16 grilled shrimp +12 jumbo lump crab +15 lobster tail +26

BROILED SEAFOOD COMBINATION

crab cake, jumbo shrimp, scallops,
yukon gold mashed potatoes,
grilled asparagus, cocktail sauce 45

SHRIMP & GRITS 🍷

surry sausage, cherry tomato, cajun cream,
byrd mill cheddar grits 32

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 29

8 OZ FILET MIGNON* 🍷

yukon gold mashed potatoes,
grilled asparagus, bordelaise 44

GRILLED CHICKEN FLORENTINE

pappardelle pasta, spinach, cream, roasted
cherry tomatoes mushrooms, fresh parmesan 23

HARVEST GRAIN BOWL ♡

quinoa, butternut squash puree, broccolini,
brussels sprouts, roasted garlic,
calabrian chiles 22

BOATHOUSE CRAB CAKES

yukon gold mashed potatoes, grilled asparagus,
whole grain mustard remoulade 36

12 OZ NY STRIP* 🍷

duchess potatoes, baby carrots,
roasted garlic, garlic butter 47

SEARED ATLANTIC SALMON*

butternut squash risotto, brussels sprouts,
oyster mushrooms, cipollini onions,
sage gremolata 29

WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 48

HANDHELDS

CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche,
old bay chips 21

BOATHOUSE BURGER*

seven hills beef, smoked bacon, cheddar, lettuce,
tomato, red onion, house-made pickles, buttered
brioche, old bay chips 17

DYNAMITE SHRIMP TACOS

crispy fried shrimp, flour tortillas, pineapple salsa,
avocado, dynamite sauce, old bay chips 17

SIDES ♡

GRILLED ASPARAGUS 🍷

olive oil 10

SAUTEED BABY SPINACH 🍷

garlic, olive oil 8

NICE LITTLE TOSSED SALAD 🍷

balsamic vinaigrette 8

FRENCH FRIES 6

PARMESAN TRUFFLE FRIES

garlic aioli 8

ROASTED BABY CARROTS 🍷

garlic butter 10

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 🌱	36
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

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DESSERTS ♡

APPLE CRISP 🌱

cinnamon apples, oatmeal cookie crust,
vanilla ice cream 9

BREAD PUDDING ★

candied pecans, caramelized banana,
caramel sauce, vanilla ice cream 12

CLASSIC ZOOKIE

chocolate chip cookie baked rare, vanilla ice
cream, whipped cream, chocolate sauce 9

CREME BRULEE 🌱

vanilla custard, caramelized sugar, mixed berries 9

VANILLA ICE CREAM 🌱 3

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