



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

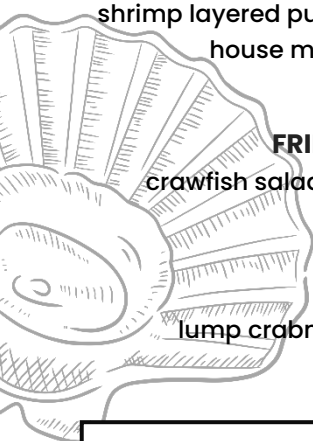
on grilled sourdough  
tomato/basil/mozzarella  
grilled eggplant & summer squash & goat cheese  
olive tapenade & feta  
all of the same topping or the sampler (1 of each)  
three for 12

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.

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

GRILLED ASPARAGUS

8

RUSTIC BAGUETTE

4

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