

## 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

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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 2024-4-11

# BRUNCH SPECIALTIES

## BISCUIT BASKET ♥

house jam, local honey, whipped butter 8

## SHRIMP & GRITS

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

## STEAK AND EGGS

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

## CHICKEN & WAFFLES

buttermilk fried chicken breast, spicy honey, maple syrup 16

## LEMON RICOTTA PANCAKES ♥

lemon curd, blueberries, whipped cream 14

## BAGEL & SALMON PLATE

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

## SAUSAGE GRAVY & BISCUITS

two local farm eggs,\* home fries 14

## BOATHOUSE BENEDICT

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

## CRAB CAKE BENEDICT

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

## 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

## AVOCADO TOAST ♥

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

## ADDITIONS

bacon +4

sausage gravy +3

two eggs +3

home fries +3

buttermilk biscuit +2

waffle +6

grits +3

french fries +6

parmesan truffle fries +8

fresh fruit +5

## 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** cup of chowder +3 fries +3

**YOUR SIDE** 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

An 18% service fee will be applied to parties of 9 or more. For more information, please visit [theboathouse.com](http://theboathouse.com).

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BR 2024-4-21

# 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