

# 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,  
chilled shrimp cocktail, smoked salmon,  
spiced chilled mussels 112

## CHILLED SEAFOOD TRAY\*

oysters, clams, chilled 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

### BLUEBERRY ARUGULA SALAD 🍷 ♡

toasted almonds, blueberries, caromont goat  
cheese, honey-lemon vinaigrette 12

### BOATHOUSE WEDGE SALAD

iceberg wedge, gorgonzola, buttermilk ranch,  
smoked bacon, parmesan crostino, heirloom  
tomato 11

### CLASSIC CAESAR\*

hearts of romaine, garlic crostino, parmesan,  
white anchovies, house-made caesar dressing 9

### NICE LITTLE TOSSED SALAD 🍷 ♡

mixed greens, tomato, cucumber,  
carrot, balsamic vinaigrette 6

### SALAD ENHANCEMENTS

grilled chicken +8

crab cake +15

filet mignon\* +24

fried oysters +16

grilled atlantic salmon\* +16

grilled shrimp +11

scallops +16

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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 2024-6-20

# HOUSE SPECIALTIES

**ENTREE ENHANCEMENTS** crab cake +15 | grilled shrimp +11 | jumbo lump crab +15

## 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 26

## BEER BATTERED FISH & CHIPS

fresh icelandic cod, french fries, country  
slaw, tartar sauce 28

## 8 OZ FILET MIGNON\*

yukon gold mashed potatoes,  
grilled asparagus, bordelaise 44

## LEMON LAVENDER CHICKEN

local honey, red quinoa, garlic broccolini 22

## GARDEN GRAIN BOWL

quinoa, corn, roasted baby carrots,  
patatas bravas, broccolini,  
roasted garlic tomato vinaigrette 20

## WHOLE MAINE LOBSTER

1 1/4 lb lobster, drawn butter 48

## BOATHOUSE CRAB CAKES

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

## GRILLED SALMON\*

summer vegetable gratin, tomato vinaigrette,  
basil oil 27

## PAN ROASTED HALIBUT

corn broth, patatas bravas, succotash,  
littleneck clams, sauce vierge 32

## 12 OZ NY STRIP\*

duchess potatoes, baby carrots,  
roasted garlic, garlic butter 46

# HANDHELDS

## CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche,  
old bay chips 19

## BOATHOUSE BURGER\*

seven hills beef, smoked bacon, cheddar, lettuce,  
tomato, red onion, house-made pickles, buttered  
brioche, old bay chips 16

## 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 6

## FRENCH FRIES 6

## PARMESAN TRUFFLE FRIES

garlic aioli 8

## ROASTED SPRING CARROTS

roasted garlic butter 10

## PATATAS BRAVAS

smoked paprika, spicy aioli 12

## BROCCOLINI

roasted garlic 8

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An 18% service fee will be applied to parties of 9 or more.  
For more information, please visit theboathouse.com.

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# SIMPLY PREPARED

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

|                           |           |
|---------------------------|-----------|
| <b>ATLANTIC SALMON*</b> 🍷 | <b>24</b> |
| <b>6 OZ SCALLOPS</b> 🍷    | <b>32</b> |
| <b>JUMBO SHRIMP</b> 🍷     | <b>24</b> |
| <b>CHICKEN BREAST</b> 🍷   | <b>18</b> |

## 3 COURSE DINING

choose 1 from each category. no substitutions.  
available 4:30pm - 6:00pm, excluding holidays 29

### STARTER

nice little tossed salad  
new england clam chowder

### ENTREE

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

### DESSERT

bread pudding  
creme brulee

## DESSERTS ♡

### APPLE CRISP 🍷

cinnamon apples, oatmeal cookie crust,  
vanilla ice cream 9

### BREAD PUDDING ★

candied pecans, caramelized banana,  
caramel sauce, vanilla ice cream 10

### 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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