

STARTERS *(please select one)*

DAILY SOUP

chef's daily creation

HEIRLOOM TOMATO SALAD

housemade burrata, basil olive oil, balsamic reduction, crostini

MEMPHIS-STYLE BBQ RIBS

radish-kohlrabi slaw

TEMPURA VEGETABLES

tempura battered, chef's selection of local produce, chili-ponzu sauce

GRILLED OCTOPUS SALAD* +\$5

tomato gazpacho, jicama, mango, mint, watermelon, olive oil

SHRIMP TOAST + PORK BELLY* +\$5

shrimp layered pullman bread, slow-cooked pork belly, house made kimchi, citrus mostarda

CRABCAKE* +\$8

lump crabmeat, tartar sauce, petit salad

LAMB CHOPS (2)* +\$10

herb marinated lamb, english pea & mint puree, grilled greens, rosemary-lamb sauce

MAIN *(please select one)*

NEW ORLEANS-STYLE GUMBO

duck, andouille sausage, shrimp, rice, green & red pepper, onion, celery

6 OZ. GRILLED HANGER STEAK

herb butter, french fries, espelette aioli

SALMON

roasted fennel citrus salad, green beans, cauliflower puree

ROHAN DUCK LEG CONFIT

gilled andouille sausage, black eye pea stew, grilled cabbage, au jus

HALF ROASTED CHICKEN

garlic mashed potatoes, sauteed summer vegetables, lemon caper au jus

ASPARAGUS RAVIOLI

housemade ravioli stuffed with ricotta cheese, served with english peas in a basil mint butter sauce, herb breadcrumbs

1 LB. WHOLE FRIED RED SNAPPER* +\$8

adobo rice, grilled bok choy, cilantro lime sauce

WHOLE 1.5 LB. LOBSTER* + \$20

corn succotash, grilled asparagus, old bay cream sauce

TENDERLOIN FILET* +\$15

6 oz filet, creamed spinach, potato-gruyere croquette, au poivre sauce

SURF-N-TURF* +\$15

2 lamb chops, 2 jumbo scallops, lemon spinach risotto, green beans, mint vinaigrette

DESSERT *(please select one)*

CHOCOLATE POT AU CRÈME smoked sea salt, caramel sauce

TIRAMISU

CHEESECAKE with local strawberries

HOUSEMADE ICE CREAM OR SORBET

BLUES SUNDAY SUPPER DINNER SHOW

w/Daryl Davis

JUNE 8, 2025

RAW BAR

a la carte + not included in prix-fixe

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

LOBSTER

half lobster, horseradish cream,
smoked cocktail sauce

MP

BOATMAN'S PLATTER

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

58

WATERMAN'S TOWER

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

110

THREE-COURSE

PRIX-FIXE

\$45** per person

**Tax and gratuity are not included. An automatic
20% gratuity will be added to the final bill.

*Upcharges are added to the starting price of \$45.

J. Hollinger's is a proud sponsor of the
16th Annual Silver Spring Blues Festival and
Blues Week.