

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

theboathouse.com info@boathouserichmond.com follow us [f](#) [@](#)boathouse_va [♥](#) Vegetarian <#> Gluten Free [★](#) Featured

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

BEER BATTERED FISH & CHIPS

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

12 OZ NY STRIP* 🍷

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

LEMON LAVENDER CHICKEN 🍷

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

SPRING GRAIN BOWL 🍷 🌱

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

SHRIMP & GRITS 🍷

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

GRILLED ATLANTIC SALMON* 🍷

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

CHESAPEAKE ROCKFISH 🍷

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

FRIED SHRIMP

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

WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 48

ENTREE ENHANCEMENTS

ADD CRAB CAKE +15

ADD GRILLED SHRIMP 🍷 +11

JUMBO LUMP CRAB 🍷 +15

HANDHELDS

CRAB CAKE SANDWICH

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

BOATHOUSE BURGER*

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

GRILLED CHICKEN RANCH SANDWICH

fresh grilled chicken, buttered brioche bun, gruyere, bacon, buttermilk ranch, lettuce, tomato, old bay chips 14

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 14

DYNAMITE SHRIMP TACOS

crispy fried shrimp, flour tortillas, pineapple salsa, avocado, dynamite sauce 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

KIDS MENU

choice of side 10

french fries, fresh fruit, mashed potatoes,
jasmine rice, buttered noodles, asparagus, broccolini

GRILLED SALMON

GRILLED CHICKEN BREAST

POPCORN SHRIMP

MINI CRAB CAKES

CHICKEN FINGERS

MAC & CHEESE

DESSERTS

APPLE CRISP 🌱

cinnamon apples, oatmeal cookie crust,
vanilla ice cream 9

CLASSIC ZOOKIE

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

BREAD PUDDING

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

CREME BRULEE 🌱

vanilla custard, caramelized sugar, mixed
berries 9

VANILLA ICE CREAM 🌱 3

HAPPY HOUR

Join us for happy hour at the bar, featuring
\$1 raw, rockefeller, and fried oysters,
\$1 virginia clams, \$5 snacks, \$10 shareables,
half price wines by the glass, half price draft
beers, select half price cocktails, and
\$4 well spirits.

Monday - Friday
4PM-6PM

♥ Vegetarian 🌱 Gluten Free ★ Featured