

FISH SHOP

BAR & RESTAURANT

Dinner May 2025

FOR THE TABLE

Maryland crab crumpet 10ea Tuna TarTa Tots 7ea Roasted Virginia Peanuts 3 Grilled Breadfurst Sourdough 6

OYSTERS & RAW BAR

Tall Timbers rocks: grilled with N'duja brown butter	8ea
Baywater rocks: natural, house hot sauce or Granny Smith apple mignonette	5ea
Local farms picked radishes and vegetables with whipped bean dip	15
North Carolina tuna carpaccio with watermelon radish and olive oil vinaigrette	26
Roseda Black Angus beef tartare with toasted sunflower seeds and Keswick Creamery Cheddar cheese	21

STARTERS

Crab salad with Earth and Eats cucumbers, Black Rock Orchard gold rush apples and Green Goddess	22
Smoke in Chimney's hot smoked trout with new potatoes, green beans and dill sauce	15
The first of the seasons tomatoes with tonnato sauce and capers	18
Grilled New Jersey squid in escabeche	17
Grilled asparagus with smoked almond milk vinaigrette and ramps	20
Fried Maryland softshell crab with comeback sauce and bread and butter pickles	25

MAINS

Pan seared black bass with buttered farro, new season asparagus, pickled lemon and cilantro	36
Risi e bisi, roasted rockfish, house cured lardo and fennel fronds	32
Steamed Virginia middleneck clams with house Italian sausage, ramps and chickpea ragu	32
Mrs. Carlton Mitchell's roasted half Bobo chicken	45
Roasted cauliflower with mushrooms, herbed bread crumbs and sunchoke purée	25
Whole grilled fish, with ramp and caper butter and baby leaf salad	MP

SIDES

Twice cooked potatoes 6 Dreaming Out Loud baby lettuce, cider vinegar dressing, crispy shallots 6
Woodson's Mill grits with ramp butter 6 Sautéed greens with bagna cauda 6

DESSERT

75% chocolate ice cream with sea salt and California olive oil	9
Candied Virginia peanut tiramisu	14
Smith Island cake with milk chocolate cremeux and chantilly	13
Citrus and mace chawan with kaffir lime oil	14
Firefly Farms Moo & Blue with Keswick Creamery cheddar, blood orange marmalade and lavosh	16
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.