



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, 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,
house made 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, blackberries, 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

STEAK SATAY

chimichurri sauce
15

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