



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

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

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

SOUP & SALAD

DAILY SOUP

chef's daily creation
10

WEDGE SALAD

bacon, tomatoes, pickled onion, blue cheese crumbles,
buttermilk ranch dressing
14

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano
12

WINTER APPLE SALAD

roasted walnuts, dried cranberries,
pickled red onion, arugula, spinach, feta cheese,
meyer lemon & honey dressing
15

STARTERS

STEAK SATAY

chimichurri sauce
15

BUTTERMILK FRIED OYSTERS

tartar sauce, pickles
16

SHRIMP TOAST & PORK BELLY

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

BBQ BABY BACK PORK SPARERIBS

3 honey bbq sauced ribs, mango habanero salsa
12

VEGETABLE TEMPURA

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

FRESH STEAMED CLAMS

bacon, parsley, garlic, white wine sauce
HALF-DOZEN 8 | DOZEN 15

GRILLED BONE MARROW

crostini, pickled vegetables, crispy fennel
15

BUTTERNUT SQUASH RAVIOLI

housemade ravioli filled with ricotta and parmesan
cheese, with a caramelized onion & sage cream sauce
12/22

24-MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, crostini
14

CRAB CAKE

jumbo lump crabmeat, tartar sauce, petite salad
21

SEARED SCALLOPS

beet & mushroom risotto, beurre blanc sauce
20

FRIED CALAMARI

with sauteed peppers, olives and tomatoes,
marinara dipping sauce
14

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 menu. 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

SPICY HONEY GARLIC GLAZED SALMON

tri-color cauliflower, bell peppers, roasted vegetable puree, honey glaze, citrus beurre blanc

28

LINE CAUGHT CHESAPEAKE BAY ROCKFISH

chantarelle mushrooms, potato puree, swiss chard, cherry tomatoes, lemon caper butter

32

HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels, jumbo lump crab, tomato-old bay broth, crostini, garnished with a jumbo shrimp

35

CRAB CAKE ENTREE

jumbo lump crabmeat, tartar sauce, petite salad, house cut fries

48

CHOPHOUSE

Our steak selection features the finest cuts of Angus beef.

CLASSIC STEAK FRITES

8 oz. grilled butcher's cut, garlic-parsley butter, french fries, mixed greens

32

PORTERHOUSE

herb-rubbed 24 oz. t-bone steak, potato gruyere croquette, herb butter

78

TENDERLOIN FILET

6 oz. filet, creamed spinach, potato gruyere croquette, au poivre sauce

45

GRILLED RACK OF LAMB

root vegetable gratin, brussels sprouts, toasted pine nut garnish

43

chef's special

12 OZ. PRIME ANGUS NEW YORK STRIP

red onion, green beans, grilled cushaw squash, chimichurri sauce

55

16 OZ. PRIME ANGUS BONE-IN RIBEYE

smoked whipped potatoes, garlic broccoli, mushroom cream sauce

72

CHEF'S SELECTIONS

MUSSELS AND CLAMS WITH LINGUINI

lamb sausage, white wine, butter, garlic & chives

15/27

ROHAN DUCK CONFIT

sweet potato puree, spicy green salad, toasted almonds, cherry balsamic compote

28

CHOPHOUSE BURGER

seven hills farm (VA) dry aged black angus beef burger, bacon, cheddar, LTO, pickles, chophouse sauce, brioche bun, french fries

22

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with broccoli, housemade pappardelle pasta, mushrooms, leeks, chicken au jus

26

GRILLED BONE-IN PORK CHOP

braised collard greens with bacon and red onion, fried polenta cake, grainy mustard honey jus

27

CRAB CAKE SANDWICH

lto, brioche bun, tartar sauce, french fries

25

ENTREES FOR TWO

TOMAHAWK FOR TWO

32 oz. bone-in ribeye, mixed green salad, french fries, seasonal vegetables // 160

WHOLE BRANZINO & GULF SHRIMP FOR TWO

mediterranean herb salad, yukon gold potato puree, salsa verde // 90

SIDES

MAC & CHEESE

three cheese blend, breadcrumbs

9

SEASONAL VEGETABLES

8

ROASTED BRUSSELS SPROUTS

8

FRENCH FRIES | espelette mayo

7

WHIPPED POTATOES

baby potatoes, cream, chives

7

SAUTEED MUSHROOM MEDLEY

parsley garlic butter, breadcrumbs

9

RUSTIC BAGUETTE | roasted shallot butter

4

add-ons (available with all items)

POACHED CRAB

12

LOBSTER

MP

GRILLED JUMBO SHRIMP

15

CRABCAKE

20

Please Note: Menu is subject to change based on seasonality and availability.