

“ALL THAT GLITTERS”
NEW YEAR’S EVE DINNER
Celebration

RAW BAR

A LA CARTE + NOT INCLUDED IN PRIX-FIXE

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

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
21

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

Wishing you and yours a happy, healthy,
and wonderful year ahead!

Cheers to 2026!
*- Chef / Owner Jerry Hollinger
and the entire J. Hollinger's family*

SPARKLING COCKTAILS
ALL MADE W/ BELL JARDIN (HOUSE FRENCH SPARKLING) BRUT NV

THE FRENCH 75

gin, lemon juice, sparkling wine
17.50

CLASSIC CHAMPAGNE COCKTAIL

sparkling wine, sugar cube, dash of bitters
16

GRAND ROYAL

grand mariner, sparkling wine
18

GIN BLOSSOM

hendrick's gin, st. germain, honey rosemary syrup,
grapefruit juice, sparkling wine
16

SPECIALTY COCKTAILS

SPICE OF LIFE

illegal mezcal, habanero honey ginger syrup,
aperol, lemon juice, egg white
17

CHEF'S TABLE GIN & TONIC

empress indigo gin, herb infused honey, citrus,
fever tree mediterranean tonic water
16

WINTER WHITE COSMOPOLITAN

tito's vodka, cointreau, white cranberry peach juice,
lime juice
16

Featured
CHAMPAGNE AND SPARKLING
FOR A COMPLETE LIST OF AVAILABLE WINES PLEASE SEE
THE WINE LIST

CHARLES DE FERE SPARKLING ROSÉ

Burgundy, France NV
glass **\$16** / bottle **\$56**

CHARLES DE CAZANOVE

“TETE DE CUVÉE, Champagne | Reims, France NV
glass **\$18** / bottle **\$70**

NICOLAS FEUILLATTE

Champagne, Réserve Exclusive Brut | Chouilly, France NV
Special bottle price **\$65**

VEUVE CLICQUOT YELLOW LABEL

Champagne Brut, Reims, France NV
glass **\$25** / bottle **\$85**

Please Note: An automatic 20% gratuity to be added to the final bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.