

FIRST COURSE *(select one)*

SEAFOOD BISQUE

WINTER APPLE SALAD

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

SHRIMP TOAST + PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly, housemade kimchi, citrus mostarda

CHOPHOUSE STEAK SATAY (2)

chimichurri sauce

CARROT RICOTTA RAVIOLI (half-order)

sage brown butter sauce

FRIED CALAMARI*+3

sauteed peppers, olives and tomatoes, marinara dipping sauce

GRILLED BONE MARROW* +5

crostini, pickled vegetables, crispy fennel

CRAB-STUFFED JUMBO SHRIMP (3)* +8

jumbo lump crab imperial, petite salad

SECOND COURSE *(select one)*

BLACKENED SALMON

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

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with broccoli, housemade pappardelle pasta, mushrooms, leeks, chicken au jus

GUMBO

andouille sausage, smoked chicken, shrimp, saffron rice

SQUID INK PASTA WITH CRAB

housemade pasta, crab, citrus cream sauce, toasted breadcrumbs

CARROT RICOTTA RAVIOLI

sage brown butter sauce

GRILLED 6oz. HANGER STEAK

house steak sauce, french fries, petit house salad

GRILLED BONE-IN PORK CHOP

braised collard greens with bacon and red onion, fried polenta cake, grainy mustard honey jus

GRILLED CAULIFLOWER "STEAK"

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

BRAISED LAMB SHANK* +8

sweet potato puree, fresh herbs, roasted carrots, brussels sprouts, roasted vegetable jus

HOLLINGER'S WATERMAN'S STEW* +9

rockfish, clams, baby scallops, mussels, jumbo lump crab, tomato-old bay broth, crostini, garnished with a jumbo shrimp

12 OZ. PRIME NY STRIP STEAK* +20

red onion, green beans, chimichurri sauce, grilled pumpkin

CRAB CAKE ENTRÉE* +15

fries, coleslaw, tartar sauce

SURF AND TURF* +25

beef tenderloin filet, lobster tail, potato leek gratin, french green beans, brandy cream sauce

THIRD COURSE *(select one)*

CHOCOLATE POT DE CRÉME

WARM APPLE CRISP

served with salted caramel ice cream

LEMON POSSET

delicate lemon cream

J. HOLLINGER'S
WATERMAN'S CHOPHOUSE

RESTAURANT WEEK
DINNER - *extended*

Tues., February 4 – Sun., 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

\$40** per person

**Tax and gratuity are not included.

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

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

SHRIMP TOAST + PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly, housemade kimchi, citrus mostarda
17

CHOPHOUSE STEAK SATAY (2)
chimichurri sauce
11

CARROT RICOTTA RAVIOLI (half-order)
sage brown butter sauce
12

FRIED CALAMARI
sauteed peppers, olives and tomatoes, marinara dipping sauce
14

GRILLED BONE MARROW
crostini, pickled vegetables, crispy fennel
15

CRAB-STUFFED JUMBO SHRIMP (3)
jumbo lump crab imperial, petite salad
24

CHOPHOUSE

Our steak selection features the finest cuts of Angus beef.

GRILLED 6oz. HANGER STEAK
house steak sauce, french fries, petit house salad
28

GRILLED BONE-IN PORK CHOP
braised collard greens with bacon and red onion, fried polenta cake, grainy mustard honey jus
27

12 OZ. PRIME NY STRIP STEAK
red onion, green beans, chimichurri sauce, grilled pumpkin
55

SURF AND TURF
beef tenderloin filet, lobster tail, potato leek gratin, french green beans, brandy cream sauce
70

CHEF SELECTIONS

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

STATLER CHICKEN BREAST SALTIMBOCCA
stuffed with prosciutto and gruyere cheese, served with broccoli, housemade pappardelle pasta, mushrooms, leeks, chicken au jus
26

GUMBO
andouille sausage, smoked chicken, shrimp, saffron rice
25

SQUID INK PASTA WITH CRAB
housemade pasta, crab, citrus cream sauce, toasted breadcrumbs
27

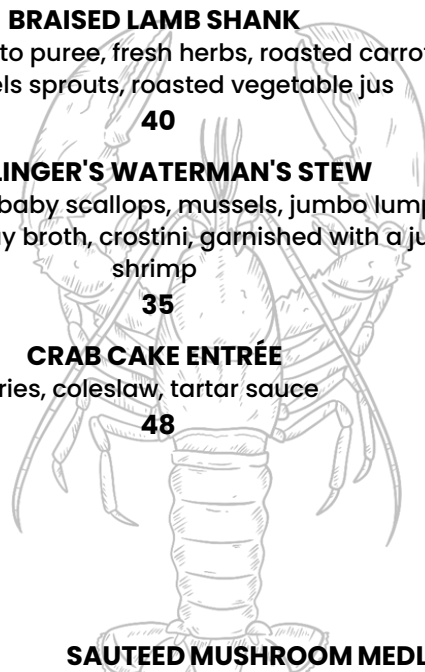
CARROT RICOTTA RAVIOLI
sage brown butter sauce
22

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

BRAISED LAMB SHANK
sweet potato puree, fresh herbs, roasted carrots, brussels sprouts, roasted vegetable jus
40

HOLLINGER'S WATERMAN'S STEW
rockfish, clams, baby scallops, mussels, jumbo lump crab, tomato-old bay broth, crostini, garnished with a jumbo shrimp
35

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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