

J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

BRUNCH BUFFET ITEMS

Fried Chicken with Hot Honey
Slow-Roasted Ribeye with fresh herbs and garlic
Applewood Smoked Bacon
Homemade Breakfast Sausage
Turkey or Chicken Sausage
Brioche French Toast with local berry compote
Crispy Mashed Potatoes Cakes
Deviled Eggs: Classic; Crab + Old Bay; Chorizo
Frittata with summer squash, cherry tomatoes,
basil, candy onions, fontina cheese
Farm Fresh Scrambled Eggs
Old Bay Peel and Eat Shrimp
Local Fresh Fruit
Caesar Salad
Homemade Petit Hand Biscuits
Strawberry Cheesecake

Chocolate Mousse

Croissants

INCLUDED WITH THE BUFFET:
Coffee, Hot Tea, Iced Tea, Sodas
Ask your server.

SUNDAY BRUNCH BUFFET

\$35* per person //

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

*Tax and gratuity are not included in the price.

***18% Gratuity Added To All Checks**

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

CRUDO

daily chilled selection
12

LOBSTER

half lobster, horseradish crème,
smoked cocktail sauce
21

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
half lobster, horseradish crème,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
whole lobster, horseradish crème,
smoked cocktail sauce, mignonette, lemon
110

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

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, especially if you have certain medical conditions.

