

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 TOMATO CREAM SAUCE

EGGS

DEVILED 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

LOCAL FRESH FRUIT

SEAFOOD

HOUSE-CURED GRAVLAX, SMOKED TROUT BAGEL PLATTER

OLD BAY PEEL AND EAT SHRIMP

DESSERT

CHEESECAKE

LEMON POSSET

MINI CHOCOLATE MOUSSE

BEVERAGES 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 TWO-HOUR SEATING LIMIT
TO ENSURE ALL GUESTS MAY ENJOY THE EXPERIENCE.

Due to rising credit card processing fees, we have a limit
of three credit cards per table.

DIVE INTO 2025 WITH OUR 20 FOR \$25 SPECIALS (available a la carte)

SHRIMP SENSATION: 20 perfectly chilled shrimp - \$25

OYSTER BLISS: 20 briny Chesapeake Bay oysters - \$25

BEST OF BOTH WORLDS: 10 shrimp + 10 oysters - \$25

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

20 FOR \$25 SPECIALS

20 perfectly chilled shrimp or 20 briny Chesapeake Bay oysters or 10 shrimp + 10 oysters- \$25

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

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

BOATMAN'S PLATTER

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

WATERMAN'S TOWER

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

BUBBLES AND JUICE

FRENCH 75

gin, lemon, sparkling
brut wine
14

MIMOSA

oj, sparkling wine
12

BELLINI

peach fruit puree
sparkling wine
12

GRAND ROYAL

grand mariner
sparkling brut wine
18

SUNDAY'S BEST BET

MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine and an
assortment of juices
35

PITCHER THIS!

SANGRIA

seasonal stone fruits and berries, brandy, wine
ask your server for today's mix.
GLASS 9.5 / CARAFE (SERVES 6) 42

BRANDY PUNCH

hennessy cognac, cranberry,
orange and pineapple juices.
GLASS 11 / CARAFE (SERVES 6) 55

TURN UP THE HEAT.

OYSTER SHOOTER

vodka, fresh shucked oyster,
cocktail sauce, tabasco
7

BLOODY MARY

house made mix
12

NON-ALCOHOLIC

ESPRESSO

regular/ decaf

DOUBLE ESPRESSO

regular/ decaf

CAPPUCCINO

AMERICANO

MACCHIATO

AFFOGATO

JUICE

orange, grapefruit, pineapple, cranberry



4.5

6

6

4

4.5

8

5

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

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