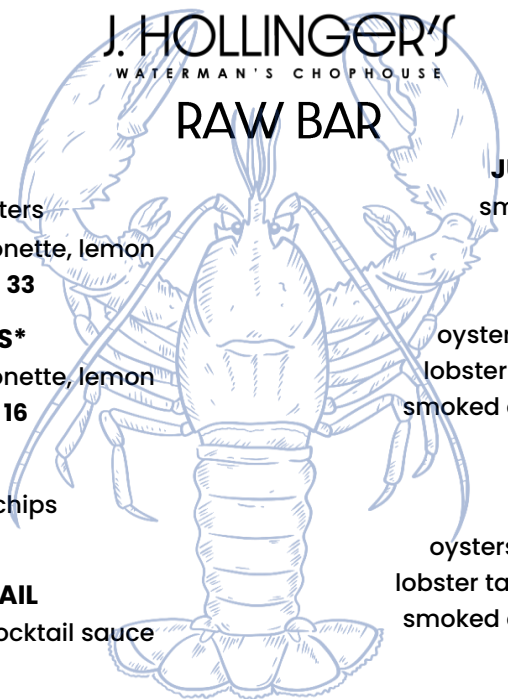




J. HOLLINGER'S
WATERMAN'S CHOPHOUSE
RAW BAR

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**

CEVICHE*
guacamole, plantain chips
15

CHILLED LOBSTER TAIL
horseradish creme, smoked cocktail sauce
18

JUMBO SHRIMP COCKTAIL
smoked cocktail sauce, lemon
15

BOATMAN'S PLATTER*
oysters (6), chilled jumbo shrimp (6),
lobster tail, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER*
oysters (12), chilled jumbo shrimp (10),
lobster tails (2), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

PRIX FIXE

2 courses, featuring a choice of appetizer & entrée, \$32. The full 3 course experience, including dessert, \$40.
Select one item, either, a soup, salad, or a starter, pair it with an entrée from menu items marked with (PF)
Dessert choices are on a separate dessert menu.

SOUP & SALAD

DAILY SOUP (PF)
chef's daily creation
10

LITTLE GEM CAESAR SALAD (PF)
classic caesar dressing, croutons, grana padano
12

GRILLED PEAR SALAD
grilled pears over mixed greens & peppery arugula,
with crispy prosciutto, tangy blue cheese, candied
pecans, and a honey-mustard vinaigrette.
15

WEDGE SALAD
Crisp iceberg lettuce topped with smoky bacon, ripe
tomatoes, tangy pickled onions, blue cheese crumbles,
and creamy buttermilk ranch dressing.
14

MAKE IT A MEAL

add any of the following to any of our salads
8 oz. grilled flat iron steak +18 // 3 grilled jumbo shrimp +15 // pan seared salmon +12
3 pan seared scallops +25 // grilled chicken +10 // fried oysters +16 // fried calamari +12

STARTERS

BURRATA
Creamy burrata, sweet roasted beets, peppery arugula,
toasted pistachios, and a bright mint vinaigrette.
15

BUTTERMILK FRIED OYSTERS
crispy fried oysters served with creamy tartar sauce
and tangy pickled vegetables.
16

SESAME SOY MARINATED STEAK SATAY
Tender steak skewers marinated in savory sesame-
soy, served with a creamy, zesty aji amarillo aioli.
15

FRIED CALAMARI
Golden, crispy calamari, sautéed peppers & tomatoes,
served w/roasted garlic & Aleppo pepper aioli.
14

VEGETABLE TEMPURA (PF)
Chef's selection of fresh vegetables in a crispy tempura
batter, served w/zesty chili-ponzu dipping sauce.
12

ARANCINI (PF)
Golden, crispy risotto ball filled with savory ground
beef, melted mozzarella, and Parmesan, served with a
rich roasted tomato-basil sauce.
9

STEAMED MUSSELS
Tender steamed mussels in a rich, savory fisherman's
tomato broth, served w/grilled garlic bread for dipping.
half order **12** / whole order **18**

HONEY BBQ BABY BACK PORK RIBS
Tender baby back ribs glazed with sweet, smoky honey
barbecue sauce, served with mango-habanero salsa.
9

BREAD BASKET
Serves 2-4 guests
5

HOLIDAY PARTIES, PRIVATE DINING AND FULL-SERVICE CATERING

PERFECT FOR CELEBRATIONS, CORPORATE EVENTS, AND EVERYTHING IN BETWEEN.
LET US BRING THE FLAVORS YOU LOVE TO YOUR NEXT GATHERING. WWW.JHOLLINGERJ.COM

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.

