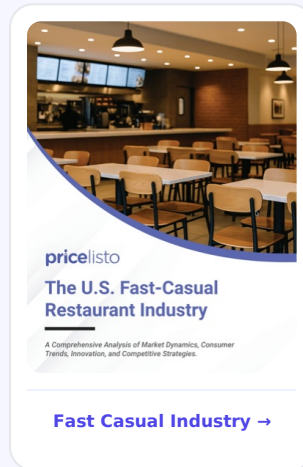




The Boathouse

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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Most Ordered

ITEM	PRICE
Peel and Eat Shrimp old bay, house-made cocktail sauce, drawn butter, lemon (gf)	\$20.80
Crab and Artichoke Dip served with toasted baguette	\$18.20
Parmesan Truffle Fries garlic aioli, ketchup	\$10.40
New England Clam Chowder garnished with smoked bacon & chives	\$8.45
Corn and Jalapeno Hush Puppies chipotle remoulade	\$11.70
Boathouse Wedge Salad Quartier de laitue iceberg avec fromage bleu gorgonzola, dressing ranch au babeurre, bacon fumé, crostini au parmesan et...	\$14.88
8oz Filet * yukon gold mashed potatoes, grilled asparagus, bordelaise sauce (gf)	\$54.56
Fried Shrimp Dinner 1/2 lb of shrimp, country slaw, french fries, house-made cocktail sauce, lemon	\$34.72
Broiled Seafood Combination crab cake, jumbo shrimp, scallops, yukon gold mashed potatoes, grilled asparagus, house-made cocktail sauce	\$55.80
Classic Zookie chocolate chip cookie cooked rare, vanilla ice cream, whipped cream, chocolate sauce	\$11.70
Popcorn Shrimp Served with choice of side	\$14.88
Beer Battered Fish and Chips fresh Icelandic cod, french fries, country slaw, tartar sauce	\$35.96

Features

ITEM	PRICE
Corn and Jalapeno Hush Puppies (Features) chipotle remoulade	\$11.70

Raw & Chilled

ITEM	PRICE
Half Dozen Oysters * 1/2 dozen raw oysters, house-made cocktail sauce, mignonette, hot sauce, lemon	\$18.60
1 Dozen Boathouse Oysters * one dozen raw oysters, house-made cocktail sauce, mignonette, hot sauce, lemon	\$37.20
Chilled Seafood Tray * Un plateau rafraîchissant combinant des huîtres et des palourdes, accompagné de crevettes cocktail glacées. Découvrez la...	\$47.12
Jumbo Shrimp Cocktail house-made cocktail sauce, horseradish, lemon (gf)	\$20.80
Chilled Seafood Tower * chilled lobster, oysters, clams, chilled shrimp cocktail, smoked salmon, spiced chilled mussels	\$138.88

Starters

ITEM	PRICE
Peel and Eat Shrimp (Starters) old bay, house-made cocktail sauce, drawn butter, lemon (gf)	\$20.80
Crispy Brussels Sprouts crispy brussels sprouts, calabrian chilies, balsamic glaze	\$11.70
Focaccia Bread Basket seeded butter, spiced extra virgin olive oil, parmigiano reggiano	\$7.44
Fried Oysters fried chesapeake bay oysters, slaw, housemade pickles, chipotle remoulade	\$22.32
Crab and Artichoke Dip (Starters) served with toasted baguette	\$18.20
Rockefeller Roasted Oysters 1/2 dozen roasted oysters, creamy spinach, Parmesan, Pernod, smoked bacon (gf)	\$23.40
Corn and Jalapeno Hush Puppies (Starters) chipotle remoulade	\$11.70
Spicy Mussels calabrian chiles, cherry tomato, garlic, white wine, parsley, grilled ciabatta bread	\$19.84
Crispy Calamari lightly breaded, spicy aioli, diablo sauce	\$19.84
Oven Roasted Virginia Clams butter, roasted red pepper, garlic , fresh herbs, lemon	\$17.36

Soups & Salads

ITEM	PRICE
New England Clam Chowder (Soups & Salads) garnished with smoked bacon & chives	\$8.45
Classic Caesar* hearts of romaine, garlic croutons, Parmesan cheese, white anchovies, house-made caesar dressing	\$13.64
Endive and Frisee Salad oranges, honey vinaigrette, candied pecans, fresh goat cheese	\$14.88
Boathouse Wedge Salad (Soups & Salads) iceberg wedge, gorgonzola blue cheese, buttermilk ranch, smoked bacon, parmesan crostini, heirloom tomatoes	\$14.88

