

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 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 - *extended*

Tuesday, February 4 – Saturday, February 8

Please Note: The brunch buffet will replace lunch
service on Sunday, February 9.

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.

STARTERS

SEAFOOD BISQUE
10

WINTER APPLE SALAD

roasted walnuts, dried cranberries, pickled red onion, arugula, spinach, feta cheese, meyer lemon & honey dressing
15

VEGETABLE TEMPURA

tempura battered, chef's selection of local vegetables, chili ponzu sauce
10

CHOPHOUSE STEAK SATAY (2)

chimichurri sauce
11

CRAB-STUFFED JUMBO SHRIMP (2)

jumbo lump crab imperial, petite salad
16

CHOPHOUSE

Our steak selection features the finest cuts of Angus beef.

STEAK SALAD

grilled flatiron steak, local mixed greens, pickled red onion, shiitake mushrooms, buttermilk dressing, blue cheese crumbles
25

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
18

FILET MIGNON

whipped potatoes, roasted garlic broccoli, sauce au poivre
45

CHEF SELECTIONS

BLACKENED SALMON

julienned fennel, leeks, red pepper, celery, saffron mussel cream sauce, fingerling potatoes
28

FRIED OYSTER CAESAR SALAD

chesapeake bay cornmeal fried oysters, pickled red onions, classic caesar dressing, housemade croutons
27

SPICY BUTTERMILK FRIED CHICKEN SANDWICH

french fries, coleslaw, hot honey
18

HOUSEMADE PAPARDELLE WITH BOLOGNESE SAUCE

housemade pasta, parmesan, crispy shiitake mushroom
{veg. option available with walnut meat}
24

GRILLED CAULIFLOWER "STEAK"

garlic marinated cauliflower topped with olive feta cream, crispy leeks served with sauteed swiss chard, chimichurri sauce
24

CARROT RICOTTA RAVIOLI

sage brown butter sauce
22

CRAB CAKE ENTRÉE

fries, coleslaw, tartar sauce
48

SIDES

MAC & CHEESE 9

three cheese blend, breadcrumbs

SEASONAL VEGETABLES 8

ROASTED BRUSSELS SPROUTS 8

FRENCH FRIES 7

espelette mayo

WHIPPED POTATOES 7

baby potatoes, cream, chives

SAUTEED MUSHROOM MEDLEY 9

parsley garlic butter, breadcrumbs

RUSTIC BAGUETTE 4

roasted shallot butter



add-ons (available with all items)

POACHED CRAB
12

LOBSTER
MP

GRILLED JUMBO SHRIMP
15

CRABCAKE
20

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