

ABOUT US



WELCOME TO FISH SHOP WASHINGTON DC

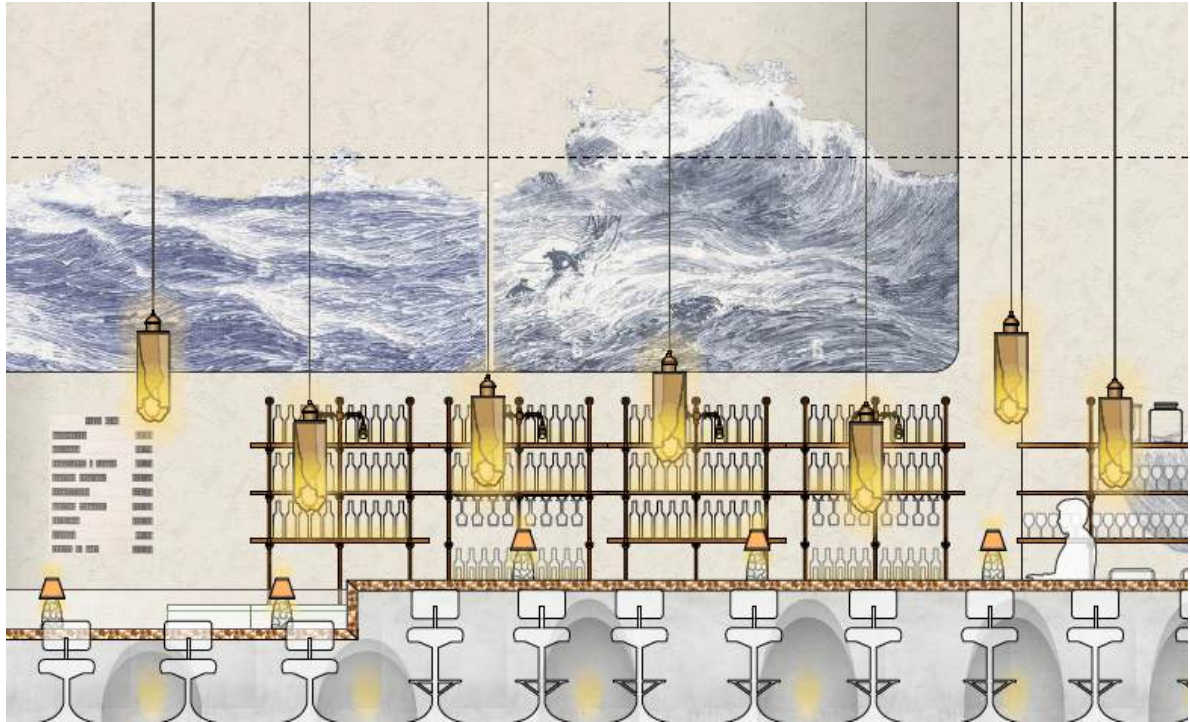
As with its original sister restaurant in Ballater, Scotland, in developing Fish Shop we set out to create a genuinely low-waste restaurant, whilst sourcing the freshest, ethically-sourced seafood and showcasing the finest local craftsmanship.

Everything from fit-out to furniture, packaging to waste, has been carefully considered. At the heart of Fish Shop is a sense of place. It is a celebration of the traditional fishing communities at the centre of the Potomac and Chesapeake Bay.



