

FIRST COURSE

(please select one)

CORN CHOWDER (\$10)

fresh corn off the cob, mixed color peppers, candy onions, new potatoes, herbs

WATERMELON TOMATO SALAD (\$15)

heirloom tomatoes, pickled onions, basil vinaigrette, feta cheese

SHRIMP TOAST + PORK BELLY (\$17)

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

LAMB MEATBALLS (\$13)

moroccan spices, tomato sauce, tzatziki sauce

FRIED GREEN TOMATOES* +6 (\$18)

crawfish salad and buttermilk scallion dressing

CHOPHOUSE STEAK SATAY* +5 (\$16)

chimichurri sauce

CRABCAKE* +8 (\$21)

tartar sauce, house slaw

PAN-SEARED SCALLOPS* +6 (\$20)

yellow tomato shallot coulis, salsa verde, roasted tomato basil compote

SECOND COURSE

(please select one)

BLACKENED FAROE ISLAND SALMON (\$32)

summer succotash, citrus beurre blanc sauce

EGGPLANT PARMESAN (\$24)

red & yellow tomatoes, roasted tomato, eggplant sauce

ROHAN DUCK CONFIT (\$28)

sweet potato puree, petit salad, toasted almonds, pine nuts, summer berries, port-rosemary reduction

GRILLED FLAT IRON STEAK (\$35)

whipped potatoes, grilled summer vegetables

HOLLINGER'S WATERMAN'S STEW (\$35)

rockfish, clams, baby scallops, mussels, jumbo lump shrimp, tomato-old bay broth, crostini

PRIME NY STRIP STEAK* +18 (\$45)

brandy cream sauce, house fries, petit house salad

GRILLED RACK OF LAMB* +16 (\$43)

herb marinated lamb, tomato tart, seasonal vegetables, rosemary-lamb sauce

PAN-SEARED HALIBUT* +9 (\$32)

roasted fennel, caramelized tomato jam

SEAFOOD RAVIOLI* +8 (\$32)

in a saffron broth

CRABCAKES* +15 (\$48)

jumbo lump crab, tartar sauce, house slaw, house-cut fries

THIRD COURSE *(please select one)*

EATON MESS (\$10)

summer berry compote, whipped cream, crispy meringue

LEMON POSSET (\$10)

delicate lemon cream with summer berries

CHOCOLATE MOUSSE (\$10)

grand marnier whipped cream, raspberry garnish

TIRAMISU (\$10)

RESTAURANT WEEK

EXTENDED

September 5 – September 10, 2023

THREE-COURSE DINNER PRIX-FIXE

\$40** per person

**Tax and gratuity are not included.

*Upcharges will be added to the starting price of \$40

ITEMS ARE ALSO AVAILABLE A LA CARTE.

Please see individual pricing in parentheses.

RAW BAR

a la carte + not included in prix-fixe

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

CRUDO

daily chilled selection
12

LOBSTER

half lobster, horseradish creme,
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),
ceviche, whole lobster, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

SIDES

MAC AND CHEESE +9

SEASONAL VEGETABLES +8

FRENCH FRIES +7

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.