

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

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
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

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

ROASTED BEET SALAD WITH WARM GOAT CHEESE CROSTINI

pipe dreams fromage, blood oranges, arugula, shaved
fennel, toasted pistachios, citrus vinaigrette
15

STARTERS

BLUE CHEESE STUFFED PEAR

toasted walnuts, honey, balsamic reduction
15

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

FRIED CALAMARI

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

GRILLED SPANISH OCTOPUS

housemade chorizo hash, oregano vinaigrette
18

STEAK SATAY

chimichurri sauce
15

GRILLED BONE MARROW

crostini, pickled vegetables, crispy fennel, balsamic
glaze
15

CARROT RAVIOLI

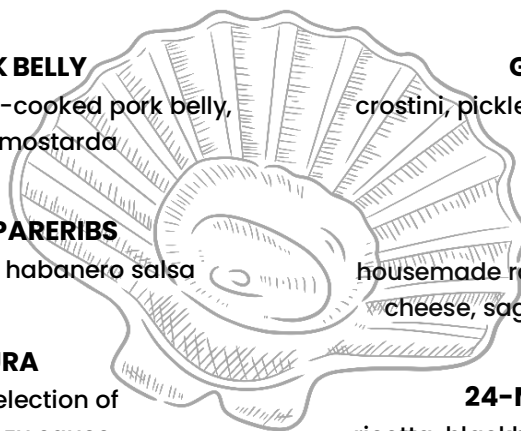
housemade ravioli filled with ricotta and parmesan
cheese, sage brown butter sauce, spring onion
12/22

24-MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, balsamic glaze, crostini
14

CRAB CAKE

jumbo lump crabmeat, tartar sauce, petite salad
21



FRESH STEAMED CLAMS

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

JOIN US FOR EASTER BRUNCH

Celebrate Easter with a feast worthy of the occasion at J. Hollinger's. Join us for an unforgettable All-You-Can-Eat Easter Brunch Buffet on Sunday, April 20. Space is limited. Reserve your table today.

EASTER BRUNCH BUFFET: \$49 per person; \$24 for children aged 5-12; Kids 4 and under eat FREE.

Visit jhollingers.com/easterbrunch for more details.

WATERMAN'S CATCH

SPICY HONEY GARLIC GLAZED SALMON

bok choy, sweet potato puree, bell peppers,
spicy honey glaze

28

HOLLINGER'S WATERMAN'S STEW

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

35

GRILLED TUNA LOIN

swiss chard, oyster mushrooms, smashed fingerling
potatoes, with a caper, fennel, red pepper tapenade

32

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

TENDERLOIN FILET

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

48

12 OZ. PRIME ANGUS NEW YORK STRIP

red onion, green beans, chimichurri sauce

55

PORTERHOUSE

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

78

GRILLED RACK OF LAMB

root vegetable gratin, brussels sprouts,
toasted pine nut garnish

43

chef's special

16 OZ. PRIME ANGUS BONE-IN RIBEYE

smoked whipped potatoes, garlic broccoli,
mushroom cream sauce

72

CHEF'S SELECTIONS

MUSSELS AND CLAMS WITH LINGUINI

lamb sausage, white wine, butter, garlic & chives

15/27

CHOPHOUSE BURGER

seven hills farm (VA) dry aged black angus beef burger,
bacon, cheddar, LTO, pickles, chophouse sauce,
brioche bun, french fries

22

GRILLED BONE-IN PORK CHOP

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

27

GUMBO

crawfish, duck, andouille sausage, saffron rice

25

ROHAN DUCK CONFIT

sweet potato puree, spicy mixed greens, crispy brussels
sprouts, toasted almonds, cherry balsamic compote

28

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with
broccoli, housemade spinach pappardelle pasta,
mushrooms, leeks, chicken au jus

26

CRAB CAKE SANDWICH

lto, brioche bun, tartar sauce, french fries

25

BRAISED LAMB OSSO BUCCO

brussels sprouts, baby carrots, creamy chive polenta

30

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

SEASONAL VEGETABLES

8

ROASTED BRUSSELS SPROUTS

8

FRENCH FRIES | espelette mayo

7

WHIPPED POTATOES

baby potatoes, cream, chives

7

SAUTEED MUSHROOM MEDLEY

parsley garlic butter, breadcrumbs

9

RUSTIC BAGUETTE | roasted shallot butter

4

add-ons (available with all items)

POACHED CRAB

12

LOBSTER

MP

GRILLED JUMBO SHRIMP

15

CRABCAKE

20