RAW & CHILLED

OYSTERS ON THE HALF SHELL*
cocktail sauce, mignonette, hot sauce, lemon

boathouse - mathews, va
private bed at chapel creek oyster farm
crummy, 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 l/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 croutino, 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

theboathouse.com  info@boathouserichmond.com  follow us  ☀  @boathouse_va  ❤  Vegetarian  ☀  Gluten Free  ★  Featured

Items marked with * may be cooked rare to well done and or may contain raw orundercooked ingredients. Consuming raw or
undercooked poultry, seafood, shellfish, or fresh eggs, may increase your risk especially if you have certain medical conditions.
HOUSE SPECIALTIES

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

SEARED ATLANTIC SALMON
butternut squash risotto, oyster mushrooms, brussels sprouts 27

BEER BATTERED FISH & CHIPS
fresh icelandic cod, french fries, country slaw, tartar sauce 28

FRIED SHRIMP
1/2 lb of shrimp, country slaw, french fries, house-made cocktail sauce, lemon 26

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

GRILLED CHICKEN FLORENTINE
pappardelle pasta, spinach, roasted cherry tomatoes, mushrooms, fresh parmesan 22

ENTREE ENHANCEMENTS
add crab cake $15  
add shrimp $11  
oscar style $12

BROILED SEAFOOD COMBINATION
 crab cake, jumbo shrimp, scallops, yukon gold mashed potatoes, grilled asparagus, house-made cocktail sauce 45

8 OZ FILET MIGNON
yukon gold mashed potatoes, grilled asparagus, bordelaise 44

12 OZ NY STRIP
parmesan truffle fries, grilled asparagus, bearnaise 46

HARVEST GRAIN BOWL
warm quinoa, roasted butternut squash, brussels sprouts, squash puree, roasted broccolini 20

WHOLE MAINE LOBSTER
1 1/4 lb lobster, drawn butter 48

HANDHELDs

CRAB CAKE SANDWICH
lettuce, tomato, tartar sauce, buttered brioche, old bay chips 19

BOATHOUSE BURGER*
seven hills beef, smoked bacon, cheddar, lettuce, tomato, red onion, house-made pickles, buttered brioche, 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 blue cheese, house-made pickles, buttered brioche, old bay chips, buttermilk ranch dressing 16

SIDES

GRILLED ASPARAGUS
olive oil 10

SAUTÉED BABY SPINACH
garlic, olive oil 8

NICE LITTLE TOSSED SALAD
mixed greens, tomato, cucumber, carrot, balsamic vinaigrette 6

FRENCH FRIES
ketchup 6

PARMESAN TRUFFLE FRIES
garlic aioli, ketchup 8

theboathouse.com  info@boathouserichmond.com  Follow Us  @boathouse_va

A 20% service fee will be applied to all checks, which allows us to guarantee a professional wage to our team. Additional gratuity for exceptional service is appreciated, but not necessary. For more information, please visit theboathouse.com.
SIMPLY PREPARED
lighty seasoned and cooked to perfection, served with yukon gold mashed potatoes and grilled asparagus

ATLANTIC SALMON*  24
6 OZ SCALLOPS  32
JUMBO SHRIMP  24
CHICKEN BREAST  18

3 COURSE DINING
choose 1 from each category. no substitutions. available 4.30pm - 6:00pm, excluding holidays  29

STARTER
nice little tossed salad
new england clam chowder

ENTREE
seared 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 10

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 2023-10-19