

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

BRUNCH SPECIALTIES

STEAK AND EGGS*

4 oz filet, two local farm eggs, home fries, sausage gravy, buttermilk biscuit 24

SHRIMP & GRITS

byrd mill cheddar grits, two local farm eggs*, Surry sausage, tomatoes 16

BOATHOUSE BENEDICT

country ham, local farm poached eggs*, hollandaise*, asparagus, buttermilk biscuit, home fries 14

CRAB CAKE BENEDICT

mini crab cakes, local farm poached eggs*, old bay hollandaise*, asparagus, buttermilk biscuit, home fries 19

CHICKEN & WAFFLES

buttermilk fried chicken breast, spicy honey, maple syrup 16

CHESAPEAKE OMELET

swiss cheese, country ham, lump crab, tomato, buttermilk biscuit, home fries 16

CALIFORNIA OMELET

mozzarella cheese, red peppers, onions, avocado, buttermilk biscuit, home fries 14

HAM & CHEESE OMELET

cheddar cheese, country ham, buttermilk biscuit, home fries 14

SAUSAGE GRAVY & BISCUITS

two local farm eggs*, home fries 14

ADDITIONS

bacon +4

buttermilk biscuit +2

grits +3

fresh fruit +5

home fries +3

sausage gravy +3

two eggs +3

waffle +6

french fries +6

parmesan truffle

fries +8

HANDHELDS

CRAB CAKE SANDWICH

lettuce, tomato, tartar sauce, buttered brioche bun, old bay chips 19

BOATHOUSE BURGER*

7 hills beef, smoked bacon, cheddar, lettuce, tomato, red onion, house-made pickles, buttered brioche bun, old bay chips 16

DYNAMITE SHRIMP TACOS

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

CRISPY "HOT" CHICKEN SANDWICH

buttermilk fried chicken breast, country slaw, gorgonzola, house-made pickles, buttered brioche bun, buttermilk ranch, old bay chips 16

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 34

LOCAL BUDDIES

BLOODY MARY

cirrus vodka and bloody blue ridge bloody mary mix make perfect partners in this rich and tangy brunch classic 13.5

APEROL SPRITZ

aperol, prosecco, and a splash of soda water 12

FRENCH PRESS COFFEE

regular or decaf 5.75

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