

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, shrimp cocktail, smoked salmon, spiced mussels 112

CHILLED SEAFOOD TRAY*

oysters, clams, shrimp cocktail, smoked salmon, spiced mussels 38

STARTERS

CRAB & ARTICHOKE DIP

toasted baguette 15

ROCKEFELLER ROASTED OYSTERS

1/2 dozen roasted oysters, creamy spinach, parmesan, pernod, bacon, breadcrumbs 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 10

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, breadcrumbs 14

FOCACCIA BREAD BASKET

seeded butter, spiced extra virgin olive oil, parmigiano reggiano 7

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

smoked bacon & chives 7.5

GORGONZOLA APPLE SALAD 🍷♥

mixed greens, toasted marcona almonds, white balsamic vinaigrette with cranberry reduction 12

BOATHOUSE WEDGE SALAD

iceberg wedge, gorgonzola, buttermilk ranch, smoked bacon, parmesan crostino, heirloom tomato 14

CLASSIC CAESAR*

hearts of romaine, garlic crostino, parmesan, white anchovies, house-made caesar dressing 12

NICE LITTLE TOSSED SALAD 🍷♥

mixed greens, tomato, cucumber, carrot, white balsamic vinaigrette 8

SALAD ENHANCEMENTS

grilled chicken +12

crab cake +16

filet mignon* +24

fried oysters +16

grilled atlantic salmon* +16

grilled shrimp +12

scallops +16

BRUNCH SPECIALTIES

ADDITIONS

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

BISCUIT BASKET ♥

house jam, local honey, whipped butter 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

CHESAPEAKE OMELET

lump crab, country ham, swiss cheese, tomato,
home fries 18

GOAT CHEESE & GREENS OMELET ♥

spinach, tomato, avocado, home fries 17

HAM & CHEESE OMELET

country ham, cheddar cheese, home fries 15

AVOCADO TOAST ♥

crushed avocado, grilled whole grain bread,
tomato, radish, cilantro, lime, sunny egg* 15

STEAK AND EGGS

6 oz filet, two eggs,* sausage gravy,
home fries, biscuit 28

SHRIMP & GRITS

byrd mill cheddar grits, two eggs,*
surry sausage, tomatoes 18

LEMON RICOTTA PANCAKES ♥

lemon curd, blueberries, whipped cream 14

BOATHOUSE BENEDICT

country ham, poached eggs,*
hollandaise*, asparagus, biscuit,
home fries 16

CRAB CAKE BENEDICT

mini crab cakes, poached eggs,*
old bay hollandaise*, asparagus,
biscuit, home fries 22

HANDHELDS

CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche bun, old bay chips 22

BOATHOUSE BURGER*

7 hills beef, smoked bacon, cheddar, lettuce, tomato, red onion,
house-made pickles, buttered brioche bun, old bay chips 18

DYNAMITE SHRIMP TACOS

crispy fried shrimp, flour tortillas, pineapple salsa,
guacamole, dynamite sauce, cilantro, old bay chips 17

UPGRADE

cup of chowder +3 fries +4

YOUR SIDE

side salad +5 parmesan truffle fries +6

EYE OPENERS

DIY MIMOSA BAR

bottle of gran cuvee brut,
variety of juices and garnishes 36

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, gran cuvee brut, soda 14

FRENCH PRESS COFFEE

regular or decaf 6

KIDS MENU

choice of side 12
french fries, fresh fruit,
battered noodles, asparagus, broccolini

GRILLED SALMON

GRILLED CHICKEN BREAST

POPCORN SHRIMP

MINI CRAB CAKES

CHICKEN FINGERS

MAC & CHEESE

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 10

CLASSIC ZOOKIE

chocolate chip cookie baked rare, vanilla ice
cream, whipped cream, chocolate sauce 10

BREAD PUDDING

candied pecans, caramelized banana,
caramel sauce, vanilla ice cream 12

CREME BRULEE 🍷

vanilla custard, caramelized sugar, mixed
berries 10

HAPPY HOUR

Join us at the bar for \$1 raw, rockefeller, and
fried oysters, \$1 virginia clams, \$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

♡ Vegetarian 🍷 Gluten Free ★ Featured

LM 2025-10-23