

**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.**

**SMOKED PEACH**

crown royal peach whiskey, smoked peach puree, lemon juice, crushed ice

**CANDY APPLE**

stoli salted caramel vodka, fresh apple cider, cinnamon bitters, crushed ice

**BLACKBERRY MOJITO**

bacardi rum, blackberry mint syrup, lime juice, crushed ice

**CLASSIC COCKTAILS | 9 eA.**

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

**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 FOR THREE**  
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

**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**

**TEMPURA BATTERED BABY SCALLOPS** **15**  
red pepper coulis, basil pesto

**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

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

**CLASSIC STEAK FRITES** **35**  
8 oz. grilled butcher's cut, garlic-parsley butter, french fries, mixed greens