

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 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 remoulade 18

CRISPY CALAMARI

lightly breaded, spicy aioli, diablo sauce 16

CRISPY BRUSSELS SPROUTS ♥

calabrian chile, balsamic glaze 9

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 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

ENDIVE & FRISEE SALAD 🍷♥

fennel, oranges, honey vinaigrette, candied pecans, fresh goat cheese 12

BOATHOUSE WEDGE SALAD

iceberg wedge, gorgonzola, buttermilk ranch, smoked bacon, parmesan crostino, heirloom tomato 12

CLASSIC CAESAR*

hearts of romaine, garlic crostino, parmesan, white anchovies, house-made caesar dressing 11

NICE LITTLE TOSSED SALAD ♥

mixed greens, tomato, cucumber, carrot, 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

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 2024-10-10

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 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

STEAK AND EGGS

6 oz filet, two eggs,* sausage gravy,
home fries, biscuit 26

SHRIMP & GRITS

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

LEMON RICOTTA PANCAKES ♥

lemon curd, blueberries, whipped cream 14

BOATHOUSE BENEDICT

country ham, poached eggs,*
hollandaise*, asparagus, biscuit,
home fries 15

CRAB CAKE BENEDICT

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

HANDHELD

CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche bun, old bay chips 21

BOATHOUSE BURGER*

7 hills beef, smoked bacon, cheddar, lettuce, tomato, red onion,
house-made pickles, buttered brioche bun, old bay chips 17

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 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, prosecco, soda water 14

FRENCH PRESS COFFEE

regular or decaf 5.75

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 ♡

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 12

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