House Specialties

ITEM	PRICE
Boathouse Crab Cakes Yukon gold mashed potatoes, grilled asparagus, whole grain mustard remoulade	\$46.80
Shrimp and Grits Surry sausage, cherry tomato, cajun cream, Byrd Mill cheddar grits (gf)	\$39.68
Beer Battered Fish and Chips (House Specialties) Morceaux de cabillaud islandais enrobés de pâte à bière, servis avec des frites dorées, une salade de chou crémeuse et u...	\$35.96
Seared Atlantic Salmon butternut squash risotto, oyster mushrooms , brussels sprouts	\$35.96
Harvest Grain Bowl warm quinoa, roasted butternut squash, brussels sprouts, squash puree, roasted broccolini	\$27.28

ITEM	PRICE
Grilled Chicken Florentine pappardelle pasta, spinach, cream, roasted cherry tomatoes mushrooms, fresh parmesan	\$28.50
8oz Filet * (House Specialties) yukon gold mashed potatoes, grilled asparagus, bordelaise sauce (gf)	\$54.56
Whole Maine Lobster 1 1/4 lb lobster, drawn butter (gf) Market Price	\$62.40
Broiled Seafood Combination (House Specialties) crab cake, jumbo shrimp, scallops, yukon gold mashed potatoes, grilled asparagus, house-made cocktail sauce	\$55.80
12oz NY Strip* duchess potatoes, baby carrots, roasted garlic, garlic butter	\$58.28
Fried Shrimp Dinner (House Specialties) 1/2 lb of shrimp, country slaw, french fries, house-made cocktail sauce, lemon	\$34.72

Handhelds

ITEM	PRICE
Boathouse Burger 7 Hills beef, smoked bacon, cheddar, lettuce, tomato, red onion, house-made pickles, buttered brioche bun, old bay chips	\$21.08
Crab Cake Sandwich Un moelleux crabe cake repose sur un petit pain brioché beurré, accompagné de laitue croquante et de tomate fraîche. Ser...	\$26.04
Dynamite Shrimp Tacos crispy fried shrimp, flour tortillas, pineapple salsa, avocado, dynamite sauce. served with old bay chips or upgrade you...	\$21.45

Pizzas

ITEM	PRICE
Pepperoni Pizza marinara sauce, pepperoni, mozzarella	\$15.60
Margherita Pizza marinara sauce, fresh mozzarella, roma tomatoes, basil, parmesan	\$15.60
Cheese Pizza marinara sauce, mozzarella	\$15.60
Crab and Asparagus Pizza lump crab, asparagus, oven roasted tomatoes, mozzarella	\$20.80
SSPM Pizza marinara sauce, Italian sausage, salami, pepperoni, cremini mushrooms, mozzarella	\$18.20

Shareable Sides

ITEM	PRICE
Parmesan Truffle Fries (Shareable Sides) garlic aioli, ketchup	\$10.40
Mashed Potatoes Yukon gold potatoes, whipped butter, chives (gf)	\$10.40
French Fries ketchup	\$7.80
Grilled Asparagus Asperges grillées, rehaussées d'une touche de sel de mer et d'huile d'olive, offrant une texture tendre et légèrement cr...	\$13.00

ITEM	PRICE
Sauteed Baby Spinach garlic, olive oil (gf)	\$10.40
Nice Little Tossed Salad mixed greens, tomato, cucumber, carrot, balsamic vinaigrette (gf)	\$9.92
Broccolini roasted garlic	\$9.92
Roasted Baby Carrots garlic butter	\$10.00

Desserts

ITEM	PRICE
Bread Pudding candied pecans, caramelized banana, caramel sauce, vanilla bean ice cream	\$14.88
Apple Crisp caramelized cinnamon apples, oatmeal cookie crust, vanilla ice cream	\$11.70
Classic Zookie (Desserts) chocolate chip cookie cooked rare, vanilla ice cream, whipped cream, chocolate sauce	\$11.70
Vanilla Ice Cream (gf)	\$3.90

Kids Menu

ITEM	PRICE
Popcorn Shrimp (Kids Menu) Served with choice of side	\$14.88
Chicken Fingers Croquettes de poulet croustillantes accompagnées de votre accompagnement préféré.	\$14.88
Mac and Cheese Served with choice of side	\$14.88
Kids Crab Cakes	\$14.88
Kids Grilled Salmon	\$14.88
Grilled Chicken Breast	\$14.88

Non Alcoholic

ITEM	PRICE
Ginger Ale (Fountain)	\$4.55
Sprite The cold, refreshing flavors of lemon and lime, perfectly blended.	\$4.55
Acqua Panna	\$7.80
Ginger Beer Ever been with a ginger?	\$5.89
Coke The cold, refreshing, sparkling classic that America loves.	\$4.55
Diet Coke false	\$4.55