



## 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),  
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**

## 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**

## STARTERS

### STEAK SATAY

chimichurri sauce  
**15**

### SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly,  
housemade kimchi, citrus mostarda  
**17**

### CRABCAKE

jumbo lump crabmeat, tartar sauce, petite salad  
**21**

### GRILLED BONE MARROW

crostini, pickled vegetables, crispy fennel  
**10**

### 24 MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, crostini  
**14**

### PRIME ANGUS CARPACCIO

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

### BUTTERMILK FRIED OYSTERS

cornmeal batter, tartar sauce, pickles  
**16**

### VEGETABLE TEMPURA

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

### BBQ BABY BACK PORK SPARERIBS

honey bbq sauce, mango habanero salsa  
**12 FOR THREE**

### TEMPURA BATTERED BABY SCALLOPS

red pepper coulis, basil pesto  
**15**

### SEARED SCALLOPS

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

### FRESH STEAMED CLAMS

bacon, parsley, garlic, white wine sauce  
HALF-DOZEN **8** | DOZEN **15**

### SPINACH RAVIOLI

housemade ravioli filled with ricotta, parmesan and  
basil in a mushroom cream sauce  
**12/22**

## FOR A LIMITED TIME ONLY

Treat yourself to an incredible dining experience that sizzles with savings when you choose J. Hollinger's new Taste of Summer prix-fixe menu. Featuring seasonal ingredients from local farmers, watermen, and purveyors, we invite you to indulge in our **two-course menu for \$32 per person** or the **three-course experience for \$40**. Ask your Server for more details.

## WATERMAN'S CATCH

### PAN-ROASTED FAROE ISLAND SALMON

citrus wild rice, asparagus, crispy Virginia ham chip, sorrel cream sauce, garnish of basil pesto

28

### HOLLINGER'S WATERMAN'S STEW

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

35

### PISTACHIO ENCRUSTED HALIBUT

sautéed swiss chard and mushrooms, cauliflower red pepper purée, spicy spinach coulis

32

### CRAB CAKE ENTREE

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

48

## CHOPHOUSE

*Our steak selection features the finest cuts of Angus beef.*

### 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

### 12 OZ. ANGUS PRIME NY STRIP

red onion, green beans, chimichurri sauce, grilled pumpkin

48

### 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

### 16 OZ. PRIME ANGUS BONELESS RIBEYE & SHRIMP

grilled shrimp, whipped potatoes, vegetables, mushroom cream sauce

72

*chef's special*

## 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

### STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with green beans, housemade pappardelle pasta, morel mushrooms, basil, white wine butter sauce

26

### CRABCAKE SANDWICH

lto, brioche bun, tartar sauce, french fries

25

### ROHAN DUCK CONFIT

sweet potato puree, spicy green salad, toasted almonds, cherry balsamic compote

28

### BRAISED PORK SHANK

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

32

### BRAISED LAMB OSSO BUCCO

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

38

## ENTREES FOR TWO

### TOMAHAWK FOR TWO

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

### WHOLE BRANZINO & GULF SHRIMP FOR TWO

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

## 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

*add-ons* (available with all items)

### POACHED CRAB

12

### LOBSTER

MP

### GRILLED JUMBO SHRIMP

15

### CRABCAKE

20