

FIRST COURSE *(select one)*

SEAFOOD BISQUE

WINTER APPLE SALAD

roasted walnuts, dried cranberries, pickled red onion, arugula, spinach, feta cheese, meyer lemon & honey dressing

SHRIMP TOAST + PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly, housemade kimchi, citrus mostarda

CHOPHOUSE STEAK SATAY (2)

chimichurri sauce

CARROT RICOTTA RAVIOLI *(one-half order)*

sage brown butter sauce

FRIED CALAMARI*+3

sauteed peppers, olives and tomatoes, marinara dipping sauce

GRILLED BONE MARROW* +5

crostini, pickled vegetables, crispy fennel

CRAB-STUFFED JUMBO SHRIMP (3)* +8

jumbo lump crab imperial, petite salad

SECOND COURSE *(select one)*

BLACKENED FAROE ISLAND SALMON

julienned fennel, leeks, red pepper, celery, saffron mussel cream sauce, fingerling potatoes

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with broccoli, housemade pappardelle pasta, mushrooms, leeks, chicken au jus

GUMBO

andouille sausage, smoked chicken, shrimp, saffron rice

SQUID INK PASTA WITH CRAB

housemade pasta, crab, citrus cream sauce, toasted breadcrumbs

CARROT RICOTTA RAVIOLI

sage brown butter sauce

GRILLED 6oz. HANGER STEAK

house steak sauce, french fries, petit house salad

GRILLED BONE-IN PORK CHOP

braised collard greens with bacon and red onion, fried polenta cake, grainy mustard honey jus

GRILLED CAULIFLOWER "STEAK"

garlic marinated cauliflower topped with olive feta cream, crispy leeks, served with sauteed swiss chard, chimichurri sauce

BRAISED LAMB SHANK* +8

sweet potato puree, fresh herbs, roasted carrots, brussels sprouts, roasted vegetable jus

HOLLINGER'S WATERMAN'S STEW* +9

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

12 OZ. PRIME NY STRIP STEAK* +20

red onion, green beans, chimichurri sauce, grilled pumpkin

CRAB CAKE ENTRÉE* +15

fries, coleslaw, tartar sauce

SURF AND TURF* +25

beef tenderloin filet, lobster tail, potato leek gratin, french green beans, brandy cream sauce

THIRD COURSE *(select one)*

CHOCOLATE POTS DE CREME

WARM APPLE CRISP

served with salted caramel ice cream

LEMON POSSET

delicate lemon cream

J. HOLLINGER'S
WATERMAN'S CHOPHOUSE

RESTAURANT WEEK DINNER

January 27 – February 2, 2025

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

SIDES

MAC AND CHEESE +9

ROASTED BRUSSELS SPROUTS +8

SEASONAL VEGETABLES +8

FRENCH FRIES +7

THREE-COURSE PRIX-FIXE

\$40** per person

**Tax and gratuity are not included.

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

Please Note: Menu is subject to change based on availability and seasonality.

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.