

# FISH SHOP

BAR & RESTAURANT

April 2025

## FOR THE TABLE

Daily house baked bread with cultured butter \$4 Smoke in Chimneys smoked trout crumpets \$4ea Roasted VA Peanuts \$3

## OYSTERS & RAW BAR

Tall Timbers Rocks, grilled with N'duja brown butter	\$5ea
Baywater Rocks: natural, house hot sauce, or mignonette	\$5ea
Dupont Circle farmers' market radishes and vegetables with whipped bean dip	\$7
Half dozen buffalo fried oysters with blue cheese and pickled celery	\$23
Kombu cured tilefish with blood orange, urfa chilli and crispy kale	\$18
Beef tartare with toasted pepitas and Savile Row Cheddar cheese	\$21

## BRUNCH

Partan Bree crab bisque with toasted oats, pickled clams and double cream	\$17
Johnny cakes with whipped Keswick creamery ricotta and DC honey	\$17
Smoke in Chimney's hot smoked trout with new potatoes, green beans and dill sauce	\$15
Kings mushrooms with sunchoke miso toast and oat labneh	\$17
Poached eggs with crumpets and hollandaise with serrano ham, Virginia ham, smoked trout or sauteed market greens	\$16
Chicken and waffles with buttermilk fried Bobo chicken leg and buffalo sauce	\$19
Fish Shop overnight bircher with Black Rock orchard apples and ancient oats	\$14

## MAINS

Steak and eggs with Aberdeen Angus beef, cottage potatoes and house steak sauce	\$36
Chesapeake fried catfish sandwich with bread and butter pickles and tartare sauce	\$18
Snashed Aberdeen Angus burger with comeback sauce and bread and butter pickles	\$19
Grilled King Farm maitake mushrooms with sun chokes and chermoula	\$30

Twice cooked potatoes with mojo rojo \$6 Woodson's Mill grits and ramp butter \$6

Dreaming Out Loud baby lettuce with pickled walnuts and dressing \$6 Sautéed collared greens with bagna cauda \$6

## DESSERT

75% Potomac chocolate ice cream with sea salt and Californian olive oil	\$9
VA candied peanut tiramisu	\$16
Citrus and mace chawan with kaffir lime oil	\$11
Keswick Creamery cheddar with Breadfurst grilled sourdough and Moon Valley honey	\$12
Home made ice cream and sorbet	\$6



We are committed to serving responsibly sourced fish and shellfish. Scan the QR code for more information on our purveyors.

We are proud to support Dreaming Out Loud and invite you to support their efforts to improve access to healthy food for marginalized communities with a discretionary \$1 donation added to your bill.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients of milk, eggs, fish, seafood, peanuts, tree nuts, wheat, soy, and sesame.