



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

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

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

SOUP & SALAD

DAILY SOUP

chef's daily creation
10

WEDGE SALAD

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

BURATTA & BEET SALAD

roasted beets, honey roasted carrots, mint, arugula,
pistachios honey balsamic vinaigrette
16

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano
12

WATERMELON BASIL TOMATO SALAD

fresh arugula, creamy feta cheese, basil, tangy citrus vinaigrette
14

STARTERS

WAGYU BEEF SLIDERS

served on bao buns, soy ginger mayo, jicama slaw
15

BUTTERMILK FRIED OYSTERS

tartar sauce, pickles
16

BBQ BABY BACK PORK SPARERIBS

honey bbq sauced ribs, mango habanero salsa
12

VEGETABLE TEMPURA

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

FRIED CALAMARI

with sauteed peppers & tomatoes,
marinara sauce or roasted garlic aleppo pepper aioli
14

CRAB CAKE

jumbo lump crabmeat, tartar sauce, petite salad
21

GRILLED SPANISH OCTOPUS

jicama, mint and watermelon salad,
watermelon, tomato cucumber gazpacho
19

FRIED GREEN TOMATOES

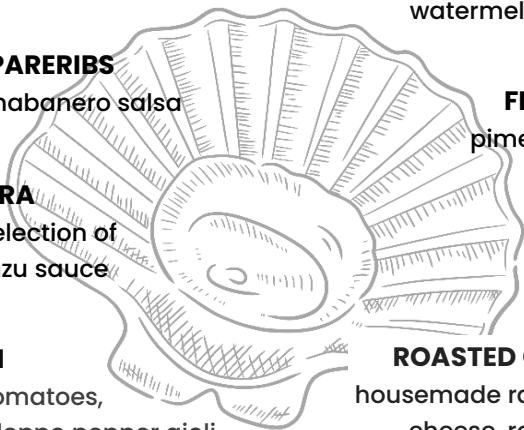
pimento cheese, jalapeno relish
12

STEAK SATAY

chimichurri sauce
15

ROASTED CORN & MUSHROOM RAVIOLI

housemade ravioli stuffed with ricotta & parmesan
cheese, roasted garlic scape pesto cream
14/24



PRIVATE-DINING AND FULL-SERVICE CATERING

Ask us about our full-service catering—perfect for celebrations, corporate events, and everything in between.
Let us bring the flavors you love to your next gathering.
Visit jhollingers.com/catering for more details.

J. HOLLINGER'S

WATERMAN'S CHOPHOUSE

WATERMAN'S CATCH

SPICY HONEY GLAZED SALMON FILET

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

28

HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels,
jumbo lump crab, tomato-old bay broth, crostini,
garnished with jumbo shrimp

35

7 oz. PAN ROASTED HALIBUT STEAK

served with sauteed squash, tri-colored cauliflower,
swiss chard, lemon butter sauce

36

CRAB CAKE ENTREE

jumbo lump crabmeat, tartar sauce,
kohlraabi-radish coleslaw, house-cut old bay fries

48

CHOPHOUSE

Our steak selection features the finest cuts of Angus beef.

CLASSIC STEAK FRITES

7 oz. south dakota range steak,
garlic-parsley butter, old bay fries, mixed greens

32

TENDERLOIN FILET

6 oz. filet, creamed spinach,
potato gruyère croquette, au poivre sauce

48

12 OZ. PRIME ANGUS NEW YORK STRIP

grilled shishito peppers, red onion, green beans,
chimichurri sauce

55

GRILLED BONE-IN PORK CHOP

bacon and beer braised cabbage,
fresh cranberry beans, grainy mustard honey jus

27

PORTERHOUSE

herb-rubbed 24 oz. t-bone steak,
potato gruyere croquette, herb butter

78

chef's special

16 OZ. PRIME ANGUS BONE-IN RIBEYE

smoked whipped potatoes, garlic broccoli,
mushroom cream sauce

75

CHEF'S SELECTIONS

CHOPHOUSE BURGER

seven hills farm (VA) dry aged black angus beef burger,
bacon, cheddar, LTO, house pickles, chophouse sauce,
brioche bun, house-cut old bay fries

22

EGGPLANT PARMESAN STACK

heirloom tomatoes, creamy fresh mozzarella,
housemade fettuccine, roasted eggplant-tomato sauce

24

ROHAN DUCK CONFIT

andouille sausage, bell pepper, english pea & potato
hash, cherry tomato confit, au jus

28

HALF ROASTED CHICKEN

garlic mashed potatoes, roasted summer vegetables,
chicken au jus

26

CRAB CAKE SANDWICH

lto, brioche bun, tartar sauce, house-cut old bay fries

25

MUSSELS AND CLAMS WITH LINGUINI

housemade pasta, lamb sausage, english peas,
white wine, butter, garlic & chives

25

GRILLED LAMB LOIN

served with leek and purple potato puree,
grilled zucchini squash, shishito peppers,
bordelaise sauce

38

chef's special

SURF AND TURF

10 oz. boneless ribeye steak and 1.5 lb. whole lobster,
vibrant corn succotash, lemon butter sauce

80

ENTREES FOR TWO

32 oz. BLACK ANGUS RIBEYE TOMAHAWK STEAK

mixed green salad, seasonal vegetables, baked potato
with gruyere cheese, bacon, scallions, crème fraiche

160

SIDES

MAC & CHEESE

three-cheese blend, breadcrumbs

9

SEASONAL VEGETABLES

8

OLD BAY FRIES

espelette mayo

7

GARLIC MASHED POTATOES

7

SAUTEED MUSHROOM MEDLEY

parsley garlic butter, breadcrumbs

9

RUSTIC BAGUETTE

roasted shallot butter

4

BAKED POTATO

gruyere cheese, bacon, scallions, crème fraiche

8

add-ons (available with all items)

POACHED CRAB

12

LOBSTER

MP

GRILLED JUMBO SHRIMP

15

CRABCAKE

20

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, especially if you have certain medical conditions.