

J. HOLLINGER'S
WATERMAN'S CHOPHOUSE

ALL-NIGHT HAPPY HOUR

TUES – SUN: 4 p.m. – close

Only in the bar area. Dine-in only. Check website for blackout date(s).

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.

COLESVILLE CRUSHES | \$10 eA.

PRICKLY PEAR PALOMA

el jimador tequila, prickly pear puree syrup, grapefruit juice, club soda, crushed ice

BERRY MINT JULEP

evan williams bourbon, mint syrup, blackberry puree, club soda, crushed ice

POM-MARY SLUSH

new amsterdam gin, pama liquer, pomegranate and lemon juices, rosemary syrup, club soda, crushed ice

CLASSIC COCKTAILS | 10 eA.

MARTINI, MANHATTAN, MARGARITA, OLD FASHIONED, APEROL SPRITZ, HIGHBALL

BEER | 5 eA.

STELLA ARTOIS, BELL'S TWO HEARTED IPA, AMSTEL LIGHT, HEINEKEN 0.0 NON-ALCOHOLIC, SPECIAL EFFECTS HOPPY AMBER NON-ALCOHOLIC

WINE | RED, WHITE, SPARKLING

BY THE GLASS | BY THE BOTTLE

9 | 35

DESSERT

CHEESECAKE | fresh fruit compote, whipped cream **9**

BANOFFEE PIE **9**
bananas, dulce de leche, whipped cream, chocolate sauce, graham cracker crust

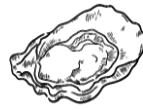
LEMON POSSET | rich lemon cream with fresh berry garnish **9**

TIRAMISU **10**

POT DE CRÈME **10**
rich chocolate custard, caramel, smoked salt, whipped cream

HOUSEMADE ICE CREAM & SORBET **9**
Served w/a fresh baked cookie. Ask you server for today's flavors

SUNDAE **11**
vanilla ice cream, chocolate sauce, caramel sauce, chocolate pearls, whipped cream, luxardo cherry



\$1 OYSTERS

multiples of six

FRESH STEAMED CLAMS HALF-DOZEN 8 | DOZEN 15
bacon, parsley, garlic, white wine sauce

JUMBO SHRIMP COCKTAIL **9**
three jumbo shrimp, smoked cocktail sauce, lemon

BBQ BABY BACK PORK SPARERIBS **9**
honey bbq sauce, mango habanero salsa

BASEBALL ARANCINI **9**
rice, parmesan, cheddar, ground beef, breadcrumbs, tomato cream

LAMB MEATBALLS **9**
moroccan spices, tomato sauce, tzatziki sauce

FRIED CALAMARI **10**
sauteed peppers, olives, tomatoes, marinara sauce

GRILLED BONE MARROW **10**
crostini, pickled vegetables, crispy fennel

VEGETABLE TEMPURA **8**
tempura battered, chef's selection of local vegetables, chili ponzu sauce

CEVICHE **9**
guacamole, plantain chips

24-MONTH AGED PROSCIUTTO **10**
ricotta, blackberries, honey, crostini

MAC & CHEESE **9**
add crab +6, add pork belly +5

HOUSE CUT FRIES **5**
double fried, espelette mayo

OTHER BAR BITES

BUTTERMILK FRIED OYSTERS **12**
cornmeal batter, tartar sauce, pickles

STEAK SATAY | chimichurri sauce **12**

CRABCAKE BITES | old bay, tartar sauce **15**

SHRIMP TOAST & PORK BELLY **17**

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

MUSSELS AND CLAMS WITH LINGUINI **15 | 27**
lamb sausage, white wine, butter & chives

CHOPHOUSE BURGER **22**
8 oz. short rib/brisket blend, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries

CRABCAKE SANDWICH **25**
LTO, brioche bun, tartar sauce, french fries

CLASSIC STEAK FRITES **32**
8 oz. grilled butcher's cut, garlic-parsley butter, french fries, mixed greens