BORN IN BALLATER – SCOTLAND

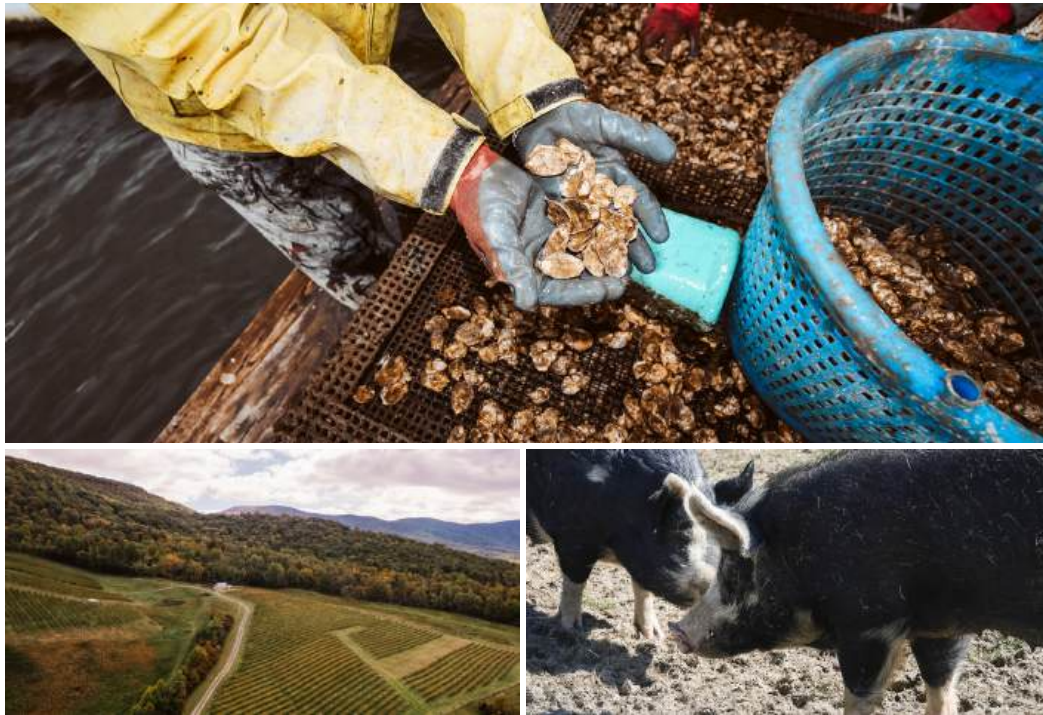
CONSCIOUS DESIGN



ALL ASPECTS OF BOTH THE BAR AND RESTAURANT HAVE BEEN DESIGNED TO HAVE THE HIGHEST POSSIBLE ECO CREDENTIALS. THESE INCLUDE:

- Our furniture is hand crafted using natural materials and centuries-old techniques to ensure the environment is at the heart of what they do.
- Our dining table tops are made from 100% chemically inert recycled plastic destined for landfill (items range from yoghurt pots to medical supplies and even fishing nets) which are also recyclable at the end of their life.
- The counter bar top is made using recycled glass that is ground down and reheated to create sediment type layers.
- Our bar lamps are made using glass waste to both improve energy efficiency compared with making new glass (due to the need for lower temperatures in the process) whilst also taking glass that can not be recycled out of the waste system.

SUSTAINABLE PRODUCE



FISH SHOP CELEBRATES SMALL, LOCAL PRODUCERS AND IS ROOTED IN THE SEASONS. WHILST ACKNOWLEDGING THAT IT IS IMPOSSIBLE TO BE PERFECT, WE HONOR THE TRADITIONS AND HERITAGE OF THE LOCAL COMMUNITY, FROM WORKING WITH ARTISAN MAKERS ON OUR DESIGN TO 6TH GENERATION FISHERMAN THAT SUPPLY OUR CATCH.

Our restaurant menu focuses on American fish that is readily available and ethically caught, primarily from the Potomac River and the mid-Atlantic. We are very specific about the parameters around our methods of take only using responsibly run hook and line, pound net and drift net catch from smaller boats that don't spend days at sea. This ensures we use the lowest impact seafood we can and is more carbon efficient.

All our seafood is fully traceable, and we work directly with the fishermen to ensure the sourcing and stock levels are adhered to. We have our own fish room in the restaurant to allow us to deal with whole fish to ensure quality, minimise wastage and allow us to preserve and cure our own fish. All our meat is free-range and sourced, along with our vegetables from surrounding farms and we prioritise biodynamic wines.

