

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

RAW BAR

DAILY CRUDO	MP
POACHED JUMBO SHRIMP	X.00
Smoked chili cocktail sauce, lemon, Chilled 1.5 Pound Lobster, Citrus aioli	
CRAB COCKTAIL	X.00
Smoked chili cocktail sauce, lemon	
DAILY SELECTION OF OYSTERS	X.00
Wheat beer sorbet, Lime Fleur de Sel	
CHILLED SEAFOOD PLATTER	X.00
Crudo, shrimp, crab, oysters, clams, kimchi	

STARTERS

MISHIMA RESERVE AMERICAN WAGYU BEEF TARTARE	X.00
Local quail egg yolk, arugula, pickled red onions, crispy capers, dijon-worcestershire aioli, chicharrones	
BUTTERMILK FRIED CHESAPEAKE BAY OYSTERS	X.00
Citrus aioli, spicy ketchup, lemon	
MUSSELS, CLAMS AND PIPE DREAMS PENNSYLVANIA LAMB	X.00
Pilsner steamed, harissa butter, scallions, house made merguez-style sausage	
CANELLINI BEAN AND GRILLED ARTICHOKE BRUSCHETTA	X.00
Roasted garlic, pecorino romano and tiny basil	
PAN ROASTED JUMBO SHRIMP	X.00
Garlic toast, smoked tomato broth, oregano, charred lemon	

SOUPS & SALADS

GEORGE'S GARDEN SALAD	X.00
Heirloom cherry tomatoes, cucumbers, feta, cabernet-oregano vinaigrette	
ROASTED BEETS AND FRENCH BREAKFAST RADISH	X.00
Goat cheese mousse, lavender honey glazed pecans, arugula, citrus	
LITTLE GEM CAESAR	X.00
Pecorino, garlic croutons, house made dressing	
WEDGE SALAD	X.00
Amish bacon, blue cheese crumbles and dressing, pickled red onions, cracked black pepper, bacon lardons	
MANHATTAN STYLE CLAM CHOWDER	X.00
Smoked bacon, carrots, onions, celery, tomato, thyme	
GINGER CARROT SOUP	X.00
Mild chili oil, coconut milk, tiny cilantro, lime zest	

PASTA

"LINGUINE AND CLAMS, MY VERSION OF MY DAD'S"	X.00
Uni, summer truffles, toasted garlic breadcrumbs, pecorino, chili flakes	
BUCATINI AND MEATBALLS	X.00
Roasted garlic marinara, pecorino, basil	
PIPE DREAMS FROMAGE PENNSYLVANIA LAMB SUGO	X.00
Whole grained mustard pappardelle, picholine olives, Greek yogurt, mint	
SILVER QUEEN CORN AND RICOTTA AGNOLOTTI	X.00
Cherry tomato fondue, Grana Padano, basil	

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ENTREES

ORA KING SALMON	X.00
Farro, asparagus, morels, pickled ramps, black garlic molasses	
CHESAPEAKE BAY ROCKFISH	X.00
Vanilla-parsnip puree, spinach, toasted garlic, caramelized leeks	
GREEN CIRCLE CHICKEN "SALTIMBOCCA"	X.00
Breast roulade stuffed with 18 month heritage ham, sage, and fontina, Trumpet royale mushroom confit, lemon-caper jus, polenta	
APPLE CIDER BRINED LOCAL PORK CHOP	X.00
Yukon gold potato puree, roasted baby carrots, kale, cider jus	

FROM THE GRILL

DAILY SELECTION OF JAPANESE A5	MP
Searved on a salt block, red veined sorrel, soy-wasabi	
18OZ BONE-IN, DRY AGED 44 FARMS NY STRIP	X.00
Garlic confit	
22OZ 44 FARMS COWBOY RIBEYE	X.00
Grilled spring onion	
8OZ FILET MIGNON	X.00
Slow cooked shallot	
COULOTTE STEAK	X.00
Olive oil poached cippollini onion	
42OZ PORTERHOUSE FOR TWO	X.00
Grilled shitake mushrooms	
DAILY WHOLE GRILLED FISH	X.00
Charred lemon, romesco	

ADD ON

GRILLED JUMBO SHRIMP	X.00
BUTTER POACHED CRAB	MP
BLUE CHEESE CRUST	X.00
SUMMER TRUFFLES	X.00

SAUCES

CHIMICHURRI
BEARNAISE
CREAMY HORSERADISH
RED WINE DEMI

SIDES

STEAK CUT FRIES	X.00
CREAMED SPINACH	X.00
MAC & CHEESE	X.00
ASPARAGUS, DIJON BUTTER	X.00
ROASTED BABY CARROTS WITH HONEY AND CITRUS	X.00
WHIPPED YUKON GOLD POTATOES	X.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness