

# J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

## FIRST COURSE *(select one)*

### CURRY COCONUT SWEET POTATO SOUP

sweet potatoes, coconut milk, crispy sweet potato straws

### MIXED GREEN SALAD

winter radishes, roasted beets, shredded carrots, toasted goat cheese crostini

### VEGETABLE TEMPURA

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

### FRIED CALAMARI\* +4

sautéed peppers & tomatoes, marinara sauce or roasted garlic aleppo pepper aioli for dipping

### CHOPHOUSE STEAK SATAY\* +5

2 skewers of tender steak served with chimichurri sauce

### OYSTERS ROCKEFELLER\* +6

3 oysters on the half shell roasted with shallot-garlic butter, spinach, breadcrumbs, and a splash of pernod

## SECOND COURSE *(select one)*

### BLACKENED SALMON

sautéed swiss chard, julienne leeks, rainbow carrots, & fennel, served with a saffron cream sauce

### SMOKED CAPON GUMBO\* +5

shrimp, andouille sausage, duck fat roux, the trinity: onions, celery, bell pepper, saffron rice

### CHOPHOUSE BURGER

6 oz. Allen Brothers, angus short rib/brisket blend beef burger, lettuce, tomato, onions, house made pickles, chophouse sauce, brioche bun, french fries  
add cheddar cheese +2, add bacon +3

### SPICY BUTTERMILK FRIED CHICKEN SANDWICH

boneless chicken thigh, french fries, coleslaw, hot honey

### HOUSE MADE MUSHROOM LEEK RAVIOLI

filled with ricotta and parmesan cheeses, black truffle cream sauce

### SQUID INK PASTA WITH JUMBO LUMP CRAB\* +5

house made linguine, leeks, uni butter sauce, toasted breadcrumbs

### 6 oz. TENDERLOIN FILET\* +20

creamed spinach, potato gruyere croquette, sauce au poivre

### ENTRÉE CAESAR SALAD WITH BOQUERONES

classic caesar dressing, croutons, grana padano cheese  
add

grilled flat iron steak \* +10

grilled jumbo shrimp \* +10

buttermilk fried oysters\* +10

## THIRD COURSE *(select one)*

### CHOCOLATE MOUSSE

whipped cream, berry garnish

### WARM APPLE CRISP

served with vanilla ice cream

### LEMON POSSET

delicate lemon cream

## RESTAURANT WEEK LUNCH

Please Note: The brunch buffet will replace lunch service on Sunday, January 25.

## RAW BAR

*a la carte + not included in prix-fixe*

### 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**

### CEVICHE

guacamole, plantain chips  
**15**

### JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon  
**15**

### HALF-CHILLED LOBSTER

horseradish creme, 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), ceviche, whole lobster, horseradish creme, smoked cocktail sauce, mignonette, lemon  
**110**

## SIDES

### MAC AND CHEESE +9

### ROASTED BRUSSELS SPROUTS +8

### CREAMED SPINACH & GRUYER GRATIN +8

### GREEN BEANS & LEEKS +8

### FRENCH FRIES +7

## THREE-COURSE PRIX-FIXE

**\$25\*\*** per person

\*\*Tax and gratuity are not included.

\*Upcharges will be added to the starting price of \$25

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

**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.