

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

BEER BATTERED FISH & CHIPS

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

SHRIMP & GRITS 🍷

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

12 OZ NY STRIP* 🍷

parmesan truffle fries, grilled asparagus, bearnaise 46

GRILLED CHICKEN FLORENTINE

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

SEARED ATLANTIC SALMON

butternut squash risotto, oyster mushrooms, brussels sprouts 27

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

HARVEST GRAIN BOWL 🍷 🌱

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

ENTREE ENHANCEMENTS

ADD CRAB CAKE +15

ADD GRILLED SHRIMP 🍷 +11

OSCAR STYLE 🍷 +12

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

KIDS MENU

POPCORN SHRIMP

choice of side 10

CHICKEN FINGERS

choice of side 10

FRENCH TOAST STICKS

choice of side 9

MAC & CHEESE

choice of side 9

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, roasted, and fried oysters, \$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