

# J. HOLLINGERS

WATERMAN'S CHOPHOUSE

## SALAD & SOUP

<b>GEORGE'S GARDEN SALAD</b> .....	<b>12.00</b>
Heirloom cherry tomatoes, cucumbers, feta, cabernet-oregano vinaigrette	
<b>LITTLE GEM CAESAR</b> .....	<b>14.00</b>
Marinated Spanish anchovies, prosciutto, pecorino, garlic croutons, house made dressing	
<b>GRILLED ASPARAGUS &amp; 24 MONTH HAM</b> .....	<b>14.00</b>
Meyer lemon-poppy seed vinaigrette, pecorino, egg in a hole	
<b>MANHATTAN STYLE CLAM CHOWDER</b> .....	<b>11.00</b>
Smoked bacon, carrots, onions, celery, tomatoes, thyme	
<b>GINGER-CARROT SOUP</b> .....	<b>11.00</b>
Thai red curry, coconut milk, tiny cilantro, lime zest	

## SALAD ADD ONS

<b>GRILLED JUMBO SHRIMP</b> .....	<b>16.00</b>
<b>ORA KING SALMON</b> .....	<b>15.00</b>
<b>GRILLED CHICKEN</b> .....	<b>10.00</b>
<b>FRIED CHICKEN</b> .....	<b>8.00</b>
<b>STEAK</b> .....	<b>14.00</b>

## PASTA

<b>"LINGUINE AND CLAMS, MY VERSION OF MY DAD'S"</b> .....	<b>21 / 40</b>
Uni, summer truffles, toasted garlic breadcrumbs, pecorino, chili flakes	
<b>HAND-CUT BUCATINI</b> .....	<b>14 / 26</b>
Roasted garlic marinara, pecorino, tiny basil	
<b>PIPE DREAMS FROMAGE PENNSYLVANIA LAMB SUGO</b> .....	<b>19 / 36</b>
Whole grained mustard pappardelle, picholine olives, Greek yogurt, mint	
<b>GOAT CHEESE AND RICOTTA AGNOLOTTI</b> .....	<b>17 / 32</b>
Spinach, caramelized leeks, pecorino, pesto	

## EXPRESS LUNCH

THREE COURSE PRIX FIXE - 29.00

### STARTER

GEORGE'S GARDEN SALAD | GINGER CARROT SOUP

### ENTREE

FRIED CHICKEN SANDWICH | BLACKENED CHESAPEAKE BAY FISH TACOS

### DESSERT

LIME BAVARIAN CHEESECAKE | PEANUT BUTTER MOUSSE BAR

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## RAW BAR

<b>DAILY CRUDO</b> .....	<b>MP</b>
<b>POACHED JUMBO SHRIMP (3)</b> .....	<b>10.50</b>
Smoked chili cocktail sauce, lemon (+3.50 per additional)	
<b>JUMBO LUMP CRAB COCKTAIL</b> .....	<b>21.00</b>
Smoked chili cocktail sauce, lemon	
<b>DAILY SELECTION OF OYSTERS (3)</b> .....	<b>9.00</b>
Wheat beer sorbet, lime fleur de sel (+3.00 per additional)	
<b>CHILLED SEAFOOD PLATTER</b> .....	<b>45 / 95</b>
Crudo, shrimp, crab, oysters, clams, house kimchi. All the sauces	

## SANDWICHES

<b>LOCAL, ORGANIC BEEF BURGER</b> .....	<b>18.00</b>
Milk bun, caramelized onions, lettuce, tomato, in-and-out sauce	
<b>BUTTERMILK FRIED AMISH CHICKEN SANDWICH</b> .....	<b>15.00</b>
Citrus slaw, brioche bun, pickles, old bay remoulade	
<b>"LE RICKY BOBBY"</b> .....	<b>18.00</b>
Thinly sliced ribeye, ciabatta, caramelized onions, pepperoncini, A5 aioli, aged provolone	
<b>SIMPLY GRILLED CHICKEN BREAST</b> .....	<b>16.00</b>
Citrus slaw, Pennsylvania honey-dijon mustard glaze	

*All sandwiches served with choice of fries or house salad*

### ADD ONS 2.00 EACH

VERMONT CHEDDAR  
BLUE CHEESE  
BACON

TAYLOR PORK ROLL  
PAN FRIED FARM EGG  
MUSHROOMS

## ENTREES

<b>ORA KING SALMON</b> .....	<b>35.00</b>
Farro, asparagus, morels, pickled ramps, black garlic molasses	
<b>PAN ROASTED LOCAL ROCKFISH</b> .....	<b>36.00</b>
Vanilla-parsnip puree, spinach, toasted garlic, caramelized leeks, red wine gastrique	
<b>BLACKENED CHESAPEAKE BAY FISH TACOS</b> .....	<b>16.00</b>
Charred tomato salsa, citrus slaw, avocado, smoked chili-lime crema, tiny cilantro	
<b>PETITE FILET MIGNON</b> .....	<b>45.00</b>
Roasted shallot, chimichurri	

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