

J. HOLLINGERS

WATERMAN'S CHOPHOUSE

BREAD & PASTRIES

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

HOUSEMADE BISCUITS WITH HONEY BUTTER

MAIN

BELGIAN WAFFLE STATION

*fresh strawberries, salted caramel apple compote,
whipped cream, chocolate sauce, maple syrup*

SLOW-ROASTED RIBEYE

*fresh herbs and garlic, horseradish crème, red
wine sauce*

FRIED CHICKEN WITH HOT HONEY

BAKED CRÈME BRULÉE FRENCH TOAST

PASTA IN A TOMATO CREAM SAUCE

EGGS

MINI QUICHE

*quiche lorraine + spinach,
mushroom, gruyère cheese*

DEVEILED EGGS - classic; crab & old bay; bacon

FARM FRESH SCRAMBLED EGGS

SIDES

APPLEWOOD SMOKED BACON

SMOKED TURKEY SAUSAGE

FRIED BREAKFAST POTATOES WITH ONIONS

SAUSAGE GRAVY & HOUSEMADE BISCUITS

SALADS

CAESAR SALAD

VEGETABLE SALAD

*grilled bok choy, bell peppers, carrots, spring
onions, asparagus w a ginger, sesame seed,
citrus dressing*

LOCAL FRESH FRUIT

SEAFOOD

HOUSE-CURED GRAVLAX, SMOKED TROUT BAGEL PLATTER

OLD BAY PEEL AND EAT SHRIMP

DESSERTS

CLASSIC CHEESECAKE WITH BERRY COMPOTE

LEMON POSSET

MINI CHOCOLATE MOUSSE

INCLUDED WITH THE BUFFET:

Coffee, Hot Tea, Iced Tea, Sodas

Ask your server.

BRUNCH BUFFET

\$35* per person

Kids aged 5 - 12: **\$16*** | 4 & under: **FREE.**

**Tax and gratuity are not included. A 20% Gratuity will be
automatically added to the check.*

PLEASE NOTE: THERE IS A STRICT 2-HOUR SEATING LIMIT
TO ENSURE ALL GUESTS MAY ENJOY THE EXPERIENCE.

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RAW BAR

a la carte + not included in the brunch buffet

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**

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

DAILY CRUDO

daily chilled selection
12

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
snow crab claws (3), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
snow crab claws (7), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

NON-ALCOHOLIC COFFEE

ESPRESSO	4.5
regular/ decaf	
DOUBLE ESPRESSO	6
regular/ decaf	
CAPPUCCINO	6
AMERICANO	4
COFFEE	4
regular/ decaf	

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BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling
brut wine
14

MIMOSA

oj, sparkling wine
12

BELLINI

peach fruit puree
sparkling wine
12

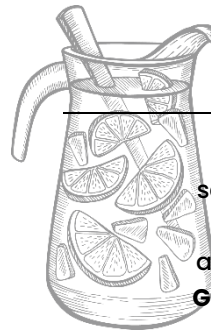
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crème de mûre,
sparkling brut wine
12

SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine and an
assortment of juices
30



PITCHER THIS!

SANGRIA

seasonal stone fruits and berries,
brandy, wine

ask your server for today's mix.

GLASS 9.5 / CARAFE (SERVES 6) 42

TURN UP THE HEAT

OYSTER SHOOTER

odaka, fresh shucked oyster,
cocktail sauce, tabasco
7

BLOODY MARY

rim choices
tajin, old bay, citrus salt,
cracked pepper spice
12

MICHELADA

spiced tomato, lime, modelo especial
7



GET CAFFEINATED.

LONDON FOG

bulleit bourbon, earl
grey tea,
lemon juice, honey,
whipped cream
14

THE FLATLINER

ketel one vodka,
frangelico, bailey's irish
cream, fresh pressed
espresso
18

GOOD MORNING!

gin, coffee, campari, antica sweet vermouth
13