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★★
1/4 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.
HOUSE SPECIALTIES

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

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

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

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

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

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

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

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

ENTREE ENHANCEMENTS

ADD CRAB CAKE  +15
ADD GRILLED SHRIMP ©  +11
OSCAR STYLE ©  +12

HANDHELDs

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

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

GRILLED CHICKEN RANCH SANDWICH
fresh grilled chicken, buttered brioche bun, gruyere, bacon, buttermilk ranch, lettuce, tomato, old bay chips  14

CRISPY "HOT" CHICKEN SANDWICH
buttermilk fried chicken, country slaw, gorgonzola, house-made pickles, buttered brioche bun, old bay chips, buttermilk ranch  16

CRISPY COD SANDWICH
beer battered cod, buttered brioche bun, lettuce, tomato, coleslaw, tartar sauce, old bay chips  14

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

SIDES

GRILLED ASPARAGUS
olive oil  10

SAUTEED BABY SPINACH
garlic, olive oil  8

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

FRENCH FRIES
ketchup  6

PARMEisan TRUFFLE FRIES
garlic aioli, ketchup  8

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.
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

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