

## FIRST COURSE *(select one)*

### SEAFOOD BISQUE

### WINTER APPLE SALAD

roasted walnuts, dried cranberries,  
pickled red onion, arugula, spinach, feta cheese,  
meyer lemon & honey dressing

### VEGETABLE TEMPURA

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

### FRIED CALAMARI

sauteed peppers, olives and tomatoes,  
marinara dipping sauce

### CHOPHOUSE STEAK SATAY (2)\* +5

chimichurri sauce

### CRAB-STUFFED JUMBO SHRIMP (2)\* +5

jumbo lump crab imperial, petite salad

## SECOND COURSE *(select one)*

### BLACKENED FAROE ISLAND SALMON

julienned fennel, leeks, red pepper, celery,  
saffron mussel cream sauce, fingerling potatoes

### STEAK SALAD

grilled flatiron steak, local mixed greens, pickled red onion,  
shiitake mushrooms, buttermilk dressing,  
blue cheese crumbles

### CHOPHOUSE BURGER

6 oz. of seven hills farm (VA) dry aged black angus beef  
burger, bacon, cheddar, LTO, pickles, chophouse sauce,  
brioche bun, french fries

### SPICY BUTTERMILK FRIED CHICKEN SANDWICH

french fries, coleslaw, hot honey

### HOUSEMADE PAPARDELLE WITH BOLOGNESE SAUCE

housemade pasta, parmesan, crispy shiitake mushroom  
*{veg. option available with walnut meat}*

### GRILLED CAULIFLOWER "STEAK"

garlic marinated cauliflower  
topped with olive feta cream, crispy leeks  
served with sauteed swiss chard, chimichurri sauce

### CARROT RICOTTA RAVIOLI

sage brown butter sauce

### FRIED OYSTER CAESAR SALAD\* +5

chESAPEAKE bay cornmeal fried oysters, pickled red onions,  
classic caesar dressing, housemade croutons

### FILET MIGNON\* +20

whipped potatoes, roasted garlic broccoli, sauce au poivre

### CRAB CAKE ENTRÉE\* +15

fries, coleslaw, tartar sauce

## THIRD COURSE *(select one)*

### CHOCOLATE MOUSSE

whipped cream, berry garnish

### WARM APPLE CRISP

served with salted caramel ice cream

### LEMON POSSET

delicate lemon cream

## RESTAURANT WEEK LUNCH

Monday, January 27 – Saturday, February 1

Please Note: The brunch buffet will replace lunch  
service on Sunday, February 2.

## 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

### 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

## SIDES

MAC AND CHEESE +9

ROASTED BRUSSELS SPROUTS +8

SEASONAL VEGETABLES +8

FRENCH FRIES +7

## THREE-COURSE PRIX-FIXE

\$25\*\* per person

\*\*Tax and gratuity are not included.

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

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.