J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

WATERMAN'S CATCH

MISO-GLAZED SALMON FILET (PF)
silky butternut squash-ginger purée,
caramelized fennel, sautéed kale,
finished with toasted sesame seeds.

28

PAN SEARED SCALLOPS

Delicately seared scallops over a silky charred leek
velouté, with sautéed bok choy, oyster mushrooms,
and a drizzle of fragrant chive-dill oil.

45

LINE CAUGHT CHESAPEAKE BAY ROCKFISH

Pan-seared rockfish with tender cauliflower,
shaved carrots and onions, fresh spinach, and a
vibrant red pepper-lemon broth.

33

CLAMS & SAUSAGE LINGUINI (PF)

House-made linguini tossed with tender clams,
smoky andouille sausage, sweet corn,
and a luscious white wine, citrus-garlic butter sauce.

24

HOLLINGER'S WATERMAN'S STEW

A hearty medley of fresh fish, clams, shrimp, mussels, and calamari, simmered with tender potatoes and spinach in a
rich, savory fisherman's tomato broth. Served with grilled garlic bread.

35

CHOPHOUSE

*Our steak selection features the finest cuts of Angus beef.
Chophouse cuts come with a choice of sauce and a side.*

6 OZ. TENDERLOIN FILET 48*

8 OZ. FLAT IRON STEAK 32*

12 OZ. PRIME ANGUS NEW YORK STRIP 60*

18 OZ. PRIME ANGUS BONE-IN RIBEYE 75*

32 oz. BLACK ANGUS COWBOY RIBEYE STEAK 140*

SAUCES & COMPOUND BUTTER

Classic Au Poivre • Red Wine Demi-Glace • Herbaceous Chimichurri • Garlic-Parsley Butter

add-ons

(available with all items)

ROASTED

MAINE LOBSTER TAIL

18

3 GRILLED

JUMBO SHRIMP

15

3 PAN SEARED

SCALLOPS

25

BUTTERMILK

FRIED OYSTERS

16

CHEF'S SELECTIONS

CLASSIC STEAK FRITES*

8 oz. grilled flat iron steak topped with savory garlic-
parsley butter, served with golden, house-cut fries and
fresh mixed greens. *No Substitutions!*

32

BRAISED LAMB SHANK

Slow-braised lamb shank over creamy, stone-ground
Byrd Mill grits, with roasted baby carrots and turnips,
finished with a rich lamb braising jus.

45

ROASTED LEMON SAGE HALF BONELESS CHICKEN (PF)

Tender, roasted chicken w/creamy garlic mashed
potatoes, roasted vegetables, rich red wine chicken jus.

26

GRILLED BONE-IN PORK CHOP (PF)

Juicy grilled pork chop w/smoky bacon and beer-
braised cabbage, sautéed broccoli and onions, finished
with a rich red wine sauce.

28

CHOPHOUSE BURGER*

Black angus beef burger, lettuce, tomato, onion, house
pickles, chophouse sauce, brioche bun, house-cut fries

19

CORN & MUSHROOM RAVIOLI (PF)

House-made ravioli filled with creamy ricotta, Parmesan,
sweet local corn, mushrooms, & leeks, tossed in fragrant
basil brown butter, finished with crisp herb breadcrumbs.
half order **14 / whole order 24**

ROASTED CAULIFLOWER (PF)

Local cauliflower marinated in bright lemon and aromatic herbs, oven-roasted and served with sesame-braised
cabbage, roasted baby carrots and turnips, finished with a fragrant coconut curry sauce.

24

SIDES	MAC & CHEESE	9	SAUTEED GARLIC SPINACH	7
	three-cheese blend, breadcrumbs		CREAMED SPINACH GRUYER GRATIN	10
	HOUSE CUT FRIES espelette mayo	7	SAUTEED MUSHROOM MEDLEY	9
	GARLIC MASHED POTATOES	8	parsley garlic butter, breadcrumbs	
	MIXED GREEN SALAD	10	SEASONAL VEGETABLES	8

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