

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, 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 +16 // fried calamari +12

STARTERS

BURRATA

sun-dried 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

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

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

BLACKENED SALMON FILET (PF)
sauteed broccoli, sugar snap peas, heirloom cherry tomatoes, grilled zucchini, citrus chive beurre monte'
28

HOLLINGER'S WATERMAN'S STEW
fish, clams, shrimp, mussels, calamari, potatoes & spinach in a red fisherman's broth, crostini
35

LINE CAUGHT CHESAPEAKE BAY ROCKFISH
pan seared, served w/snow peas, baby carrots, shaved fennel, rainbow swiss chard and a citrus butter sauce
33

CLAMS & LAMB LINGUINI (PF)
house made pasta & merguez style lamb sausage, english peas, white wine, butter, garlic sauce
24

PAN SEARED SCALLOPS
caramelized fennel & cauliflower puree, roasted bok choy w/oyster mushrooms, citrus beurre blanc, crispy leeks
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
8 OZ. FLAT IRON STEAK 32

12 OZ. PRIME ANGUS NEW YORK STRIP 55
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**
16

CHEF'S SELECTIONS

CLASSIC STEAK FRITES
8 oz. grilled flat iron steak, garlic-parsley butter, house cut fries, mixed greens
32

RACK OF LAMB
turnip & potato mash w/garlic confit , green beans w/leeks & candy onions, lamb jus
49

ROASTED LEMON SAGE HALF BONELESS CHICKEN (PF)
garlic mashed potatoes, roasted vegetables, red wine chicken jus
26

GRILLED BONE-IN PORK CHOP (PF)
creamy, stone ground byrd mill grits, sauteed broccolini w/scallions, red wine sauce
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/english peas in a mint-basil 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

CAULIFLOWER STEAK (PF)
sesame braised cabbage, curry sauce, baby carrots, toasted sesame seeds
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