

# J. HOLLINGERS

WATERMAN'S CHOPHOUSE

## RAW BAR

<b>JUMBO SHRIMP COCKTAIL</b> .....	12
smoked chili cocktail sauce, lemon	
<b>CRAB COCKTAIL</b> .....	18
smoked chili cocktail sauce, lemon	
<b>DAILY SELECTION OF OYSTERS (6)</b> .....	18
smoked chili cocktail sauce, mignonette, lemon	
<b>CHILLED SEAFOOD PLATTER</b> .....	45/90
clams, jumbo shrimp, jumbo lump crab, oysters	

## SOUPS & SALADS

<b>GEORGE'S GARDEN SALAD</b> .....	9
heirloom cherry tomato, cucumbers, cabernet-oregano vinaigrette	
<b>LOCAL TOMATO SALAD</b> .....	14
dodnis feta, watermelon, scallion, mint, basil oil, 20yr balsamic	
<b>WEDGE SALAD</b> .....	14
blue cheese crumbles, cherry tomato, pickled red onion, julienne beets, bacon, dill ranch dressing	
<b>ANDALUSIAN GAZPACHO</b> .....	9
tomato, cucumbers, onion, bread, pine nut, sherry vinegar	
<b>SALMON CHOWDER</b> .....	11
bacon, paprika	

## LIGHT BITES

<b>STRUB RANCH RESERVE AMERICAN WAGYU BEEF TARTARE</b> .....	19
local quail egg, arugula, pickled red onion, dijon-worchestershire aioli, chicharrones	
<b>FRIED CHESAPEAKE OYSTERS</b> .....	17
tartar sauce, smoked chili cocktail sauce, lemon	
<b>SHRIMP TOAST AND SLOW COOKED PORK BELLY</b> .....	15
house kimchi, citrus mostarda	
<b>IPA CORNMEAL BATTERED ROCKFISH</b> .....	15
creole remoulade, coleslaw	
<b>TEMPURA OF SPRING VEGETABLES</b> .....	12
carrot, red onion, shiitake, carrot, chili ponzu	
<b>GRILLED TRUMPET MUSHROOMS AND SPRING GARLIC</b> .....	15
salsa verde, pine nuts, garlic breadcrumbs	
<b>P.E.I. MUSSELS</b> .....	14
white wine, harissa butter, scallions, cilantro, tomato	
<b>HOUSEMADE SPAGHETTI</b> .....	16
clams, chives, red pepper flake, butter, garlic bread crumbs	
<b>JUMBO LUMP CRABCAKE</b> .....	17
grilled salad of local summer squash, red pepper, zucchini	

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## WATERMAN'S CATCH

<b>FAROE ISLAND SALMON</b> .....	<b>27</b>
buttery cabbage, hot smoked salmon, dill tater tot, salmon roe beurre blanc	
<b>NORTH CAROLINA GRILLED TUNA LOIN</b> .....	<b>34</b>
english peas, country ham, pickled onions, english pea-mint puree	
<b>MARYLAND ROCKFISH FILLET</b> .....	<b>28</b>
black olive tapenade, heirloom tomatoes, scallion, basil oil	
<b>TEMPURA SOFT SHELL CRABS</b> .....	<b>32</b>
yellow zucchini, snow peas, yellow peppers, scallion, shrimp miso sauce, kimchi mayo	
<b>MEDITERANEAN DORADE FILLETS</b> .....	<b>29</b>
grilled cauliflower, gold zucchini, grilled red onion and red pepper dressing	

## CHOPHOUSE CLASSICS

<b>BLACK ANGUS TENDERLOIN (6 OZ.)</b> .....	<b>38</b>
grilled scallions and confit garlic	
<b>WAGYU COULOTTE STEAK (8 OZ.)</b> .....	<b>32</b>
grilled scallion and garlic confit	
<b>48 DAY AGED KANSAS CITY STRIP (14 OZ.)</b> .....	<b>48</b>
grilled scallion and garlic confit	
<b>ALLAN BROTHERS COWBOY RIBEYE (22 OZ.)</b> .....	<b>75</b>
grilled scallions and confit garlic	
<b>GREEN CIRCLE ORGANIC CHICKEN BREAST FRICASSÉE</b> .....	<b>26</b>
confit leg, radish, english, peas, baby onion, gnocchi, roasted tomato cream	
<b>APPLE CIDER BRINED LOCAL PORK CHOP</b> .....	<b>32</b>
lemon spaetzle, english peas, collards, morel cream	
<b>HOUSE BLEND ANGUS BEEF BURGER</b> .....	<b>19</b>
brioche bun, cheddar cheese, lettuce, tomato, onion, pickles, in&out sauce, french fries	
<b>STEAK FRITES</b> .....	<b>28</b>
garlic-parsley butter and french fries	

### ADD ONS & SAUCES

<b>BUTTER POACHED CRAB</b> .....	<b>18</b>
<b>GRILLED JUMBO SHRIMP</b> .....	<b>12</b>
<b>SALSA VERDE</b> .....	<b>4</b>
<b>BEARNAISE</b> .....	<b>4</b>
<b>CREAMY HORSERADISH</b> .....	<b>4</b>
<b>RED WINE DEMI-GLACE</b> .....	<b>5</b>

## SIDES

<b>MAC &amp; CHEESE</b> .....	<b>12</b>
<b>FRENCH FRIES</b> .....	<b>9</b>
<b>ROASTED LOCAL BABY POTATOES</b> .....	<b>9</b>
herb butter, confit garlic	
<b>STIR-FRIED LOCAL SNOW PEAS</b> .....	<b>9</b>
caramelized baby onion, ginger, black sesame seeds	
<b>SAUTÉED SPINACH</b> .....	<b>9</b>
golden raisins, pine nuts, apple and shallots	