

RAW & CHILLED

OYSTERS ON THE HALF SHELL*

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

HAMACHI CRUDO* 🍷

celery, orange, lemon, extra virgin olive oil 16

JUMBO SHRIMP COCKTAIL 🍷

house-made cocktail sauce, horseradish 16

CHILLED SEAFOOD TOWER*★

chilled lobster, oysters, clams, chilled shrimp cocktail, smoked salmon, hamachi crudo, spiced chilled mussels 128

CHILLED SEAFOOD TRAY*★

oysters, clams, chilled shrimp cocktail, smoked salmon, hamachi crudo, 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 aioli 18

CRISPY CALAMARI

lightly breaded, spicy aioli, diablo sauce 16

CRISPY BRUSSELS SPROUTS ♥

calabrian chile, balsamic glaze 9

CORN AND JALAPEÑO HUSH PUPPIES ♥

honey sriracha butter 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 croutino, parmesan, white anchovies, house-made caesar dressing 9

SALAD ENHANCEMENTS

grilled chicken +8

crab cake +15

6oz filet mignon* +24

6 fried oysters +16

grilled atlantic salmon* +16

grilled shrimp +11

4oz 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 2024-4-11

HOUSE SPECIALTIES

BOATHOUSE CRAB CAKES

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

GRILLED ATLANTIC SALMON* 🍷

spring onion butter, english peas, haricots verts, carrots, grilled artichoke, patatas bravas, truffle vinaigrette 27

BEER BATTERED FISH & CHIPS

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

FRIED SHRIMP

1/2 lb of shrimp, country slaw, french fries, house-made cocktail sauce, lemon 26

SHRIMP & GRITS 🍷

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

LEMON LAVENDER CHICKEN 🍷

local honey, red quinoa, garlic broccolini 22

SEARED ROCKFISH 🍷

jasmine rice, spring peas, crimini mushrooms, chili brown butter 32

BROILED SEAFOOD COMBINATION

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

8 OZ FILET MIGNON* 🍷

yukon gold mashed potatoes, grilled asparagus, bordelaise 44

12 OZ NY STRIP* 🍷

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

GARDEN GRAIN BOWL 🍷🌱

quinoa, mushrooms, roasted baby carrots, english peas, haricots verts, grilled artichoke, patatas bravas, truffle vinaigrette 20

WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 48

ENTREE ENHANCEMENTS add crab cake +15 add shrimp 🍷 +11 jumbo lump crab 🍷 +15

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

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

FRENCH FRIES

ketchup 6

PARMESAN TRUFFLE FRIES

garlic aioli, ketchup 8

ROASTED SPRING CARROTS

10

FINGERLING PATATAS BRAVAS

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.

DM 2024-5-3

SIMPLY PREPARED

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

ATLANTIC SALMON* 🍷	24
6 OZ SCALLOPS 🍷	32
JUMBO SHRIMP 🍷	24
CHICKEN BREAST 🍷	18

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

seared 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

♡ Vegetarian 🍷 Gluten Free ★ Featured