

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

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 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,
marinara sauce or roasted garlic aleppo pepper aioli
14

BREAD BASKET

serves 2-4 guests
5

CELEBRATE MOTHER'S DAY IN STYLE AT J. HOLLINGER'S.

Join us for an exquisite all-you-can-eat brunch buffet. Each mom will receive her choice of a complimentary mimosa or sparkling wine to add a touch of sparkle to her special day.

For Menu and to make Reservations See our host or go to our website 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

CATCH OF THE DAY

fingerling potato, baby carrots, shaved fennel,
rainbow swiss chard, 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

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

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

BRAISED LAMB SHANK

creamy polenta, glazed carrots,
brussels sprouts, 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)

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

27

HOUSE GUMBO (PF)

shrimp, andouille sausage, basmati rice

17

ROASTED KABOUCHA SQUASH RAVIOLI (PF)

house ravioli filled with ricotta, mascarpone & parmesan
cheese, sage cream sauce, candy pistachio garnish
half order 14 / whole order 24

CHOPHOUSE BURGER

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

19

SEEDED TOFU SCHNITZEL (PF)

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

25

add cheddar, swiss or blue cheese +1.25 ea,

add bacon +2.00

SIDES

MAC & CHEESE

three-cheese blend, breadcrumbs

9

HOUSE CUT FRITES

espelette mayo

7

GARLIC MASHED POTATOES

8

MIXED GREEN SALAD

10

SEASONAL VEGETABLES

8

SAUTEED GARLIC SPINACH

7

CREAMED SPINACH GRUYER GRATIN

10

SAUTEED MUSHROOM MEDLEY

9

parsley garlic butter, breadcrumbs

ROASTED BRUSSELS SPROUTS

7

ginger-cranberry gastrique