

FIRST COURSE *(please select one)*

GAZPACHO

local vine-ripened tomatoes, crispy cucumber, vibrant bell peppers and sweet candy onions

WATERMELON BASIL TOMATO SALAD

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

LITTLE GEM CAESAR SALAD

romaine, classic caesar dressing, croutons, grana padano cheese

VEGETABLE TEMPURA

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

LAMB MEATBALLS

moroccan spiced meatballs, rich tomato sauce, creamy tzatziki sauce

FRIED CALAMARI* +4

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

BBQ BABY BACK PORK SPARERIBS* +4

honey bbq sauced ribs, mango habanero salsa

STEAK SATAY* +5

spicy peanut sauce, mango peanut garnish

LOBSTER AGNOLOTTI* +8

housemade agnolotti pasta filled with lobster, corn, candy onions and ricotta cheese, sauced with a rich crab bisque

CRAB CAKE* +8

tartar sauce, kohlrabi-radish slaw

SECOND COURSE *(please select one)*

BLACKENED SALMON FILET

vibrant summer succotash, creamy corn-poblano pepper puree

GRILLED BONE-IN PORK CHOP

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

EGGPLANT PARMESAN STACK

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

CLASSIC STEAK FRITES

6 oz. grilled butchers cut, savory garlic-parsley butter, french fries, fresh mixed greens

STATLER CHICKEN BREAST

bacon, corn, bell pepper and potato hash, cherry tomato confit, au jus

GRILLED LAMB LOIN CHOPS* +8

summer ratatouille, blistered shishito peppers, cauliflower and carrot "couscous", honey-dill yogurt sauce

SPICY HONEY GARLIC GLAZED PAN-ROASTED ROCKFISH* +8

chesapeake bay line-caught rockfish, roasted fennel & fresh dill citrus salad, sauteed yellow & green beans, smoked carrot-cilantro coulis

12 OZ. BONELESS RIBEYE STEAK* +15

baked potato topped with rich crème fraiche, gruyere cheese, crispy bacon & fresh scallions, bordelaise sauce

WHOLE LOBSTER BOIL* +25

fresh corn on the cob and baby mixed color potatoes

FILET MIGNON* +25

sauteed broccolini and oyster mushrooms, pan-seared crawfish with a rich grainy mustard cream sauce

THIRD COURSE *(please select one)*

PEACH CRUMBLE | house vanilla bean ice cream, blackberry coulis

POT DE CRÈME | rich chocolate custard, caramel, whipped cream

TIRAMISU

LEMON POSSET

HOUSEMADE ICE CREAM OR SORBET

J. HOLLINGER'S
WATERMAN'S CHOPHOUSE

SUMMER
RESTAURANT WEEK
DINNER

Monday, August 18 – Sunday, August 24



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 15

guacamole, plantain chips

JUMBO SHRIMP COCKTAIL 15

smoked cocktail sauce, lemon

CRUDO 12

daily chilled selection

HALF-CHILLED LOBSTER MP

horseradish crème, smoked cocktail sauce

BOATMAN'S PLATTER 58

oysters (6), chilled jumbo shrimp (6),
half lobster, ceviche, horseradish crème,
smoked cocktail sauce, mignonette, lemon

WATERMAN'S TOWER 110

oysters (12), chilled jumbo shrimp (10),
whole lobster, ceviche, horseradish crème,
smoked cocktail sauce, mignonette, lemon

SIDES

MAC AND CHEESE* +9

BAKED POTATO* +8
crème fraiche, gruyère cheese, bacon, scallions

RATATOUILLE* +7

zucchini, eggplant, peppers & tomatoes

SEASONAL VEGETABLES* +8

FRENCH FRIES* +7

THREE-COURSE PRIX-FIXE

*starting at \$40*** per person

*Upcharges will be added to the starting price of \$40.

** Tax and **Gratuity** are not included.

Menu is subject to change based on seasonality and availability.

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.