SOURCING & PURVEYORS

WE TAKE GREAT PRIDE IN THE PURVEYORS WE WORK WITH AND OUR RELATIONSHIPS WITH THEM. WE ONLY USE PURVEYORS WHOSE PRACTICES MATCH WITH OUR VALUES.

OUR WATERMEN



Double T Oyster Ranch

The Meatyard family has been working with oysters since 1917. Rick and his son Spike decided in 2009 to revolutionize the traditional oyster harvesting process. They took their business from Tall Timbers (where 6 generations have lived and worked) to a 2-acre aquaculture bottom lease in Herring Creek. They build their own cages using recycled wires, hand sort their oysters and collaborate with the local aquaculture plant. Oysters play a vital role in clearing up the waters and the creek's biodiversity – they can filter up to 50 gallons of water daily and are one of the lowest impact sources of protein. Double T Oyster Ranch now house more than half a million oysters at a time. Double T not only provide our oysters but help supply us the majority of our fish caught by some select, trusted watermen.

Brian and Sheldon Russel

Hailing from a multi-generational watermen family, father and son team Brian and Shelly fish, crab, and oyster the Lower Potomac and Chesapeake Bay. They will use gill nets to catch our striped bass, also known as rockfish.

Willy Dean

Willy operates out of Scotland, MD near Point Lookout where he harvests fish for both consumption and bait for local crabbers, and oyster for wild oysters. He has been working the water for years and primarily uses gill and pound nets.

Jake Walker

A second generation waterman fishing out of Tall Timbers, Jake's primary focus is on American eel and blue crabs, both hard shell and soft. Jake is one of the youngest watermen working the Potomac and Chesapeake.

Bucky Hobbs

Bucky operates multiple charter boats and is a denizen of Southern Maryland. He targets striped bass, catfish, cobia, mackerel, and bluefish. Bucky runs a classic Chesapeake Deadrise, named the Joyce Dixie after his daughter. The deadrise is an iconic boat design seen on the waters of the bay and its tributaries.

Ryan Evans

Willy Ryan is a 3rd generation waterman who fishes, crabs, and oysters to make a living year round. Ryan was born and raised in St. Mary's County and has worked many jobs on land and water, but he has always been drawn back to the tidal waters of the Potomac River to provide for his family.

PURVEYORS



Baywater Seafood

Baywater Seafood was started 2020 by Lee Beauchamp and Holloway with the goal of reintroducing bay scallops to Chincoteague Bay after the previously flourishing populations were devastated in the 1930s by hurricanes and disease - their farming has also helped reestablish wild bay scallops. They use a combination of low impact techniques during the scallop's lifecycle. They are individually hand sorted and cleaned and shipped live in their shells (one of the only suppliers on the East Coast who do this). Bay scallops are solitary bivalves and as such actually better suited to farming. They have a very low mortality rate, and any that are lost their shells are ground up and used as culch. They now produce both bay scallops and oysters and their produce is delivered the day of or day before harvesting so are as fresh as possible.

Smoke in Chimneys

Ty and Shannon Walker aim to redefine 'farm-raised' trout. Ty grew up farming and fly fishing in Shenandoah Valley before taking on the trout farm. Their ponds and raceways are gravity-fed by a limestone aquifer that runs at 3,000 gallons a minute so there is no need to use pumps or electricity. All of Ty's trout are grown and raised in fresh mountain spring mineral water allowing for naturally occurring bugs and vertebrates for the fish to feed, supplemented with only natural feed. They never use chemicals or antibiotics. They only send the trout whole to both allow chefs to maximise usage and demonstrate the quality of the fish. And the guts are fed to the chickens so their is minimal wastage.



Autumn Olive Farms

Autumn Olive Farms is an award-winning family owned and operated farm in the Shenandoah Valley, Virginia. Clay and Linda Trainum started the farm in 2005 and take great care of the land and their pigs - they raise Berkabaw pigs (a combination of Berkshire and Ossabaw). The pigs' diets are mostly what they forage and the mother is solely responsible for the survival of their piglets. Goats and hogs help to forage and eat the invasive plants and fertilize the soil with their manure to manage the balance with nature.

