

## FIRST COURSE

*please select one*

### GAZPACHO

local tomatoes, cucumber, bell peppers, candy onions

### WATERMELON TOMATO SALAD

arugula, basil, feta cheese, citrus vinaigrette

### LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana Padano

### VEGETABLE TEMPURA

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

### LAMB MEATBALLS

moroccan spiced meatballs, tomato sauce, tzatziki sauce

### FRESH STEAMED CLAMS\* +4

bacon, parsley, garlic, white wine sauce

### STEAK SATAY\* +5

chimichurri sauce

### CRABCAKE\* +8

tartar sauce, petit greens

## SECOND COURSE

*please select one*

### PAN-ROASTED SALMON FILET

summer ratatouille of zucchini squash, eggplant, peppers & tomatoes, drizzled with basil pesto, olive-caper tapenade

### SPICY BUTTERMILK FRIED CHICKEN SANDWICH

housemade pickles, ranch dressing, sweet & sour dill cucumber salad with candy onions, radish and basil

### HEIRLOOM TOMATO TART

local tomatoes, goat cheese, basil. served with lentil cucumber basil salad

### CHOPHOUSE BURGER

6 oz. of our short rib/brisket blend, bacon, cheddar, LTO, house-made pickles, chophouse sauce, brioche bun, french fries

### GRILLED ANGUS FLAT IRON STEAK SALAD\* +5

grilled certified angus beef (CAB) flat iron steak, asparagus, mushrooms, pickled red onions, blue cheese crumbles, buttermilk ranch dressing

*add.* POACHED CRAB\* +12; LOBSTER\* MP;  
GRILLED JUMBO SHRIMP\* +15; CRABCAKE\* +20

### MUSSELS AND CLAMS WITH LINGUINI\* +8

lamb sausage, white wine, butter, garlic & chives

### FILET MIGNON\* +22

creamed spinach, potato-gruyere croquette, sauce au poivre

*add.* POACHED CRAB\* +12; LOBSTER\* MP;  
GRILLED JUMBO SHRIMP\* +15; CRABCAKE\* +20

## THIRD COURSE

*please select one*

### GRILLED PEACHES

with housemade vanilla bean ice cream

### LEMON POSSET

### HOUSEMADE ICE CREAM OR SORBET

### CHOCOLATE MOUSSE

grand marnier whipped cream, raspberry garnish

J. HOLLINGER'S  
WATERMAN'S CHOPHOUSE

## SUMMER RESTAURANT WEEK LUNCH

Monday, August 12 – Saturday, August 17

## 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**

### CEVICHE

guacamole, plantain chips  
**15**

### JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon  
**15**

### CRUDO

daily chilled selection  
**12**

### HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce  
**MP**

### BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),  
half lobster, ceviche, horseradish creme,  
smoked cocktail sauce, mignonette, lemon  
**58**

### WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),  
whole lobster, ceviche, horseradish creme,  
smoked cocktail sauce, mignonette, lemon  
**110**

## SIDES

MAC AND CHEESE\* +9

SEASONAL VEGETABLES\* +8

FRENCH FRIES\* +7

## THREE-COURSE PRIX-FIXE

starting at **\$25\*\*** per person

\*\*Tax and gratuity are not included.

\*Upcharges will be added to the starting price of \$25.

Menu is subject to change based on seasonality and availability.

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.