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.
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
sauce 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 YOUR SIDE
cup of chowder +3
fries +3
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

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
creamed apples, oatmeal cookie crust, vanilla ice cream 9

CLASSIC COOKIE
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

LM 2023-10-19