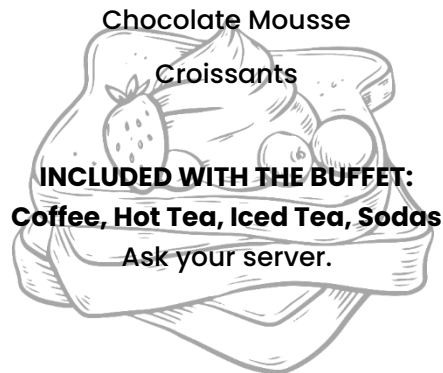


# J. HOLLINGER'S

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



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

## 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

## SUNDAY BRUNCH BUFFET

**\$35\*** per person //

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

\*Tax and gratuity are not included.

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.



## BRUNCH COCKTAILS

### BUBBLES AND JUICE

**FRENCH 75**  
gin, lemon,  
sparkling brut wine  
**14**

**MIMOSA**  
OJ, sparkling wine  
**12**

**BELLINI**  
peach fruit puree  
sparkling wine  
**12**

**KIR 8606**  
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**  
vodka, fresh shucked oyster, cocktail sauce,  
tabasco  
**7**

### MAKE YOUR OWN BLOODY MARY

You know the way you like it.

**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**

### NON-ALCOHOLIC COFFEE

**ESPRESSO** 4.5  
regular/ decaf  
**DOUBLE ESPRESSO** 6  
regular/ decaf

**CAPPUCCINO** 6  
**AMERICANO** 4  
**COFFEE** 4  
regular/ decaf

