

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
21

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

STARTERS

DAILY SOUP

chef's daily creation
10

GRILLED CAESAR SALAD

classic caesar dressing, croutons, grana padano
14

POACHED PEAR SALAD

mixed greens, candied pecans, blue cheese,
raisin walnut baguette
14

APPLE SALAD

arugula, orange segments, golden raisins, toasted
walnuts, feta cheese, pickled red onions,
apple-sherry vinaigrette
14

SEARED SCALLOPS

cauliflower purée, balsamic reduction
20

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly,
house made kimchi, citrus mostarda
17

CRABCAKE

jumbo lump crabmeat, tartar sauce, petite salad
21

24 MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, crostini
14

BUTTERMILK FRIED OYSTERS

cornmeal batter, tartar sauce, pickles
16

VEGETABLE TEMPURA

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

LAMB MEATBALLS

moroccan spices, tomato sauce, tzatziki sauce
13

STEAK SATAY

chimichurri sauce
15

CLAMS CASINO

bacon, peppers, red onions, parsley garlic butter, panko
15

JOIN US FOR AN EXTENDED CELEBRATION OF LOVE, FRIENDSHIP, AND DELECTABLE FLAVORS.

Your heart is way too big for just one day, so J. Hollinger's is celebrating all week long! Treat your love or the friends that you love from February 13 through February 18 with flirty & fun cocktails, an all-night Happy Hour, a chef-curated multi-course dinner, a Cupid's Saturday Brunch and more.

Please visit jhollingers.com/valentine for details.

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

HOLLINGER'S WATERMAN'S STEW

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

CHESAPEAKE BAY LINE CAUGHT ROCKFISH

julienne of leeks, carrots, fennel, red pepper, Hakurei turnips, clams, mussels, saffron mussel cream sauce
32

BLACKENED FAROE ISLAND SALMON

yukon gold and celery root puree, rainbow swiss chard, citrus beurre blanc
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

PORTERHOUSE

herb-rubbed 20 oz. T-bone steak, potato gruyere croquette, herb butter
58

CLASSIC STEAK FRITES

8 oz. grilled Angus Flat Iron steak, garlic-parsley butter, french fries
35

VEAL CHOP

16oz, bone in chop, potato puree, green beans, brandy mushroom cream sauce
58

GRILLED RACK OF LAMB

herb-marinated lamb, root vegetable gratin, swiss chard, rosemary-lamb sauce
43

PRIME NY STRIP STEAK

red onion, green beans, chimichurri sauce, grilled pumpkin
48

CHEF SELECTIONS

CARROT RICOTTA RAVIOLI

caramelized shallot, sage cream sauce
12/22

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

HALF ROASTED CHICKEN

black-eyed-peas & pancetta sauté, bourbon glazed carrots, gravy
26

HOUSEMADE TAGLIATELLE WITH BOLOGNESE SAUCE

parmesan, crispy shiitake mushrooms
26

SLOW COOKED BEEF POT ROAST

mashed potatoes, glazed carrots, pearl onions, braising jus
25

ROHAN DUCK CONFIT

sweet potato puree, petit salad, brussels sprouts, toasted almonds, blackberries, port-rosemary reduction
28

BRAISED PORK SHANK

creamy polenta, fresh herbs, roasted carrots, brussels sprouts, roasted vegetable jus
32

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

SEASONAL VEGETABLES

ROOT VEGETABLE GRATIN

9

8

8

WHIPPED POTATOES

baby potatoes, cream, chives

FRENCH FRIES | espelette mayo

RUSTIC BAGUETTE | roasted shallot butter

7

7

4

add-ons

POACHED CRAB

12

LOBSTER

21

GRILLED JUMBO SHRIMP

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CRABCAKE

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