

# 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 18

## CHILLED SEAFOOD TRAY\*

oysters, shrimp cocktail, spiced mussels 28

## CHILLED SEAFOOD TOWER\*

chilled lobster, oysters, shrimp cocktail, spiced mussels 78

# STARTERS

## CRAB & ARTICHOKE DIP

toasted baguette 16

## PETITE CRAB CAKE TRIO ★

three sauces: chipotle remoulade, cocktail, lemon herb salmoriglio 22

## FRIED OYSTERS

fried chesapeake bay oysters, slaw, housemade pickles, chipotle remoulade 18

## CRISPY CALAMARI

lightly breaded, spicy aioli, diablo sauce 16

## ROCKEFELLER ROASTED OYSTERS

1/2 dozen roasted oysters, creamy spinach, parmesan, pernod, bacon, breadcrumbs 18

## PEEL & EAT SHRIMP 🍷

old bay, house-made cocktail sauce, butter 16

## SPICY MUSSELS

calabrian chili, cherry tomato, garlic, white wine, parsley, grilled ciabatta bread 18

## CRISPY BRUSSELS SPROUTS ♥

calabrian chili, balsamic glaze 10

## CORN AND JALAPEÑO HUSH PUPPIES ♥

honey sriracha butter 9

## FOCACCIA BREAD BASKET

baked in-house. seeded butter, parmigiano reggiano, spiced extra virgin olive oil 7

# SOUPS & SALADS

add grilled chicken +12 crab cake +17 filet mignon\* +24 fried oysters +16  
grilled shrimp +12 grilled atlantic salmon +16 scallops +16

## NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 8 / 16

## BOATHOUSE WEDGE SALAD

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

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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 2026-4-9

# HOUSE SPECIALTIES

add crab cake +17 grilled shrimp +12 jumbo lump crab +17 lobster tail +26

## BOATHOUSE CRAB CAKES ★

lemon thyme butter sauce, sweet corn, green beans, cherry tomatoes 38

## SEARED ATLANTIC SALMON\*

sauteed spinach, crispy mushrooms, capers, roasted fingerling potatoes, tomato basil butter sauce 32

## BEER-BATTERED FISH & CHIPS

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

## HAND-BREADED SHRIMP

1/2 lb of fried shrimp, country slaw, french fries, cocktail sauce, lemon 28

## SHRIMP & GRITS 🍷

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

## GARDEN GRAIN BOWL ♥ 🍷

quinoa, corn and tomato succotash, green beans, roasted baby carrots 24

## WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 52

## FROM THE GRILL

### 14 OZ NEW YORK STRIP\* 🍷

potato pave, roasted garlic butter, red wine braised red onion 52

### GRILLED SWORDFISH

roasted baby carrots, fingerling potatoes, calabrian chili, lemon herb salmoriglio 38

### GRILLED CHICKEN FLORENTINE

pappardelle pasta, spinach, cream, roasted cherry tomatoes, mushrooms, parmesan 28

## HANDHELDS

upgrade your side: cup of chowder +5 side salad +6 fries +5  
parmesan truffle fries +7

### CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche, old bay chips 24

### BOATHOUSE BURGER\*

1/2 pound chargrilled beef, cheddar, lettuce, tomato, red onion, house-made pickles, buttered brioche, old bay chips 18 add bacon +2

### GRILLED CHICKEN RANCH SANDWICH

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

### CRISPY "HOT" CHICKEN SANDWICH

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

### CRISPY COD SANDWICH

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

### DYNAMITE SHRIMP TACOS

crispy fried shrimp, pineapple salsa, guacamole, dynamite sauce, cilantro, flour tortilla, old bay chips 18

## SIDES ♥

### GRILLED ASPARAGUS 🍷

olive oil 10

### SAUTEED BABY SPINACH 🍷

garlic, olive oil 8

### BROCCOLINI 🍷

roasted garlic 8

### ROASTED BABY CARROTS 🍷

salmoriglio sauce 8

### NICE LITTLE TOSSED SALAD ♥ 🍷

white balsamic vinaigrette 9

### FRENCH FRIES 6

### PARMESAN TRUFFLE FRIES

garlic aioli 9

# 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, \$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

## CELEBRATE LIFE'S FINEST MOMENTS

weddings | rehearsal dinners  
birthdays | baby showers  
retirements | corporate events

contact [events@theboathouse.com](mailto:events@theboathouse.com)  
to begin planning your next private event