

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

WATERMELON SALAD (PF)

local watermelon, baby greens, red onion
feta cheese, mint vinaigrette
12

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

heirloom tomato salad w/basil,
balsamic reduction, extra virgin olive oil
15

SESAME SOY MARINATED STEAK SATAY

served with aji amarillo aioli
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**

CRAB CAKE

corn succotash, micro greens, tartar sauce
18

BUTTERMILK FRIED OYSTERS

tartar sauce, pickled vegetables
16

FRIED CALAMARI

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

ARANCINI MEATBALL (PF)

creamy risotto, ground beef, mozzarella & parmesan
cheese, served with a roasted tomato basil sauce
9

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.JHOLLINGER.COM

WATERMAN'S CATCH

BLACKENED SALMON FILET (PF) summer ratatouille, crispy shallots, lemon butter sauce 28	LINE CAUGHT CHESAPEAKE BAY ROCKFISH pan seared, served w/cauliflower, baby carrots, shaved onion, 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, grilled garlic bread 35	CLAMS & LAMB LINGUINI (PF) house made pasta & andouille sausage, english peas, white wine, citrus butter garlic sauce 24
PAN SEARED SCALLOPS corn succotash w/cherry tomatoes, pea shoots, yuzu cream sauce 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 COWBOY RIBEYE STEAK 140*	

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
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CHEF'S SELECTIONS

CLASSIC STEAK FRITES* 8 oz. grilled flat iron steak, garlic-parsley butter, house cut fries, mixed greens. <i>No Substitutions!</i> 32	GRILLED LAMB LOIN* creamy, stone ground byrd mill grits, green beans sauteed with leeks & candy onions, lamb jus 45
ROASTED LEMON SAGE HALF BONELESS CHICKEN (PF) garlic mashed potatoes, roasted vegetables, red wine chicken jus 26	GRILLED BONE-IN PORK CHOP (PF) bacon & beer braised cabbage, sauteed broccoli w/ onions, 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	CORN & MUSHROOM RAVIOLI (PF) house made ravioli filled w/ricotta & parmesan cheeses & leeks, w/basil brown butter, topped with herb breadcrumbs half order 14 / whole order 24
HALF RACK OF BABY BACK RIBS 26 sauteed green beans & corn on the cob <i>make it a whole rack 48</i>	

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