



## 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**

### 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**

### HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce  
**MP**

## 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**

### WATERMELON AND TOMATO SALAD

arugula, feta cheese, citrus vinaigrette  
**15**

## STARTERS

### STEAK SATAY

chimichurri sauce  
**15**

### HEIRLOOM TOMATO & PEACH BRUSCHETTA

fresh mozzarella, basil, balsamic reduction,  
grilled baguette  
**9**

### BUTTERMILK FRIED OYSTERS

tartar sauce, pickles  
**16**

### SHRIMP TOAST & PORK BELLY

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

### BBQ BABY BACK PORK SPARERIBS

3 honey bbq sauced ribs, mango habanero salsa  
**12**

### VEGETABLE TEMPURA

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

### FRESH STEAMED CLAMS

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

### GRILLED BONE MARROW

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

### SPINACH RAVIOLI

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

### 24-MONTH AGED PROSCIUTTO

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

### PRIME ANGUS CARPACCIO

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

### CRAB CAKE

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

### SEARED SCALLOPS

summer succotash, roasted pepper coulis, basil pesto  
**20**

### FRIED CALAMARI

with sauteed peppers, olives and tomatoes,  
marinara dipping sauce  
**14**

### 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 Fall 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

### SPICY HONEY GARLIC GLAZED SALMON

autumn ratatouille of eggplant, zucchini, peppers, onion, tomato, garlic honey glaze, citrus beurre blanc

28

### LINE CAUGHT CHESAPEAKE BAY ROCKFISH

chantarelle mushrooms, potato puree, swiss chard, cherry tomatoes, lemon caper butter

32

### HOLLINGER'S WATERMAN'S STEW

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

35

### 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

32

### PORTERHOUSE

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

78

### TENDERLOIN FILET

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

45

### GRILLED RACK OF LAMB

mediterranean couscous with mint, kalamata olive feta foam, blistered shishito peppers, grilled fairy tale eggplant, toasted pine nut garnish

43

### 12 OZ. PRIME ANGUS NEW YORK STRIP

red onion, green beans, chimichurri sauce, grilled summer squash

48

*chef's special*

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

grilled shrimp, whipped potatoes, vegetables, mushroom cream sauce

72

## CHEF'S SELECTIONS

### MUSSELS AND CLAMS WITH LINGUINI

lamb sausage, white wine, butter, garlic & chives

15/27

### ROHAN DUCK CONFIT

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

28

### 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 marinated grilled cabbage, yellow & green beans, leeks, potato puree, au jus

26

### CRAB CAKE SANDWICH

lto, brioche bun, tartar sauce, french fries

25

### GRILLED BONE-IN PORK CHOP

braised collard greens with bacon and red onion, fried polenta cake, grainy mustard honey jus

27

### SEAFOOD BURGER

salmon, halibut, pickled red onions, house pickles, brioche bun, spicy sauce, french fries

22

## 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

### WHIPPED POTATOES

baby potatoes, cream, chives

7

### SEASONAL VEGETABLES

8

### FRENCH FRIES | espelette mayo

7

### BLISTERED SHISHITO PEPPERS

8

### RUSTIC BAGUETTE | roasted shallot butter

4

*add-ons* (available with all items)

### POACHED CRAB

12

### LOBSTER

MP

### GRILLED JUMBO SHRIMP

15

### CRABCAKE

20

Please Note: Menu is subject to change based on 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.