



## 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

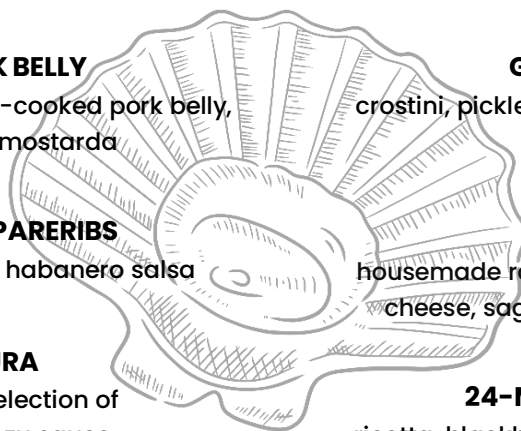
housemade ravioli filled with ricotta and parmesan  
cheese, sage brown butter sauce, spring onion  
**12/22**

### 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 MOTHER'S DAY BRUNCH

Celebrate Mother's Day 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, May 12. Space is limited. Reserve your table today.

MOTHER'S DAY BRUNCH BUFFET: \$55 per person; \$24 for children aged 5-12; Kids 4 and under eat FREE.

Visit [jhollingers.com/mothersday](http://jhollingers.com/mothersday) 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