PURVEYORS



Moon Valley Farm

Opened in 2012 as a tiny farm on an even smaller budget, Moon Valley is now a 75-acre farm in Woodsboro, operated by Emma Jagoz. They grow from 50-acres and always have 25-acres resting with intentional cover crops to maximise the health of the soil. She has truly become a local inspiration within the community and supplies hundreds of restaurants in the metropolitan area. They are at the mercy of the elements allows some of her produce to reach flowering stage which supports local honeybees and maintains a productive operation selling that honey.



Emma also partners with many other local farms, bakers and growers (under very strict criteria) and act as an aggregating 'food hub', a form of modern coop. This allows sharing of resource and income so as to limit the number of vehicles on the road, maximise what each area produces most successfully and help smaller farmers, particularly when one company has a disaster, usually as a result of climate change. Emma was recently appointed to the Maryland Agricultural Commission by Governor Wes Moore in July of 2024.

Glen Manor Farm

Glen Manor Vineyards is located in Virginia, situated on a western flank of the Blue Ridge Mountains. The surrounding mountains, ranging between 1400 and 3400 feet in elevation, form a Glen which gives the vineyards a unique environment.

The estate comprises 226 acres of pastures, forests, and currently 18 acres of vineyards and is surrounded by neighbouring farms and mountain forests. Glen Manor Farm is recognized by the Commonwealth of Virginia as a Century Farm for being owned and farmed by five generations of the family for over 100 years.



Dreaming Out Loud

Our charity partner as well as a supplier, Dreaming Out Loud fights food inequity and strives to improve food access and literacy in impoverished areas of the city.

OTHER PURVEYORS

Moon Valley Farm

Lancaster Farm Fresh

Karma Farm

Earth N Eats

Bread Furst

Fresh Impact Farms

ARTISANS AND MAKERS



RUSSELL SAGE STUDIO HAS DESIGNED INTERIORS WITH HIGH ECO-CREDENTIALS IN FINISHES, FURNITURE AND LIGHTING AND CHAMPIONS ARTISANS AND MAKERS WHO FOLLOW THE SAME PRINCIPALS.

Angela Eastman

Angela Eastman is a skilled basket weaver and metalworker based in North Carolina. As an experienced teacher, she shares her craft and knowledge with curious students all over the US. For the past seven years, she has been weaving baskets and experimental dimensional forms using foraged materials, often incorporating invasive vines such as kudzu, wisteria, and honeysuckle. Additionally, Angela is cultivating five different varieties of basket willow plants on her land in the Piedmont region.

Never trying to mimic nature but observe the voice of the material – she uses mostly wisteria instead of willow for majority of the fish as an invasive species

in North Carolina – blocks the light so trees are dying so important to cut it down. Collaborating with Aberdeenshire-based Helen Jackson, Angela has created the hanging fish that will form one of the primary installations in the main restaurant.



ARTISANS AND MAKERS



Helen Jackson

A basketmaker in Royal Deeside, Aberdeenshire for the last 15 years who worked with Russell Sage Studio to create the installation for Fish Shop in Ballater which has 133 willow fish. For Fish Shop Washington there will be over 300 fish, and Helen Jackson is collaborating with Angela Eastman who uses kudzu and Wisteria alongside willow. Willow is a very sustainable material in Scotland just as the Wisteria is in North Carolina.

Erwin Timmers

Erwin Timmers - Co-founder and Director of the Washington Glass School and one of the DC area's leading 'eco artists'. Recycling, waste, the environment and how they relate to society are key contributors. Erwin teaches glass, lighting, sculpture and metal work. Industrial salvage and recycling are recurring themes in his work which he sees as crucial parts to the interaction with one's surroundings. Erwin Timmers and his team have created our bar top lamps using glass from a variety of sources including old whisky bottles.

