

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 oyster

35

CHESAPEAKE BAY LINE CAUGHT ROCKFISH

julienne of leeks, carrots, fennel and red pepper. Hakurei turnips, clams, mussels, and a saffron mussel cream sauce

32

PAN-SEARED FAROE ISLAND SALMON

roasted tri-colored cauliflower, sautéed rainbow Swiss chard, citrus beurre blanc

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

VEAL CHOP

16oz, bone in chop, potato puree, asparagus, brandy mushroom cream sauce

58

PORTERHOUSE

herb-rubbed 20 oz. T-bone steak, potato gruyere croquette, herb butter

58

GRILLED RACK OF LAMB

herb-marinated lamb, root vegetable gratin, swiss chard, rosemary-lamb sauce

43

CLASSIC STEAK FRITES

8 oz. grilled Angus Flat Iron steak, garlic-parsley butter, french fries

35

BRAISED PORK SHANK

creamy polenta, fresh herbs, roasted carrots, brussels sprouts, roasted vegetable jus

32

CHEF SELECTIONS

ROHAN DUCK CONFIT

sweet potato puree, petit salad, brussels sprouts, toasted almonds, blackberries, port-rosemary reduction

28

SQUID INK PASTA

housemade pasta, crawfish, and mussels, in a saffron mussel cream sauce

17/29

LOBSTER & SHRIMP RAVIOLI

lobster cream sauce, cherry tomatoes

18/34

BUTTERMILK FRIED CHICKEN

mixed color beans, whipped potatoes, gravy, hot honey

24

CHOPHOUSE BURGER

8 oz. short rib/brisket blend, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries

22

EGGPLANT PARMESAN

tomatoes, house made tagliatelle pasta

24

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

7

ROOT VEGETABLE GRATIN

8

ESPELETTE MAYO

RUSTIC BAGUETTE

4

GRILLED ASPARAGUS

grilled scallions, romesco sauce, grana padano

roasted shallot butter

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