

FIRST COURSE *(please select one)*

GAZPACHO

local tomatoes, cucumber, bell peppers, candy onions

WATERMELON TOMATO SALAD

arugula, 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

HEIRLOOM TOMATO TART

local tomatoes, goat cheese, basil

BBQ BABY BACK PORK SPARERIBS* +3

3 honey bbq sauced ribs, mango habanero salsa

PAN-SEARED SCALLOPS* +6

summer succotash, balsamic reduction

STEAK SATAY* +5

chimichurri sauce

CRABCAKE* +8

tartar sauce, house slaw

SECOND COURSE *(please select one)*

PAN-ROASTED SALMON FILET

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

GRILLED BONE-IN PORK CHOP

summer succotash of corn, peppers, onions and cherry tomatoes, fried potato coins, chimichurri sauce

EGGPLANT PARMESAN STACK

local tomatoes, fresh mozzarella, house-made pappardelle pasta, roasted eggplant-tomato sauce

GRILLED ANGUS STEAK FRITES

grilled certified angus beef (CAB) flat iron steak, garlic-parsley butter, french fries, mixed greens

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with green beans, housemade pappardelle pasta, morel mushrooms, basil, white wine butter sauce

GRILLED LAMB LOIN CHOPS* +7

fairy tale eggplant, summer squash, red pepper citrus coulis, rosemary olive oil

SPICY HONEY GARLIC GLAZED GRILLED TUNA LOIN* +8

julienned summer squash, fennel, peppers and carrots, sauteed baby swiss chard, spicy spring garlic honey glaze

LOBSTER & SHRIMP RAVIOLI* +9

housemade ravioli stuffed with lobster, shrimp, sweet corn, ricotta, basil & bell pepper, roasted tomato confit sauce, parmesan cheese

CRABCAKES* +15

jumbo lump crabmeat, tartar sauce, petite salad, house cut fries

10 OZ. ANGUS PRIME NY STRIP* +18

french fries, chimichurri sauce

add. POACHED CRAB* +12; LOBSTER* MP;

GRILLED JUMBO SHRIMP* +15; CRABCAKE* +20

THIRD COURSE *(please select one)*

PEACH CRUMBLE | topped with housemade vanilla bean ice cream

TIRAMISU

HOUSEMADE ICE CREAM OR SORBET

CHOCOLATE MOUSSE | grand marnier whipped cream, raspberry

J. HOLLINGER'S
WATERMAN'S CHOPHOUSE

SUMMER RESTAURANT WEEK DINNER

Monday, August 12 – Sunday, August 18

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 \$40** per person

**Tax and gratuity are not included.

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

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.