

# 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

### WATERCRESS SALAD 🍷♥

goat cheese, fennel, caramelized pecans,  
black pepper, strawberry vinaigrette 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, balsamic vinaigrette 9

### SALAD ENHANCEMENTS

grilled chicken +12

crab cake +16

filet mignon\* +24

fried oysters +16

grilled atlantic salmon\* +16

grilled shrimp +12

scallops +16

theboathouse.com info@boathouserichmond.com follow us 🍷 @boathouse\_va ♥ Vegetarian 🍷 Gluten Free

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 2025-3-27

# 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, avocado,  
dynamite sauce 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,  
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 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

## VANILLA ICE CREAM 🍷 4

# 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