

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

RAW BAR

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

SOUPS & SALADS

GEORGE'S GARDEN SALAD	12
heirloom cherry tomato, cucumbers, feta, cabernet-oregano vinaigrette	
CAESAR SALAD	12
little gem lettuce, boquerones, crouton, parmigiano reggiano	
WEDGE SALAD	14
blue cheese crumbles, cherry tomato, pickled red onion, julienne beets, bacon, dill ranch dressing	
SEASONAL SOUP	9
chefs seasonal selection	
CATALONIAN ROCKFISH SOUP	11
potato, pimenton, espelette aioli crostini	

LIGHT BITES

STRUB RANCH RESERVE AMERICAN WAGYU BEEF TARTARE	19
local quail egg, arugula, pickled red onion, crispy capers, dijon-worchestershire aioli, chicharrones	
FRIED CHESAPEAKE OYSTERS	17
tartar sauce, smoked chili cocktail sauce, lemon	
CHILLED ASPARAGUS WITH CRISPY PROSCIUTTO	13
wild mushroom, roasted red pepper, truffle oil, lemon-poppy seed dressing	
SHRIMP TOAST AND SLOW COOKED PORK BELLY	15
house kimchi, black garlic, citrus mostarda	
IPA CORNMEAL BATTERED ROCKFISH	15
creole remoulade, coleslaw	
TEMPURA OF SPRING VEGETABLES	12
carrot, red onion, shiitake, asparagus, chili ponzu	
GRILLED TRUMPET MUSHROOMS AND SPRING GARLIC	15
salsa verde, pine nuts, garlic breadcrumbs	
P.E.I. MUSSELS	14
white wine, harissa butter, scallions, cilantro, tomato	
HOUSEMADE SPAGHETTI	16
clams, chives, red pepper flake, butter, garlic bread crumbs	

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ENTREES

FAROE ISLAND SALMON	27
salad of grilled carrots, fingerling potatoes and pickled radish, local greens	
NORTH CAROLINA GRILLED TUNA LOIN	36
red potatoes, english peas, garlic scapes, grilled romaine, sauce gribiche	
JUMBO LUMP CRAB CAKES	32
french fries, coleslaw, tartar sauce, smoked chili cocktail sauce	
GREEN CIRCLE ORGANIC CHICKEN BREAST FRICASSÉE	26
confit leg, spring vegetables, gnocchi, roasted tomato cream	
APPLE CIDER BRINED LOCAL PORK CHOP	32
yukon gold potato purée, roasted baby carrots, broccoli, cider jus	
LOCAL ORGANIC BEEF BURGER	19
brioche bun, lettuce, tomato, onion, pickles, in & out sauce and french fries	
STEAK FRITES	28
garlic-parsley butter and french fries	
DAILY WHOLE GRILLED FISH	MP
salmoriglio, fennel	

THE GRILL

BLACK ANGUS TENDERLOIN (6 OZ.)	38
grilled scallions and confit garlic	
WAGYU COULOTTE STEAK (8 OZ.)	32
grilled scallion and garlic confit	
48 DAY AGED KANSAS CITY STRIP (14 OZ.)	48
grilled scallion and garlic confit	
ALLAN BROTHERS COWBOY RIBEYE (22 OZ.)	75
grilled scallions and confit garlic	

ADD ONS & SAUCES

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

SIDES

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