

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 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, parmigiano reggiano 7

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 8 / 16

GORGONZOLA 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

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

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

GRILLED ATLANTIC SALMON* 🍷

sauteed 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 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 12
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 12

APPLE CRISP 🌾

cinnamon apples, oatmeal cookie crust,
vanilla ice cream 12

CLASSIC ZOOKIE

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

BREAD PUDDING

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

CREME BRULEE 🌾

vanilla custard, caramelized sugar,
mixed berries 12

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