

The Restaurant

ABOUT

Located on The Wharf, significant as the site of the nation's longest-running open-air fish market, Fish Shop Bar & Restaurant pays tribute to the Mid-Atlantic's rich maritime heritage. Situated at the Southern end of the Wharf and inspired by the fishing communities along the Potomac River and Chesapeake Bay, the menu celebrates fresh local catch and seasonal harvests that generations have enjoyed.

The main bar and restaurant are accompanied by three beautifully designed private spaces each with its own story and all available for private hire.



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.



The Restaurant

FOOD

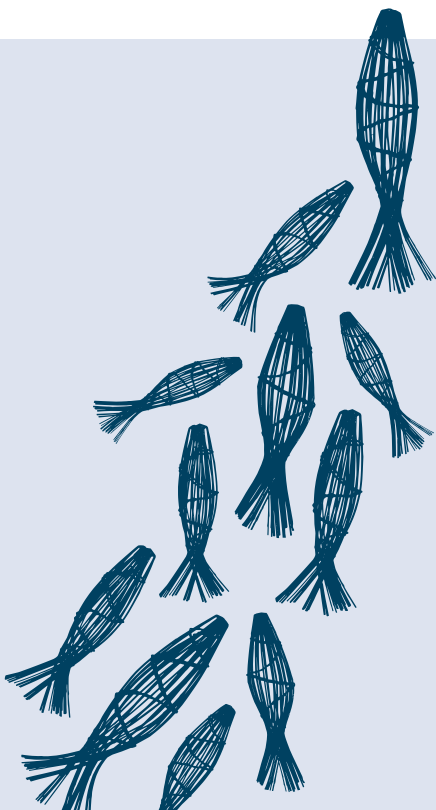
Chef de Cuisine, Ria Montes (*previously of Blue Duck tavern and No Goodbyes and winner of Capital Food Fight*) has created a menu that is focused on seasonal fish and shellfish from the surrounding area using methods of take with minimal impact (*gill net, pound net and hook and line*). We only use ingredients that are produced to the highest environmental and ethical standards, working closely with farmers, growers and makers to secure the freshest seasonal produce. These include oysters from Double T Oyster Ranch, fish directly from watermen fishing out of Chesapeake Bay and its tributaries, pork from Autumn Olive Farms and vegetables from Moon Valley Farm.



ART

Art is at the heart of the restaurant.

A hanging fish installation in the main restaurant was created by local weaver Angela Eastman in collaboration with Aberdeenshire-based artist Helen Jackson. A seascape mural adorns the back wall, handpainted by scenic artists Corin Sands and Grant Watt.



SPACES



Spaces

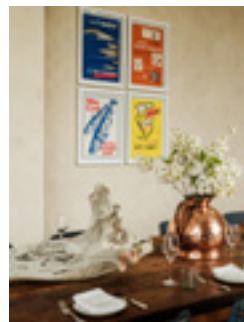
THE BOAT ROOM

Named for the installation hanging above the table,
The Boat Room is our largest private dining room.

Guests will enter through a Scarpa-inspired doorway to find a shell plaster wall with handmade imprints from Potomac oysters and a series of original MacFisheries posters on the walls. The dining table centrepiece is handcrafted by Vincent Martinelli using reclaimed timber from old beams and decommissioned ships, the chairs incorporate tartan designed and woven by Araminta Campbell whilst the econyl rug is made from old fishing nets. Whether it's a celebratory occasion or an important business meeting, The Boat Room offers an exceptional private space for every event.

CAPACITY

24 seated / 50 standing



THE BALLATER ROOMS

Named for our original Fish Shop in Ballater, Scotland where the semi-private dining table is distinguishable for its salvaged fishing net curtain, The Ballater Rooms can be found adjacent to the main restaurant with repurposed fishing nets adding a stylish layer of privacy.

The Ballater Rooms are interconnected offering the flexibility of being booked individually or combined into one private room seating up to 24. Each room has glass panelling along the front that is complemented by a tartan wall for a touch of Scottish flair.

