



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

SAVORY SPRING FRUIT SALAD

feta cheese, purple mustard greens, arugula,  
spicy honey dressing  
15

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

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly,  
housemade kimchi, citrus mostarda  
17

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  
for dipping  
14

STEAK SATAY

chimichurri sauce

15

GRILLED SPANISH OCTOPUS

jicama, mint and watermelon salad,  
tomato cucumber gazpacho  
18

24-MONTH AGED PROSCIUTTO

ricotta, blackberries, honey, balsamic glaze, crostini  
14

FRESH STEAMED CLAMS

bacon, parsley, garlic, white wine sauce  
HALF-DOZEN 8 | DOZEN 15

GRILLED BONE MARROW

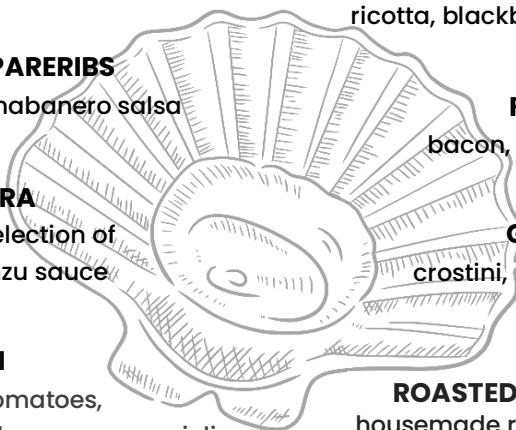
crostini, pickled vegetables, crispy fennel,  
balsamic glaze  
17

ROASTED CORN & MUSHROOM RAVIOLI

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

CRAB CAKE

jumbo lump crabmeat, tartar sauce, petite salad  
21



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](http://jhollingers.com/catering) for more details.

WATERMAN'S CATCH

BLACKENED SALMON FILET

vibrant succotash, creamy corn-poblano pepper puree  
28

HOLLINGER'S WATERMAN'S STEW

rockfish, clams, baby scallops, mussels,  
jumbo lump crab, tomato-old bay broth, crostini,  
garnished with jumbo shrimp  
35

PAN-ROASTED LINE-CAUGHT ROCKFISH

sauteed squash, oyster mushrooms and swiss chard,  
lemon butter sauce  
35

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 french 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

PORTERHOUSE

herb-rubbed 24 oz. t-bone steak,  
potato gruyere croquette, herb butter  
78

GRILLED RACK OF LAMB

late summer ratatouille, cauliflower and carrot  
"couscous", bordelaise sauce  
43

*chef's special*

16 OZ. PRIME ANGUS BONE-IN RIBEYE

smoked whipped potatoes, garlic broccoli,  
mushroom cream sauce  
72

CHEF'S SELECTIONS

CHOPHOUSE BURGER

seven hills farm (VA) dry aged black angus beef burger,  
bacon, cheddar, LTO, house pickles, chophouse sauce,  
brioche bun, french fries  
22

EGGPLANT PARMESAN STACK

heirloom tomatoes, creamy fresh mozzarella,  
housemade fettuccine, roasted eggplant-tomato sauce  
24

GRILLED BONE-IN PORK CHOP

bacon and beer braised cabbage,  
fresh cranberry beans, grainy mustard honey jus  
27

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, french fries  
25

MUSSELS AND CLAMS WITH LINGUINI

house made pasta, lamb sausage, English peas,  
white wine, butter, garlic & chives  
25

*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  
w/ gruyere cheese, bacon, scallions, crème fraiche // 160

WHOLE LINE CAUGHT ROCKFISH & GULF SHRIMP

cilantro rice, seasonal ratatouille, salsa verde // 90

SIDES

MAC & CHEESE

three-cheese blend, breadcrumbs

SEASONAL VEGETABLES

OLD BAY FRENCH FRIES espelette mayo

GARLIC MASHED POTATOES

9

8

7

7

SAUTEED MUSHROOM MEDLEY

parsley garlic butter, breadcrumbs

RUSTIC BAGUETTE | roasted shallot butter

BAKED POTATO

gruyere cheese, bacon, scallions, crème fraiche

9

4

8

POACHED CRAB

12

LOBSTER

MP

GRILLED JUMBO SHRIMP

15

CRABCAKE

20

*add-ons* (available with all items)