



MULTI-COURSE VALENTINE'S DAY DINNER

A PRELUDE TO LOVE

AMUSE BOUCHE "Chef's Whim"

STARTERS

please select one

SHE-CRAB SOUP

creamy seafood bisque, fresh crab, cornbread croutons

BURATTA AND BLOOD ORANGE SALAD

red beet carpaccio, micro arugula, roasted fennel,
white balsamic vinaigrette

SALMON AND SCALLOP MOUSSE STUFFED SHRIMP

served with a saffron cream sauce

SWEET POTATO GNOCCHI

enoki mushrooms, smoked chicken,
spinach cream sauce

ROASTED OYSTERS

house made chorizo, crispy potatoes

SMOKED MULTI COLOR BABY CARROTS

citron whipped ricotta, extra virgin olive oil, harissa

MINI BEEF WELLINGTON* +8

tenderloin filet, mushroom, foie gras, puff pastry, brandy
cream sauce

LOBSTER SALAD* +10

arugula, red butter lettuce, grapefruit, shaved fennel,
creamy dill dressing

MAIN

please select one

CRAB-STUFFED JUMBO SHRIMP

grilled broccolini, twice baked yukon gold potato,
caper lemon butter sauce

LION'S MANE "CRAB CAKES"

fried green tomatoes, smoked carrots, remoulade sauce

GROUPEL FILET

caraway brown butter foam, sauteed rainbow
swiss chard, oyster mushrooms, sunchoke puree

DUCK CONFIT LEG

cranberry beans with smoked duck breast, grilled bok
choy, blood orange gastric

6 OZ BLACK ANGUS FILET MIGNON

potato fondant, garlic spinach, bordelaise sauce

LOBSTER AND CRAB RAVIOLI* +5

house made ravioli stuffed with lobster, crab, leeks &
ricotta cheese, sambuca lobster cream sauce

GRILLED RACK OF LAMB* +6

root vegetable gratin, white asparagus, balsamic port
wine reduction

12 OZ. PRIME ANGUS NEW YORK STRIP* +15

red onion, green beans, grilled honeynut squash,
chimichurri sauce

SURF N TURF* +25

6oz black angus filet mignon and half maine lobster, potato fondant, grilled white asparagus,
sauce au poivre & tarragon butter
(add seared foie gras* +20)

entrée for two

WHOLE BRANZINO & GULF SHRIMP FOR TWO * +20/pp

mediterranean herb salad, yukon gold potato puree, salsa verde

32 OZ ANGUS TOMAHAWK* +30/pp

bearnaise sauce, peppercorn red wine sauce, house-cut french fries

SWEET FINALE

please select one

BLOOD ORANGE CRÈME BRÛLÉE

CHOCOLATE POT DE CRÈME | smoked sea salt, caramel sauce

TIRAMISU | housemade coffee ice cream, kahlua sauce, whipped cream

starting at **\$75**** per person

*Upcharges will be added to the starting price. **Tax and gratuity are not included.

An automatic 20% gratuity to be added to the final bill.

J. HOLLINGER'S
WATERMAN'S CHOPHOUSE
celebrating love

SIDES

available a la carte + not included in prix-fixe

MAC AND CHEESE +9
SEASONAL VEGETABLES +8
FRENCH FRIES +7

RAW BAR

available 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

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
21

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

FLIRTY COCKTAILS

XOXO

Tanqueray London Dry Gin, Plymouth Sloe Gin,
lemon juice, housemade raspberry syrup, egg white
17

CUPID'S BLISS

Rhum Barbancourt 4 Year, passion fruit puree,
rosemary syrup, lemon, lime, crushed ice
16

OLD-FASHIONED LOVE SONG

Woodford Reserve bourbon, creme de cacao,
simple syrup, chocolate bitters
17

CRIMSON KISS

Disaronno Amaretto, Luxardo cherry juice,
French sparkling rose
16

SULTRY ESPRESSO SEDUCTION

Ketel One Vodka, Frangelico, Bailey's Irish Cream,
fresh pressed espresso
18

SPICE OF LIFE

Illegal Mezcal, habanero honey ginger syrup,
Aperol, lemon juice, egg white
17

Featured

CHAMPAGNE AND SPARKLING

Please see the wine list for a complete list of available wines.

CHARLES DE FERÉ ROSÉ

Burgundy, France NV
glass **16** | bottle **56**

NICOLAS FEUILLATTE

Champagne, Réserve Exclusive Brut | Chouilly, France NV
glass **18** | bottle **65**

VEUVE CLICQUOT YELLOW LABEL

Champagne Brut, Reims, France NV
½ bottle **54** | bottle **85**

JEAN VESSELLE "OEIL DE PEDRIX" (eye of the peacock)

Champagne Brut, Bouzy, France NV
bottle **88**

VALENTINE MOCKTAILS

RASPBERRY DREAM

housemade raspberry syrup, club soda, heavy cream
9

BITTERSWEET NOTHINGS

N/A botanical spirit, housemade raspberry syrup,
club soda, sparkling cider
12

Thank you for choosing to celebrate
Valentine's Day with us at J. Hollinger's. May
your evening be filled with delightful moments,
delicious flavors, and the joy of shared memories.
Happy Valentine's Day!

*- Chef / Owner Jerry Hollinger
and the entire J. Hollinger's family*