

# 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,  
chilled shrimp cocktail, smoked salmon,  
spiced chilled mussels 112

## CHILLED SEAFOOD TRAY\*

oysters, clams, chilled shrimp cocktail,  
smoked salmon, 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 remoulade 18

### CRISPY CALAMARI

lightly breaded, spicy aioli, diablo sauce 16

### CRISPY BRUSSELS SPROUTS ♥

calabrian chile, balsamic glaze 9

### 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 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 crostino, parmesan,  
white anchovies, house-made caesar dressing 9

### NICE LITTLE TOSSED SALAD 🍷♥

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

### SALAD ENHANCEMENTS

grilled chicken +8

crab cake +15

filet mignon\* +24

fried oysters +16

grilled atlantic salmon\* +16

grilled shrimp +11

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 2024-6-20

# BRUNCH SPECIALTIES

## BISCUIT BASKET ♥

house jam, local honey, whipped butter 8

### ADDITIONS

bacon +4 sausage gravy +3 two eggs +3 home fries +3 fresh fruit +5  
grits +3 buttermilk biscuit +2 french fries +6 parmesan truffle fries +8

### BELGIAN WAFFLE ♥

mixed berries, berry coulis, whipped cream 16

### CHICKEN & WAFFLES

buttermilk fried chicken breast, spicy honey, maple syrup 16

### SAUSAGE GRAVY & BISCUITS

two eggs,\* home fries 14

### AVOCADO TOAST ♥

crushed avocado, grilled whole grain bread, tomato, radish, cilantro, lime, sunny egg\* 14

### CHESAPEAKE OMELET

lump crab, country ham, swiss cheese, tomato, home fries 16

### GOAT CHEESE & GREENS OMELET ♥

spinach, tomato, avocado, home fries 16

### HAM & CHEESE OMELET

country ham, cheddar cheese, home fries 14

### BAGEL & SALMON PLATE

chewy's everything bagel (rva), smoked salmon, whipped cream cheese, red onion, cucumber, tomato, capers 16

### STEAK AND EGGS

6 oz filet, two eggs,\* sausage gravy, home fries, biscuit 24

### SHRIMP & GRITS

byrd mill cheddar grits, two eggs,\* surry sausage, tomatoes 16

### LEMON RICOTTA PANCAKES ♥

lemon curd, blueberries, whipped cream 14

### BOATHOUSE BENEDICT

country ham, poached eggs,\* hollandaise\*, asparagus, biscuit, home fries 14

### CRAB CAKE BENEDICT

mini crab cakes, poached eggs,\* old bay hollandaise\*, asparagus, biscuit, home fries 19

## HANDHELDS

### CRAB CAKE SANDWICH

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

### BOATHOUSE BURGER\*

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

### DYNAMITE SHRIMP TACOS

crispy fried shrimp, flour tortillas, pineapple salsa, avocado, dynamite sauce 17

### UPGRADE YOUR SIDE

cup of chowder +3 fries +3  
side salad +5 parmesan truffle fries +5

## EYE OPENERS

### DIY MIMOSA BAR

bottle of prosecco, variety of juices and garnishes 34

### LOCAL BUDDIES BLOODY MARY

cirrus vodka (rva), bloody blue ridge bloody mary mix (rva), old bay rim, house-made pickle, pepperoncini, olive 13.5

### APEROL SPRITZ

aperol, prosecco, soda water 12

### FRENCH PRESS COFFEE

regular or decaf 5.75

# KIDS MENU

choice of side 10  
french fries, fresh fruit,  
battered 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