



RAW BAR

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

SOUP & SALAD

DAILY SOUP

chef's daily creation
10

WEDGE SALAD

bacon, tomatoes, pickled onion, blue cheese crumbles,
buttermilk ranch dressing
14

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano
12

POACHED PEAR SALAD

mixed greens, candied pecans, blue cheese,
raisin walnut baguette
15

SEARED SCALLOPS

potato chorizo red pepper foam,
roasted fennel, spicy micro greens
20

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly,
house made kimchi, citrus mostarda
17

CRABCAKE

jumbo lump crabmeat, tartar sauce, petite salad
21

24 MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, crostini
14

STARTERS

BUTTERMILK FRIED OYSTERS

cornmeal batter, tartar sauce, pickles
16

VEGETABLE TEMPURA

tempura battered, chef's selection of
local vegetables, chili ponzu sauce
12

PRIME ANGUS CARPACCIO

arugula, shaved parmigiano reggiano,
capers, pickled onion, grilled baguette
18

CARROT RICOTTA RAVIOLI

caramelized shallot, sage cream sauce
12/22

SIP INTO SPRING

Celebrate the arrival of spring with our spring wine fling, available from March 19 to April 14.

Indulge in a delightful two-course dinner paired perfectly with two glasses of wine, all for
just \$55 per person.

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

WATERMAN'S CATCH

HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels, jumbo lump
crab, tomato-old bay broth, crostini,
garnished with a jumbo shrimp

35

CHESAPEAKE BAY LINE CAUGHT ROCKFISH

julienne of leeks, carrots, fennel, red pepper,
Hakurei turnips, clams, mussels,
saffron mussel cream sauce

32

BLACKENED FAROE ISLAND SALMON

yukon gold and celery root puree,
rainbow swiss chard, citrus beurre blanc

28

CRAB CAKE ENTREE

lump crabmeat, tartar sauce, petite salad,
house cut fries

48

WHOLE BRANZINO & GULF SHRIMP FOR TWO

mediterranean herb salad, yukon gold
potato puree, salsa verde // 90

CHOPHOUSE

CLASSIC STEAK FRITES

8 oz. grilled butcher's cut,
garlic-parsley butter, french fries, mixed greens

35

TENDERLOIN FILET

6 oz. filet, creamed spinach,
potato gruyère croquette, au poivre sauce

45

PORTERHOUSE

herb-rubbed 24 oz. t-bone steak,
potato gruyere croquette, herb butter

68

GRILLED RACK OF LAMB

herb-marinated lamb, root vegetable gratin,
swiss chard, rosemary-lamb sauce

43

12 OZ. ANGUS PRIME NY STRIP

red onion, green beans, chimichurri sauce, grilled
pumpkin

48

chef's special

32 OZ. COWBOY RIBEYE

bone-in chop, sweet potato and swiss chard puree
bok choy, red pepper, green beans

125

TOMAHAWK FOR TWO

32 oz. bone-in ribeye, mixed green salad,
french fries, seasonal vegetables // 160

add-ons (available with all items)

POACHED CRAB

12

LOBSTER

MP

GRILLED JUMBO SHRIMP

15

CRABCAKE

20

CHEF SELECTIONS

MUSSELS AND CLAMS WITH LINGUINI

lamb sausage, white wine, butter, garlic & chives

15/27

CHOPHOUSE BURGER

8 oz. short rib/brisket blend, bacon,
cheddar, LTO, pickles, chophouse sauce,
brioche bun, french fries

22

HALF BUTTERMILK FRIED CHICKEN

black-eyed-peas & pancetta sauté,
bourbon glazed carrots, gravy

26

BRAISED LAMB OSSO BUCCO

pearl onions, baby carrots, oyster mushrooms,
over creamy chive polenta

38

ROHAN DUCK CONFIT

sweet potato puree, petit salad, brussels sprouts,
toasted almonds, blackberries, port-rosemary reduction

28

BRAISED PORK SHANK

creamy polenta, fresh herbs, roasted carrots,
brussels sprouts, roasted vegetable jus

32

SIDES

MAC & CHEESE

three cheese blend, breadcrumbs

9

SEASONAL VEGETABLES

8

ROOT VEGETABLE GRATIN

8

WHIPPED POTATOES

baby potatoes, cream, chives

7

FRENCH FRIES | espelette mayo

7

RUSTIC BAGUETTE | roasted shallot butter

4

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