J. HOLLINGER'S
WATERMAN'S CHOPHOUSE

ALL-NIGHT HAPPY HOUR & DINNER MENU

TUES – SUN: 4 p.m. – close

Only in the bar area. Dine-in only. Check website for blackout date(s).

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.

COLESVILLE CRUSHES | $10 EA

CANDY APPLE
caramel vodka, apple cider, lemon juice, cinnamon bitters, club soda, crushed ice

RANCH WATER
el jimador tequila, lillet rose, lime juice, smoked jalapeno syrup, club soda, crushed ice

RUBY RUSH
gin, rosemary syrup, pomegranate & lemon juices, club soda, crushed ice

CLASSIC COCKTAILS 10 EA.

MARTINI, MANHATTAN, MARGARITA, OLD FASHIONED, APEROL SPRITZ, HIGHBALL

BEER 5 EA.

STELLA ARTOIS, BELL'S TWO HEARTED IPA, AMSTEL LIGHT, HEINEKEN 0.0 NON-ALCOHOLIC, SPECIAL EFFECTS HOPPY AMBER NON-ALCOHOLIC

WINE RED, WHITE, SPARKLING

BY THE GLASS | BY THE BOTTLE
9 | 35

$1 OYSTERS

multiples of six

JUMBO SHRIMP COCKTAIL 9
three jumbo shrimp, smoked cocktail sauce, lemon

BBQ BABY BACK PORK RIBS 9
honey bbq sauce, mango habanero salsa

LAMB MEATBALLS 9
moroccan spices, tomato sauce, tzatziki sauce

ARANCINI (PF) 9
Creamy risotto, ground beef, mozzarella & parmesan cheese & served with a roasted tomato basil sauce

SWEET AND SPICY CHICKEN WINGS 5 FOR 10
butter, sriracha, honey, soy sauce, balsamic vinegar, ginger, garlic

WAGYU BEEF SLIDERS (2) 10
served on grilled bao buns, soy ginger mayo, jicama slaw

FRIED CALAMARI 10
sauteed peppers, tomatoes, garlic aleppo pepper aioli

VEGETABLE TEMPURA (PF) 8
tempura battered, chef's selection of local vegetables, chili ponzu sauce

CEVICHE, guacamole, plantain chips 9

MAC & CHEESE 8

HOUSE-CUT FRIES double fried, espelette mayo 5

SOUP & SALAD

DAILY SOUP (PF) 10

GRILLED PEAR SALAD 15
mixed greens, arugula, prosciutto, blue cheese, crunchy candy pecans, honey mustard vinaigrette

LITTLE GEM CAESAR SALAD (PF) 12

WEDGE SALAD 14
bacon, tomatoes, pickled onion, blue cheese crumbles, buttermilk ranch dressing

add any of the following to any of our salads
8 oz. grilled flat iron steak +18 // 3 grilled jumbo shrimp +15
pan seared salmon +12 // 3 pan seared scallops +25
grilled chicken +10 // fried oysters +16 // fried calamari +12

STARTERS

BURRATA 15
roasted beets, arugula, toasted pistachios, mint vinaigrette

SESAME SOY STEAK SATAY with aji amarillo aioli 15

STEAMED MUSSELS half order **12** / whole order **18**
served in a red fisherman's broth, grilled garlic bread

BUTTERMILK FRIED OYSTERS tartar sauce, pickled veg 16

RAW BAR

a la carte + not included in prix-fixe

LITTLENECK CLAMS
smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

CHILLED LOBSTER TAIL
horseradish creme, smoked cocktail sauce
18

BOATMAN'S PLATTER
oysters (6), chilled jumbo shrimp (6), lobster tail, ceviche, horseradish creme, smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER
oysters (12), chilled jumbo shrimp (10), ceviche, lobster tails(2), horseradish creme, smoked cocktail sauce, mignonette, lemon
110

PRIX FIXE

2 courses, featuring a choice of appetizer and entrée, $32. The full 3 course experience, including dessert, $40.
Select one soup, or salad, or starter, and pair it with an entrée from menu items marked with (PF)
Dessert choices are on a separate dessert menu.

Please Note: Menu is subject to change based on availability and seasonality.
20% gratuity will be added to parties of six or more. We are happy to accept up to three credit cards per table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.