

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

RAW BAR

OYSTERS

daily selection of oysters
smoked cocktail sauce,
mignonette, lemon

half dozen **18** /dozen **33**

LITTLENECK CLAMS

smoked cocktail sauce,
mignonette, lemon

half dozen **9** /dozen **16**

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon

15

DAILY CRUDO

daily chilled selection

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

58

WATERMAN'S TOWER

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

110

STARTERS

DAILY SOUP

chef's daily creation

10

GRILLED CAESAR SALAD

classic caesar dressing, croutons,
grana padano

14

BABY BEET SALAD

burrata, mixed greens, navel orange,
crispy chestnuts, black truffle vinaigrette

16

SEARED SCALLOPS

grilled wild mushrooms, salsa verde,
breadcrumbs

20

SHRIMP TOAST & PORK BELLY

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

17

BUTTERMILK FRIED OYSTERS

cornmeal batter, tartar sauce,
pickles

16

CRABCAKE

lump crabmeat, tartar sauce,
petite salad

20

TEMPURA VEGETABLES

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

12

AFTER DINNER

DESSERTS

STRAWBERRY CHEESECAKE

fresh strawberries, whipped cream

9

POTS DE CREME

rich chocolate custard, caramel,
smoked salt, whipped creme

10

BANOFFEE PIE

bananas, dulce de leche, whipped cream,
chocolate sauce, graham cracker crust

9

ICE CREAM OR SORBET W/ DAILY HOUSEMADE COOKIE

ice cream and sorbets made in house
ask for today's selections

6

Drinks

FLATLINER

ketel one vodka, frangelico,
bailey's irish cream, fresh pressed espresso

18

REMY MARTIN

VSOP

21

GRAN MARNIER

15

COFFEE, ESPRESSO, CAPPUCCINO

we serve Quartermain's coffe.
a local business, woman owned.
beans roasted weekly and delivered fresh.
espresso ground to order

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WATERMAN'S CHOPHOUSE

CHEF SELECTIONS

ROHAN DUCK CONFIT

sweet potato puree, mache salad, toasted almonds, roasted figs, port-rosemary reduction
28

SPINACH RICOTTA AGNOLOTTI

house made pasta, peas, asparagus, beech mushrooms, garlic, basil, roasted tomato creme
16/23

CHOPHOUSE BURGER

8oz. short-rib/brisket blend, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries
22

BRAISED VENISON SHANK

yukon gold potato puree, pancetta, pearl onions, cremini mushrooms, bordelaise sauce
40

PASTA WITH CRAB

house made pasta, jumbo lump crab, lobster citrus cream, chili flakes, garlic breadcrumbs
17/29

WATERMAN'S CATCH

PROSCIUTTO WRAPPED BLUE FIN TUNA

cannellini beans, bok choy, seared cherry tomatoes, spicy red pepper coulis
38

ROCKFISH FILET

grilled rockfish, pea mint risotto, asparagus, beech mushrooms, oven dried pesto
36

HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels, jumbo lump crab, tomato-old bay broth, crostini, garnished with fried oysters
35

WHOLE BRANZINO AND GULF SHRIMP FOR TWO

mediterranean herb salad, yukon gold potato puree, salsa verde
90

MAINS

BERKSHIRE PORK CHOP

9 oz. pork chop, creamy polenta, fresh herbs, asparagus, roasted garlic jus
32

CLASSIC STEAK FRITES

8 oz. grilled bavette steak, garlic-parsley butter, french fries
35

TENDERLOIN FILET

6 oz. filet, creamed spinach, potato-gruyere croquette, au poivre sauce
43

GRILLED RACK OF LAMB

herb marinated lamb, potato turnip gratin, grilled escarole, rosemary-lamb sauce
43

SIDES

MAC & CHEESE

three cheese blend, breadcrumbs
9

SEASONAL VEGETABLES

8

GRILLED ASPARAGUS

grilled scallions, romesco sauce, grana padano
8

WHIPPED POTATOES

baby potatoes, cream, chives
7

FRENCH FRIES

espelette mayo
7

RUSTIC BAGUETTE

roasted shallot butter
4

ADD ONS

CRABCAKE

20

HALF LOBSTER

21

GRILLED JUMBO SHRIMP

15