CAPACITY

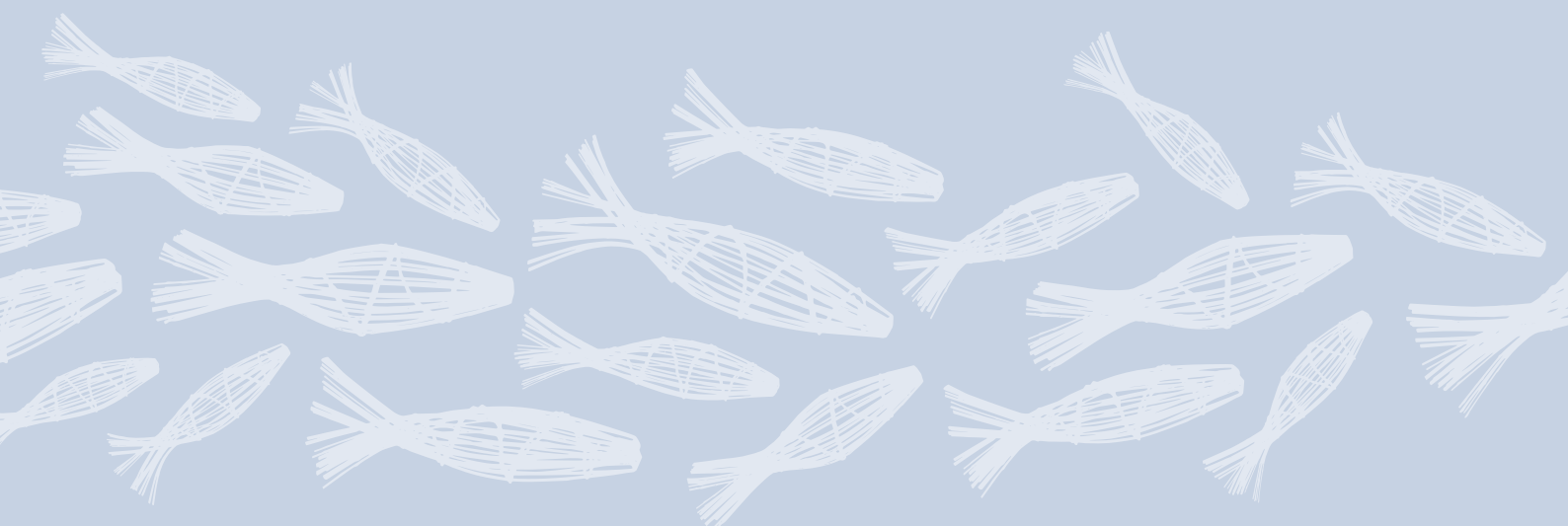
East: 12 seated

West 12 seated

Both Rooms: 24 seated / 30 standing



MENUS



Menus

EXPRESS LUNCH

Individually Plated: Two Courses \$75 | Three Courses \$90

Family Style Two Courses \$65 | Three Courses \$80

Menus are subject to seasonal change. Please note that we will cater for dietary requirements separately.

STARTERS

Please select two for your party, served to the table sharing style

Local charcuterie and cheese board with farm vegetable crudités

Oysters

House salad with mustard dressing and crispy shallots

Bread Furst sourdough with cultured butter

MAINS

Please select one for your party, individually plated

Risotto nero with sautéed squid and roasted garlic

Grilled king mushroom with hazelnuts and curry sauce

Seared ribeye with celeriac purée and Swiss chard

DESSERTS

Please select one for your party, served to the table sharing style

Smith Island cake with Chantilly cream

House sorbet *or* house ice cream

Please note that these are sample menus and are subject to seasonal change. 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.

COCKTAIL RECEPTIONS

COCKTAILS

Hardy Negroni \$18

Forager's Gin, Caffo Red Bitter, Cocchi di Torino, Hardy Ice Plant

A Grand Memory \$18

Fords Gin, spruce tip vermouth, Hakutsuru Yuzu

Best Laid Schemes \$18

Bardstown Bourbon, rhubarb cordial

Salt Mist \$17

Arrete Blanco, lime, salted cucumber, soda

This is the River \$18

Ketel One or Tanqueray 10, vermouth, Fish Shop olive brine

For Her Benefit \$17

Cotton and Reed Gold Rum, peppermint tea, lemon, soda

The Plough \$17

Compass Box Artist's Blend Scotch, Fever Tree Soda

SPIRITLESS

Fresh Mist \$12

Salted cucumber cordial, lime, Fever Tree Soda

Spring Breeze \$12

Seedlip 108, alcohol-free Riesling, lemon

Please kindly note that these are sample drinks menus and are subject to seasonal change.

