

# 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

# HOUSE SPECIALTIES

add crab cake +16 grilled shrimp +12 jumbo lump crab +15 lobster tail +26

## BROILED SEAFOOD COMBINATION

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

## SHRIMP & GRITS 🍷

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

## FRIED SHRIMP

1/2 lb of shrimp, country slaw, french fries,  
house-made cocktail sauce, lemon 28

## BEER BATTERED FISH & CHIPS

fresh icelandic cod, french fries, country  
slaw, tartar sauce 29

## 8 OZ FILET MIGNON\* 🍷

yukon gold mashed potatoes,  
grilled asparagus, bordelaise 44

## LEMON LAVENDER CHICKEN 🍷

garlic broccolini, red quinoa, local honey 24

## HARVEST GRAIN BOWL ♥

quinoa, butternut squash puree, broccolini,  
brussels sprouts, roasted garlic,  
calabrian chiles 22

## WHOLE MAINE LOBSTER 🍷

1 1/4 lb lobster, drawn butter 48

## BOATHOUSE CRAB CAKES

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

## SEARED ATLANTIC SALMON\*

butternut squash risotto, brussels sprouts,  
oyster mushrooms, cipollini onions,  
sage gremolata 29

## LOBSTER STUFFED FLOUNDER 🍷

duchess potatoes, roasted garlic broccolini,  
lemon caper butter 39

## 12 OZ NY STRIP\* 🍷

duchess potatoes, baby carrots,  
roasted garlic, garlic butter 47

# HANDHELDS

## CRAB CAKE SANDWICH

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

## BOATHOUSE BURGER\*

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

## DYNAMITE SHRIMP TACOS

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

# SIDES ♥

## GRILLED ASPARAGUS 🍷

olive oil 10

## SAUTEED BABY SPINACH 🍷

garlic, olive oil 8

## NICE LITTLE TOSSED SALAD 🍷

balsamic vinaigrette 8

## FRENCH FRIES 6

## PARMESAN TRUFFLE FRIES

garlic aioli 8

## ROASTED BABY CARROTS 🍷

garlic butter 10

## BROCCOLINI 🍷

roasted garlic 8

# SIMPLY PREPARED

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

<b>ATLANTIC SALMON*</b> 🍷	<b>27</b>
<b>6 OZ SCALLOPS</b> 🍷	<b>36</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 31

### STARTER

nice little tossed salad  
new england clam chowder

### ENTREE

simply prepared 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 12

### 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

DM 2024-10-10