

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

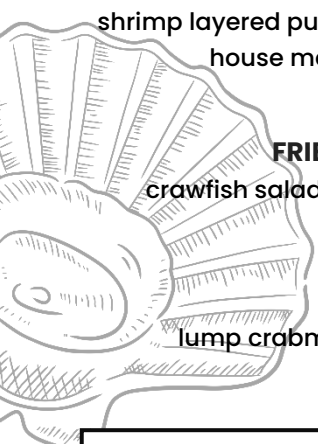
on *grilled sourdough*  
tomato/basil/mozzarella  
grilled eggplant & summer squash & goat cheese  
olive tapenade & feta  
all of the same topping or the sampler (1 of each)  
three for 12

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.