Menus

COCKTAIL RECEPTIONS

SPARKLING & CHAMPAGNES

Subject to seasonal price and vintage change

Brut Reserve, Gusbourne, Kent, England 2019 \$120
Brut, Louis Roederer, "Collection 245", Champagne, France MV \$130
Brut, Louis Roederer, "Cristal", Champagne, France 2013 \$465
Brut, Gonet-Medeville, "Champ d'Alouette", Champagne, France 2008 \$440
Brut, Krug, Champagne, France 2006 \$795
Brut Rosé, Billecart-Salmon, Champagne, France NV \$250
Brut Rosé, Taittinger, "Comtes de Champagne", Champagne, France 2007 \$445

MAGNUMS

SPARKLING

Brut, Louis Roederer, "Collection 242", Champagne, France MV \$225
Brut Rosé, Paul Bara, Champagne, France NV \$330
Extra Brut, Jacquesson, "Cuvee 746", Champagne, France NV \$360
Brut Rosé, Louis Roederer, "Cristal", Champagne, France 2012 \$2650

RED

Sangiovese, Chianti Classico, Monterapioni, Tuscany, Italy 2022 \$195
Pinot Noir, Bourgogne Rouge, Benjamin Leroux, Burgundy, France 2017 \$235
Tempranillo Blend, López de Heredia, "Viña Tondonia Reserva", Rioja, Spain 2012 \$265
Nerello Mascalese Blend, Federico Graziani, "Profumo di Vulcano", Etna, Sicily 2017 \$420
Volna, Marquis d'Angerville, "1er Cru Clos des Ducs", Burgundy, France 2020 \$1,650

WHITE

Chardonnay, Peay, Sonoma Coast, California 2019 \$285
Chenin Blanc, Anjou Blanc, Thibaud Boudignon, Loire, France 2022 \$215
Sauvignon Blanc, Sancerre, Didier Dagueneau, "Pur Sang", Loire, France 2022 \$740
Riesling, Domaine Ostertag, "Fronholz", Alsace, France 2020 \$275
Chassagne-Montrachet, JN Gagnard, "1er Cru Blanchots Dessus", Burgundy, France 2014 \$800

Please kindly note that these are sample drinks menus and are subject to seasonal change.

Menus

COCKTAIL RECEPTIONS

Please note that we kindly require a minimum of 3 canapes per person

COLD CANAPÉS

Tray passed.

Beef tartare on a rosti with smoked parmesan and secret sauce \$7

Seasonal ceviche with foraged herbs, lemon purée and chilli \$7

Spring asparagus on crostini with romesco and lemon vinaigrette \$7

Rockfish tartare with crispy rice, capers and lemon \$7

Smoke in Chimneys smoked trout crumpets \$7

Smoked trout roe on crostini with herbed crème fraîche \$5

Marinated beets with quark and pecans \$5

Country ham crumpet \$5

COLD DISPLAY

\$25 per person

Farmer's market seasonal vegetables and dips: cannellini bean, green goddess, chermoula and yuzu aioli

HOT CANAPÉS

Tray passed

Arancini with spring peas and parmesan \$7

Softshell crab sliders in homemade buns with comeback sauce \$9

Crispy sunchoke with comeback sauce \$5

Grilled mushrooms with gremolata and whipped ricotta \$5

Pan fried gnocchi with spring peas and preserved lemon \$5

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Menus

MENU ENHANCEMENTS

STARTERS

Served to the table, sharing style

- Daily house baked bread with cultured butter (for 4) \$7
- Roasted VA peanuts (for 2) \$3
- Smoke in Chimneys smoked trout crumpets \$4 each
- Local charcuterie with house pickles (for 2) \$25
- Oyster selection (for 2) \$25

TO ACCOMPANY

- Lobster tagliarini \$25

Served to the table, sharing style. We recommend a maximum of three different side dishes for the table, allowing for one portion per person

- Hassleback 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 collard greens with bagna cauda \$6

TO FINISH

Served to the table, sharing style

- Local cheese board (for 2) \$25

SHERRY

- Fino, El Maestro Sierra, Jerez, Spain NV (375ml) \$48
- Oloroso, Emilio Hidalgo, "Gobernador", Jerez, Spain NV \$85
- Manzanilla, Emilio Lustau, "Cuevas Jurado", Emilio Lustua, Pasada de Sanlúcar Spain NV \$95

