

FISH SHOP

BAR & RESTAURANT

CHEF'S MENU

90

SNACK

Smoke in Chimneys smoked trout crumpet

FIRST COURSE

Tall Timbers and Baywater oyster selection with house hot sauce

SECOND COURSE

North Carolina blue fin tuna with artichoke a la grecque and sea herbs

THIRD COURSE

Choose one

Housemade fresh pasta with King's mushrooms and bottarga

or

Chesapeake striped bass with sweet onion soubisse, new season asparagus
and citrus hollandaise

DESSERT

VA candied peanut tiramisu



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.