

# J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

## WATERMAN'S CATCH

### HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels, jumbo lump crab, tomato-old bay broth, crostini, garnished with fried oysters  
35

### HALIBUT FILLET

overnight tomatoes, basil oil, roasted fennel & green beans  
32

### BLACKENED FAROE ISLAND SALMON

summer succotash, remoulade  
28

### CRAB CAKE ENTREE

lump crabmeat, tartar sauce, petite salad, house cut fries  
48

## CHOPHOUSE

### TENDERLOIN FILET

6 oz. filet, creamed spinach, potato gruyère croquette, au poivre sauce  
43

### GRILLED RACK OF LAMB

herb-marinated lamb, potato turnip gratin, grilled escarole, rosemary-lamb sauce  
43

### PORTERHOUSE

herb-rubbed 20 oz. t-bone steak, potato gruyere croquette, herb butter  
55

### BERKSHIRE PORK CHOP

9 oz. pork chop, creamy polenta, fresh herbs, asparagus, roasted garlic jus  
32

### CLASSIC STEAK FRITES

8 oz. grilled bavette steak, garlic-parsley butter, french fries  
35

## CHEF SELECTIONS

### ROHAN DUCK CONFIT

sweet potato puree, mache salad, toasted almonds, roasted figs, port-rosemary reduction  
28

### SQUID INK PASTA

housemade pasta, crawfish, and mussels, in a saffron mussel cream sauce  
17/29

### LOBSTER & SHRIMP RAVIOLI

saffron broth with cherry tomatoes  
18/34

### BUTTERMILK FRIED CHICKEN

marinated bean salad, whipped potatoes, hot honey  
24

### CHOPHOUSE BURGER

8 oz. short rib/brisket blend, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries  
22

## ENTREES FOR TWO

### TOMAHAWK FOR TWO

32 oz. bone-in ribeye, mixed green salad, french fries, seasonal vegetables // 150

### 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

### GRILLED ASPARAGUS

grilled scallions, romesco sauce, grana padano

8

### RUSTIC BAGUETTE

roasted shallot butter

4

## add-ons

### POACHED CRAB

12

### LOBSTER

21

### GRILLED JUMBO SHRIMP

15

### CRABCAKE

20

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