



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 cream, 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

WATERMELON & TOMATO SALAD

heirloom tomatoes, yellow/pink watermelon, feta, basil
vinaigrette
14

SEARED SCALLOPS

grilled wild mushrooms, salsa verde, breadcrumbs
20

SHRIMP TOAST & PORK BELLY

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

FRIED GREEN TOMATOES

crawfish salad and buttermilk scallion dressing
18

CRABCAKE

lump crabmeat, tartar sauce, petite salad
21

24 MONTH AGED PROSCIUTTO

ricotta, fresh figs, honey, crostini
14

BUTTERMILK FRIED OYSTERS

cornmeal batter, tartar sauce, pickles
16

TEMPURA VEGETABLES

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

BRUSCHETTA

on grilled sourdough
tomato/basil/mozzarella
grilled eggplant & summer squash & goat cheese
olive tapenade & feta
**all of the same topping or the sampler (1 of each)
three for 12**

LAMB MEATBALLS

moroccan spices, tomato sauce, tzatziki sauce
13

FOR A LIMITED TIME ONLY

Treat yourself to an incredible dining experience that sizzles with savings when you choose J. Hollinger's new prix-fixe menus.

Featuring seasonal ingredients from local farmers, watermen, and purveyors, we invite you to indulge in our **two-course menu for \$32 per person** or the **three-course experience for \$40**. Ask your Server for more 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 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