



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 CALIMARI

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.