

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 CRUSHERS | \$10 eA

COCONUT ET AL

el jimador tequila, aperol, cream of coconut, lime, club soda, crushed ice

CHERRY LOVE BOMB

uncle nearest 1884 small batch whiskey, dark cherry puree, lemon, mint syrup, club soda, crushed ice

SPRING FLING

ketel one peach & orange blossom vodka, st. germaine, triple sec orange juice, orange 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

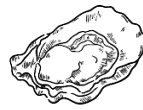
LEMON POSSET | rich lemon cream, fresh berry garnish 9

TIRAMISU 10

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

HOUSEMADE ICE CREAM & SORBET 9
with 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