

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

CHILLED SEAFOOD

HALF DOZEN OYSTERS

daily selection of oysters,
smoked cocktail sauce, mignonette, lemon
18

DOZEN OYSTERS

daily selection of oysters,
smoked cocktail sauce, mignonette, lemon
36

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
12

LOBSTER

half lobster, horseradish cream,
smoked cocktail sauce
21

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
half lobster, horseradish creme, smoked
cocktail sauce, mignonette, lemon
60

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (12),
whole lobster, horseradish creme,
smoked cocktail sauce, mignonette, lemon
120



SMALLS FROM THE KITCHEN

DAILY SOUP

chef's daily creation
10

CAESER SALAD

classic caeser dressing, croutons, grana padano
12

KALE SALAD

baby kale, granny smith apples, golden raisins,
white balsamic vinaigrette
11

BURRATA

flame charred onions, diced green tomatoes,
basil oil, grilled bread
18

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow cooked pork belly,
housemade kimchi, citrus mostarda
15

BEEF TARTARE

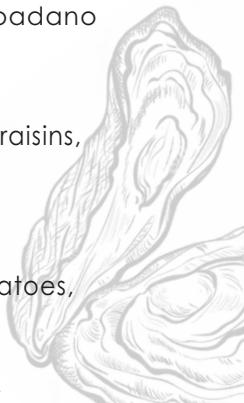
dijonaise, shallots,
cornichons, garlic, house chips
19

CRABCAKE

lump crabmeat, tartare sauce, petite salad
20

TEMPURA FALL VEGETABLES

tempura battered, chef's selection of local vegetables,
chili ponzu sauce
12



WHO WE ARE

WATERMAN

·NOUN·

A boatman, an oarsman that has
obtained a particular level of skill

One who makes a living by fishing,
crabbing, & oystering on the Chesapeake Bay

CHOPHOUSE

·NOUN·

A restaurant originating in 1690's London that
specializes in steaks, chops, & similiar fare

A place for intimate
conversation & dinner over several hours

COMMITMENT TO SOURCING THE BEST

The focus on using only the best ingredients takes the culinary team everywhere from the Chesapeake Bay for local seafood to the cattle farms in Texas for 100% Certified Black Angus beef, all the way to Iceland for sustainable sea salt that is geothermically formed in the fjords. While the culinary team is busy sourcing the best chops and seafood, owner Jerry Hollinger frequents Amish Country in Lancaster, Pennsylvania, to source our hyper fresh produce directly from farmer's auctions - truly farm to table! We hope that our desire to source the best delivers the taste & quality you deserve. Enjoy!

20% gratuity will be added to parties of six or more
we are happy to accept up to three credit cards per table

DINNER MENU • FALL 2022 • HOLLINGER GROUP

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

CHEF SELECTIONS

HALF ROASTED CHICKEN

romesco, seasonal vegetables, whipped potatoes, chicken jus

27

SQUASH RISOTTO

fairytale squash, pepita seeds, grana padano

20

CHOPHOUSE BURGER

6 oz angus beef burger, cheddar, lto, pickles, chophouse sauce, brioche bun, fries

19

SHORT RIB STROGANOFF

housemade pappardelle pasta, slow cooked short rib, root vegetable puree, porcini-stroganoff sauce

32

SQUID INK PASTA WITH CRAB

housemade spaghetti, crabmeat, breadcrumbs, beurre monté

16 / 28

WATERMAN'S CATCH

LOBSTER THERMIDOR

garlic-herb butter, breadcrumbs, fries, americaine sauce

47

CATCH OF THE DAY

fall succotash, salsa verde

MKT PRICE

MOULES FRITES

vadouvan curry, cocconut cream, onion, shallot, fennel, fries

24

WHOLE BRANZINO FOR TWO

seasonal vegetable, salsa verde

75

CHOPS

ON THE GRILL

LOCAL PORK CHOP

9 oz pork chop, porcini cream

27

STEAK FRITES

garlic-parsley butter, french fries

28

TENDERLOIN FILET *

6 oz. filet, au poivre sauce

37

NEW YORK STRIP *

12 oz. strip, bordelaise sauce

49

*steaks served with grilled scallions and squash

HOUSEMADE SAUCES

AU POIVRE

3

BEARNAISE

2.5

BORDELAISE

2.5

STEAK SAUCE

2.5

SIDES

MAC & CHEESE

three cheese blend, breadcrumbs

9

CAULIFLOWER

burnt honey

8

ROASTED BABY CARROTS

sumac, smoked yogurt

7

DAILY SEASONAL VEGETABLES

sauteed or roasted

8

WHIPPED POTATOES

baby potatoes, cream, chives

7

FRENCH FRIES

espelette mayo

6

SEASONAL SALAD

seasonal mixed salad

8

ADD ONS

CRABCAKE

20

HALF LOBSTER

21

GRILLED JUMBO SHRIMP

12

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions