

# 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

## BEER BATTERED FISH & CHIPS

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

## CIDER BRINED BONE-IN PORK CHOP

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

## GRILLED CHICKEN FLORENTINE

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

## SHRIMP & GRITS

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

## 14 OZ NEW YORK STRIP\*

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

## FRIED SHRIMP

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

## HARVEST GRAIN BOWL

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

## WHOLE MAINE LOBSTER

1 1/4 lb lobster, drawn butter 48

# 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 bun, 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

## GRILLED CHICKEN RANCH SANDWICH

fresh grilled chicken, buttered brioche bun, gruyere, bacon, buttermilk ranch, lettuce, tomato, old bay chips 15

## CRISPY "HOT" CHICKEN SANDWICH

buttermilk fried chicken, country slaw, gorgonzola, house-made pickles, buttered brioche bun, old bay chips, buttermilk ranch 16

## CRISPY COD SANDWICH

beer battered cod, buttered brioche bun, lettuce, tomato, coleslaw, tartar sauce, old bay chips 18

## 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

# KIDS MENU

choice of side I2  
french fries, fresh fruit,  
buttered noodles, asparagus, broccolini

## GRILLED SALMON

## GRILLED CHICKEN BREAST

## POPCORN SHRIMP

## MINI CRAB CAKES

## CHICKEN FINGERS

## MAC & CHEESE

# DESSERTS ♥

## CHOCOLATE CHOCOLATE CAKE

dark chocolate cake, chocolate ganache, chocolate sauce, vanilla ice cream, fresh from the Can Can Bakery I2

## APPLE CRISP 🍎

cinnamon apples, oatmeal cookie crust, vanilla ice cream I2

## CLASSIC ZOKIE

chocolate chip cookie baked rare, vanilla ice cream, whipped cream, chocolate sauce I2

## BREAD PUDDING

candied pecans, caramelized banana, caramel sauce, vanilla ice cream I4

## CREME BRULEE 🍪

vanilla custard, caramelized sugar, mixed berries I2

# HAPPY HOUR

Join us at the bar for \$1 raw oysters, \$1 virginia clams, \$7 snacks, \$12 shareables, \$1 off draft beers, \$2 off wines by the glass, \$3 off select cocktails, and \$4 well spirits.

Monday - Friday

4PM-6PM



Vegetarian



Gluten Free



Featured