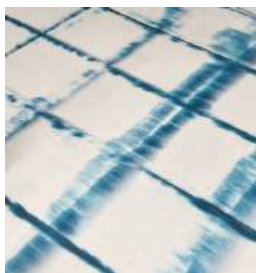


Araminta Campbell

Araminta is a specialist woven textile designer who started her practice as a sole trader in 2014 before establishing Araminta Campbell as a business in 2016. Every Araminta Campbell piece is handmade in Scotland using local materials, traditional skills and expert craftsmanship. All their signature pieces are designed and handwoven in their own studio and workshop, and they partner with carefully selected weaving mills for some collections and their bespoke tweed and tartan projects.

The tartan for Fish Shop Washington was created bespoke for Fish Shop and was inspired by the fishing industry using the colours of the industry worldwide. The colour of the twine used in traditional fishing nets are represented through the structure of the check.

ARTISANS AND MAKERS



Smile Plastics

Recycled plastic sheets manufactured in a factory on the southwest coast of Wales. Smile Plastics' 100% recycled, 100% recyclable plastic panels are used in everything from retail displays and counters to furniture, signage and shower panels. Focusing on single-use plastics, ranging from white goods to yoghurt pots, Smile Plastics sources materials that would usually be consigned to landfill and, through a proprietary process, reinvents them as aesthetic, functional, and – importantly – recyclable surfaces.

Smile Plastics are pioneering in their process. Indeed factoring in everything from material to production and shipping, it was more carbon efficient to source these tables from Wales than from nearby. The tables at Fish Shop Ballater were made using yoghurt pots as is part of the usual process, but for Washington DC it is completely bespoke – the team have created bespoke tables inspired by the tartan theme that runs throughout – the first time they've ever done this.

Grant Watt and Corin Sands

Artists Corin Sands and Grant Watt have created a seascape mural on the wall of the main restaurant. Grant Watt was commissioned to create a seascape mural on the original Fish Shop in Ballater.



Palecek

A family-owned company based in California for nearly half a century, Palecek have been combining natural materials and centuries-old hand crafting techniques that bring timeless beauty and soul to every living space. Their furnishings have always been made with eco-conscious materials since the company was started and they continuously seek new ways to lessen their impact on the environment and foster communities whose craftsmanship they celebrate.

ARTISANS AND MAKERS

Spatial Relations

Spatial Relations is a bespoke woodworking studio in New York City specializing in custom furniture, fine millwork, and high-end cabinetry. Founded in 2019 by designer Vincent Martinelli, Spatial Relations is the culmination of a lifelong project to create harmonious conversation between objects in space. Simultaneously functional and visionary, Vincent's design language developed over thirty years of multi-disciplinary creative work. The table in our private rooms are made with 200 year old timber from the old beams in a building on Troutman Street in Brooklyn, New York, the legs from decommissioned ships.



Sawyer Made

Dave Sawyer built his first Windsor chair in 1982 and taught traditional chair-making to hundreds of students at his Vermont studio. George formally launched Sawyer Made in 2012. Seamlessly blending traditional green woodworking techniques with a vision for the future of fine craftsmanship and traditional joinery in modern seating. Their passion and dedication to traditional chair-making reflects their belief that using time-honoured tools and techniques produce heirloom-quality pieces that are sustainable, durable, and comfortable.

Emily Wicks

Emily has been working in ceramics for almost 15 years, and is presently teaching at her own studio, Hand / Thrown. Emily works in both installation and functional ceramics; making pieces that focus on the materiality of clay and fiber, the body, and ephemerality.



Nga Nguyen-Weaver

Nga earned a BA in Crafts from Virginia Commonwealth University in 1995 and has worked in clay ever since. Inspired by nature and focused on utility, Nga creates simple, thoughtful forms designed for everyday use. Subtle details like finger prints or small variations reflect the handmade process and invite a connection between maker and user.



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FISH SHOP
BAR & RESTAURANT