



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**

*CEVICHE

guacamole, plantain chips
15

CHILLED LOBSTER TAIL

horseradish creme, smoked cocktail sauce
18

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

*BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
lobster tail, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

*WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
2 lobster tails, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

PRIX FIXE

Choose from any of the menu items that are marked with an (PF) for our prix fixe menu.

2 courses \$32 or 3 courses \$40, dessert choice on a separate menu

SOUP & SALAD

DAILY SOUP (PF)

chef's daily creation
10

SEASONAL MIXED GREEN SALAD (PF)

local baby greens, winter radish, carrot, fennel, lemon
poppyseed dressing
10

LITTLE GEM CAESAR SALAD (PF)

classic caesar dressing, croutons, grana padano
12

WEDGE SALAD

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

MAKE IT A MEAL

Add any of the following to any of our salads

8 oz. grilled flat iron steak +18 // 3 grilled jumbo shrimp +15 // pan seared salmon +12
3 pan seared scallops +25 // grilled chicken +10 // fried oysters +12 // fried calamari +12

STARTERS

BURATTA

sundried tomato spread, grilled baguette,
balsamic reduction, evoo
15

STEAK SATAY

chimichurri sauce
15

VEGETABLE TEMPURA (PF)

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

STEAMED MUSSELS

served in a red fisherman's broth, garlic bread
half order **12** /whole order **18**

BUTTERMILK FRIED OYSTERS

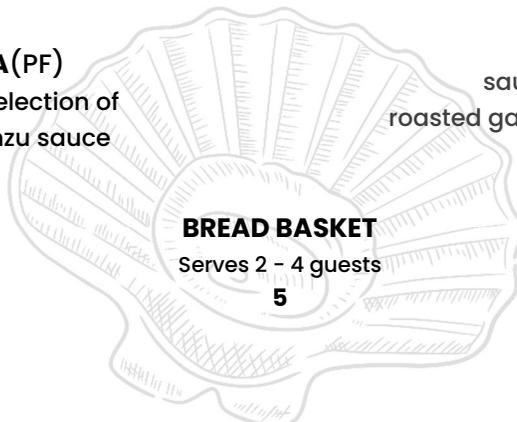
tartar sauce, pickles
16

FRIED CALAMARI

sauteed peppers & tomatoes,
roasted garlic aleppo pepper aioli for dipping
14

BREAD BASKET

Serves 2 - 4 guests
5



WATERMAN'S CATCH

SPICY HONEY GLAZED SALMON FILET (PF)

roasted baby bok choy & oyster mushrooms,
carrot-ginger puree, spicy honey garlic glaze

28

HOLLINGER'S WATERMAN'S STEW

fish, clams, shrimp, mussels, calamari,
potatoes & spinach in a red fisherman's broth, crostini,

35

CATCH OF THE DAY

purple potato, baby carrots, shaved fennel, rainbow
swiss chard, citrus butter sauce

33

CLAMS & LAMB LINGUINI

house made pasta & merguez style lamb sausage,
baby green chickpeas, white wine, butter, garlic sauce

24

PAN SEARED SCALLOPS

grilled bok choy, wild rice risotto,
pomegranate seeds, citrus beurre blanc

45

CHOPHOUSE

*our steak selection features the finest cuts of Angus beef
Chophouse cuts come with a choice of side and a sauce.*

*6 oz. TENDERLOIN FILET 48

*12 OZ. PRIME ANGUS NEW YORK STRIP 55

*8 oz. FLAT IRON STEAK 32

*18 OZ. PRIME ANGUS BONE-IN RIBEYE 75

*32 oz. BLACK ANGUS RIBEYE TOMAHAWK STEAK 160

SAUCES & BUTTER

au poivre, red wine demi glaze, chimichurri, garlic parsley butter

add-ons

(available with all items)

ROASTED

MAINE LOBSTER TAIL

18

3 GRILLED

JUMBO SHRIMP

15

3 PAN SEARED

SCALLOPS

25

BUTTERMILK

FRIED OYSTERS

12

CHEF'S SELECTIONS

CLASSIC STEAK FRITES

8 oz. grilled flat iron steak,
garlic-parsley butter, house cut fries, mixed greens

32

ROASTED LEMON SAGE BONELESS HALF CHICKEN (PF)

garlic mashed potatoes, roasted vegetables,
red wine chicken jus

26

ROASTED KABOUCHA SQUASH RAVIOLI

house ravioli filled with ricotta, mascarpone & parmesan
cheeses, sage brown butter, candy pistachio garnish

14 / 24

CHOPHOUSE BURGER (PF)

black angus beef burger, lettuce, tomato, onion, house
pickles, chophouse sauce, brioche bun, house-cut fries

19

add cheddar, swiss or blue cheese **+1.25** ea,
add bacon **+2.00**

BRAISED LAMB SHANK

creamy polenta, glazed carrots, brussels sprouts, au jus

35

HOUSE GUMBO (PF)

shrimp, andouille sausage, basmati rice

17

GRILLED BONE-IN PORK CHOP (PF)

sweet potato puree, roasted brussels sprouts,
ginger-cranberry gastrique

27

ROASTED KABOUCHA SQUASH RAVIOLI

house ravioli filled with ricotta & mascarpone cheese,
sage brown butter, candy pistachio garnish

14 / 24

SEEDED TOFU SCHNITZEL (PF)

sesame braised cabbage, curry sauce, baby carrots,
petite cilantro salad

25

SIDES

MAC & CHEESE

three-cheese blend, breadcrumbs

9

HOUSE CUT FRIES

7

GARLIC MASHED POTATOES

8

MIX GREEN SALAD

10

SEASONAL VEGETABLES

8

SAUTED GARLIC SPINACH

7

CREAMED SPINACH GRUYER GRATIN

10

SAUTED MUSHROOM MEDLEY

9

parsley garlic butter, breadcrumbs

ROASTED BRUSSELS SPROUTS

7

ginger-cranberry gastrique