

## RAW & CHILLED

### OYSTERS ON THE HALF SHELL\*

cocktail sauce, mignonette, hot sauce, lemon

#### boathouse - mathews, va

private bed at chapel creek oyster farm  
creamy, balanced, slight minerality 15/30

#### wavelength - mobjack bay, va

suspension grown. salty, hint of sweet 15/30

rotating selection mp

### JUMBO SHRIMP COCKTAIL 🍤

house-made cocktail sauce, horseradish 16

### CHILLED SEAFOOD TRAY\*\*★

1 1/4 lb lobster, 4 jumbo shrimp, 1/2 dozen raw oysters, 1 lb marinated mussels, house-made cocktail sauce, mignonette, hot sauce, lemon  
\*please allow 20 minutes for item 75

## 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

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 7.5

### FALL SPINACH SALAD

roasted butternut squash, pickled fennel, candied pecans, goat cheese, orange balsamic vinaigrette 11

### 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	grilled atlantic salmon* +16
crab cake +15	grilled shrimp +11
6oz filet mignon* +24	4oz scallops +16
6 fried oysters +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 2023-10-19

# HOUSE SPECIALTIES

## BOATHOUSE CRAB CAKES

yukon gold mashed potatoes, grilled asparagus, whole grain mustard remoulade 36

## SEARED ATLANTIC SALMON 🍷

butternut squash risotto, oyster mushrooms, brussels sprouts 27

## BEER BATTERED FISH & CHIPS

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

## FRIED SHRIMP

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

## SHRIMP & GRITS 🍷

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

## GRILLED CHICKEN FLORENTINE

pappardelle pasta, spinach, roasted cherry tomatoes, mushrooms, fresh parmesan 22

## BROILED SEAFOOD COMBINATION

crab cake, jumbo shrimp, scallops, yukon gold mashed potatoes, grilled asparagus, house-made cocktail sauce 45

## 8 OZ FILET MIGNON\* 🍷

yukon gold mashed potatoes, grilled asparagus, bordelaise 44

## 12 OZ NY STRIP\* 🍷

parmesan truffle fries, grilled asparagus, bearnaise 46

## HARVEST GRAIN BOWL 🍷 🌱

warm quinoa, roasted butternut squash, brussels sprouts, squash puree, roasted broccolini 20

## WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 48

## ENTREE ENHANCEMENTS

add crab cake +15

add shrimp 🍷 +11

oscar style 🍷 +12

# HANDHELDS

## CRAB CAKE SANDWICH

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

## BOATHOUSE BURGER\*

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

## DYNAMITE SHRIMP TACOS

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

## CRISPY "HOT" CHICKEN SANDWICH

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

# 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

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An 18% service fee will be applied to parties of 9 or more.  
For more information, please visit theboathouse.com.

DM 2024-2-5

# SIMPLY PREPARED

lightly seasoned and cooked to perfection, served with yukon gold mashed potatoes and grilled asparagus

<b>ATLANTIC SALMON*</b> 🍷	<b>24</b>
<b>6 OZ SCALLOPS</b> 🍷	<b>32</b>
<b>JUMBO SHRIMP</b> 🍷	<b>24</b>
<b>CHICKEN BREAST</b> 🍷	<b>18</b>

## 3 COURSE DINING

choose 1 from each category. no substitutions.  
available 4:30pm - 6:00pm, excluding holidays 29

### STARTER

nice little tossed salad  
new england clam chowder

### ENTREE

seared atlantic salmon  
crab cake & crispy shrimp  
harvest grain bowl

### DESSERT

bread pudding  
creme brulee

## DESSERTS ♡

### APPLE CRISP 🍷

cinnamon apples, oatmeal cookie crust,  
vanilla ice cream 9

### BREAD PUDDING ★

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

### CLASSIC ZOOKIE

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

### CREME BRULEE 🍷

vanilla custard, caramelized sugar, mixed berries 9

### VANILLA ICE CREAM 🍷 3

♡ Vegetarian 🍷 Gluten Free ★ Featured