

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),
lobster tails (2), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

PRIX FIXE

2 courses, featuring a choice of appetizer & entrée, \$32. The full 3 course experience, including dessert, \$40.
Select one item, either, a soup, salad, or a starter, pair it with an entrée from menu items marked with (PF)
Dessert choices are on a separate dessert menu.

SOUP & SALAD

DAILY SOUP (PF)

chef's daily creation
10

SEASONAL MIXED GREN SALAD (PF)

local baby greens, radish, carrot, fennel,
lemon poppy seed dressing
10

LITTLE GEM CAESAR SALAD (PF)

classic caesar dressing, croutons, grana padano
12

WEDGE SALAD

bacon, tomatoe, 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 +16 // fried calamari +12

STARTERS

BURRATA

sundried tomato spread, balsamic reduction,
extra virgin olive oil, grilled baguette
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

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

BREAD BASKET

serves 2-4 guests
5

PRIVATE-DINING AND FULL-SERVICE CATERING

PERFECT FOR CELEBRATIONS, CORPORATE EVENTS, AND EVERYTHING IN BETWEEN.
LET US BRING THE FLAVORS YOU LOVE TO YOUR NEXT GATHERING. WWW.JHOLLINGERS.COM

WATERMAN'S CATCH

SPICY HONEY GLAZED SALMON FILET (PF) baby bok choy & oyster mushrooms, carrot-ginger puree, spicy honey garlic glaze 28	LINE CAUGHT CHESAPEAKE BAY ROCKFISH pan seared, served w/ snow peas, baby carrots, shaved fennel, rainbow swiss chard and a citrus butter sauce 33
HOLLINGER'S WATERMAN'S STEW fish, clams, shrimp, mussels, calamari, potatoes & spinach in a red fisherman's broth, crostini 35	CLAMS & LAMB LINGUINI (PF) house made pasta & merguez style lamb sausage, baby green chick peas, white wine, butter, garlic sauce 24
PAN SEARED SCALLOPS parmesan wild rice risotto, roasted broccolini, 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	3 GRILLED	3 PAN SEARED	BUTTERMILK
MAINE LOBSTER TAIL	JUMBO SHRIMP	SCALLOPS	FRIED OYSTERS
18	15	25	16

CHEF'S SELECTIONS

CLASSIC STEAK FRITES 8 oz. grilled flat iron steak, garlic-parsley butter, house cut fries, mixed greens 32	BRAISED LAMB SHANK creamy polenta, glazed carrots, roasted broccoli, au jus 35
ROASTED LEMON SAGE HALF BONELESS CHICKEN (PF) garlic mashed potatoes, roasted vegetables, red wine chicken jus 26	GRILLED BONE-IN PORK CHOP (PF) turnip & potato mash w/ garlic confit , green beans w/ leeks & candy onions, red wine jus 27
CHOPHOUSE BURGER 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	ASPARAGUS RAVIOLI (PF) house made ravioli filled w/ ricotta & parmesan cheeses, mint, basil & local asparagus, served w/ sage brown butter, topped with herb breadcrumbs half order 14 / whole order 24
HOUSE GUMBO (PF) louisiana-style cajun spiced stew w/ andouille sausage, vegetables, & basmati rice, topped with 3 jumbo shrimp 22	SEEDED TOFU SCHNITZEL (PF) sesame braised cabbage, curry sauce, baby carrots, petite cilantro salad 25

SIDES	MAC & CHEESE	9	SAUTEED GARLIC SPINACH	7
	three-cheese blend, breadcrumbs		CREAMED SPINACH GRUYER GRATIN	10
	HOUSE CUT FRIES espelette mayo	7	SAUTEED MUSHROOM MEDLEY	9
	GARLIC MASHED POTATOES	8	parsley garlic butter, breadcrumbs	
	MIXED GREEN SALAD	10	SEASONAL VEGETABLES	8