

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

RAW BAR

JUMBO SHRIMP COCKTAIL	11
smoked chili cocktail sauce, lemon	
CRAB COCKTAIL	21
smoked chili cocktail sauce, lemon	
DAILY SELECTION OF OYSTERS (3)	9
smoked chili cocktail sauce, mignonette, lemon	
CHILLED SEAFOOD PLATTER	49/95
smoked chili cocktail sauce, mignonette, lemon	

SOUPS & SALADS

GEORGE'S GARDEN SALAD	12
heirloom cherry tomato, cucumbers, feta, cabernet-oregano vinaigrette	
CAESAR SALAD	13
little gem lettuce, boquerones, crouton, parmigiano reggiano	
WEDGE SALAD	14
blue cheese dressing & crumbles, pickled red onion, cracked black pepper, bacon lardons	
GINGER CARROT SOUP	9
cashew, cumin, guajillo oil	
MANHATTAN CLAM CHOWDER	11
bacon, carrots, potato, celery	

LIGHT BITES

STRUB RANCH RESERVE AMERICAN WAGYU BEEF TARTARE	19
local quail egg, arugula, pickled red onion, crispy capers, dijon-worcestershire aioli, chicharrones	
FRIED CHESAPEAKE OYSTERS	17
tartar sauce, smoked chili cocktail sauce, lemon	
CHILLED ASPARAGUS	14
wild mushroom, roasted red pepper, truffle oil, crispy prosciutto, lemon-poppy seed dressing	
SHRIMP TOAST AND SLOW COOKED PORK BELLY	15
house kimchi, black garlic, citrus mostarda	
HOUSEMADE SPAGHETTI	16
crab, chives, red pepper flake, butter, garlic bread crumbs	
TEMPURA OF SPRING VEGETABLES	14
carrot, red onion, shiitake, asparagus, chili ponzu	
GRILLED TRUMPET MUSHROOMS AND SPRING GARLIC	15
salsa verde, pine nuts, garlic breadcrumbs	
P.E.I. MUSSELS	16
white wine, harissa butter, scallions, cilantro, tomato	

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ENTREES & THE GRILL

ORA KING SALMON	29
Creamy farro, asparagus, black olive tapenade	
CHESAPEAKE BAY ROCKFISH	36
vanilla-parsnip purée, spinach, toasted garlic, grilled ramps	
GREEN CIRCLE ORGANIC CHICKEN BREAST AND CONFIT LEG	28
sage lemon butter, polenta, brown beech mushrooms. whole grain mustard jus	
APPLE CIDER BRINED LOCAL PORK CHOP	32
yukon gold potato purée, roasted baby carrots, kale, cider jus	
STEAK FRITES	28
garlic-parsley butter and french fries	
3 OZ. JAPANESE A5	64
grilled scallion and garlic confit	
6 OZ. BLACK ANGUS TENDERLOIN	38
grilled scallions and confit garlic	
8 OZ. WAGYU COULOTTE STEAK	32
grilled scallion and garlic confit	
18 OZ. DRY AGED BONE-IN KANSAS CITY STRIP	64
18 oz. 44 Farms dry aged bone in Kansas City strip	
22 OZ. ALLAN BROTHERS COWBOY RIBEYE	75
grilled scallions and confit garlic	
WHOLE GRILLED CAROLINA POMPANO	45
salmoriglio, fennel	

ADD ONS & SAUCES

BUTTER POACHED CRAB	21
GRILLED JUMBO SHRIMP	16
HOUSE STEAK SAUCE	4
CREAMY HORSERADISH	4
SALSA VERDE	4
RED WINE DEMI-GLACE	5

SIDES

MAC & CHEESE	12
ASPARAGUS WITH DIJON BUTTER	9
YUKON GOLD POTATO PURÉE	9
FRENCH FRIES	9
RED TABBY SPINACH	9
golden raisins, pine nuts, apple and shallots	