SWEET & FORTIFIED

- Sauternes, Château d'Anna, Bordeaux, France 2012 \$68
- Petit Manseng, Glen Manor Vineyards, "Raepheus", Shenandoah Valley, Virginia 2022 \$85
- Riesling Auslese, Selbach-Oster, "Zeltinger Sonnenuhr", Mosel, Germany 2022 \$105
- Gewurztraminer, Domaine Ostertag, "Fronholz", Alsace, France 2018 \$240
- Tokaji Aszú, Oremus, "5 Puttonyas", Hungary 2016 \$245

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Menus

MENU A

Individually plated: \$125 per person | Family style: \$115 per person

We ask you to select one starter, one main course and one dessert for the whole party.

Please note that we will cater for dietary requirements separately.

STARTER

Baltimore clam chowder with bacon and celery salad

Smoked mackerel niçoise with new potatoes, French beans, soft boiled egg and dill salad

New season asparagus with Keswick Creamery quark and ramps

MAIN COURSE

Seared New Jersey skate with capers, lemon, sherry vinegar brown butter and creamed potatoes

Ricotta gnocchi with roasted squash, pepitas and thyme

Grilled ribeye with asparagus and salsa verde

DESSERT

Smith Island cake with Chantilly cream

House sorbet or house ice cream

Strawberry bavarois

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Menus

MENU B

Individually plated: \$170 per person | Family style: \$150 per person

We ask you to select one starter, one rice course, one main course and one dessert for the whole party.

Please note that we will cater for dietary requirements separately.

STARTER

Steamed clams with white wine, coconut milk, chilli and kaffir lime

Sauteed bay scallops with brown butter, 'nduja and fine herbs

Leek and cheddar cheese croquettes with herb salad and shallot dressing

Beef carpaccio with mustard sauce and pickled baby onions

RICE COURSE

Risotto nero with jigg caught squid, ink and fresh herbs

Kings mushrooms & truffle risotto with brown butter and parmesan

MAIN COURSE

Seared striped bass with canellini beans and salsa verde

Roasted squash with Woodhill's grits and collard greens

Duroc pork chop with Swiss chard and salsa verde

Seared VA trout with roasted brassicas and dashi hollandaise

DESSERT

Smith Island cake with Chantilly cream

House sorbet or house ice cream

Hazelnut mille crepe with Chantilly cream

Sticky toffee doughnut with whisky ice cream

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Menus

FEASTING MENU

\$185 per person

This menu is served sharing style to the table

STARTERS

Please select two for your party

Fired Maryland salt and pepper soft shell crab with a herb salad and comeback sauce

Selection of hams and pickles

Tomato tonnato with capers and a parsley salad

Cobia crudo with citrus koshu, radishes and green strawberries

Roasted squash salad with fresh cheese, market lettuces and roasted VA peanuts

MAINS

Please select two for your party

Whole Bobo grilled chicken with house BBQ sauce

Whole grilled Rockfish with confit artichokes and capers

Slow roasted grass fed lamb shoulder with salsa verde

Aberdeen Angus T-bones with steak sauce

Fisherman's rice with clams, mussels and striped bass

SIDE DISHES

All served to the table

Crushed potatoes with salsa verde

Garlic butter gritts

Collard greens with bagna cauda

DESSERT

Please select two for your party, and these will be served alongside sorbet and ice creams

Apple tarte tatin

Seasonal pavlova

Sticky toffee pudding

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BEVERAGE PACKAGES

STANDARD WINE & BEER PACKAGE

\$55 per person - 2 hours

\$25 per person for each additional hour

RED WINE Domaine de la Beche Beaujolais or Christophe Avi Buzet, Merlot/Cabernet Blend

WHITE WINE Cesani Vernaccia di San Gimignano or Niepoort Vinho Verde

SPARKLING Louis Pato Espumante NV

BEER Draft Beer and Seasonal Cans

PREMIUM WINE & BEER PACKAGE

\$75 per person - 2 hours

\$25 per person for each additional hour

RED WINE Glen Manor 'Petit Rouge' or Alta Maria Pinot Noir

WHITE WINE La Staffa Verdicchio dei Castelli di Jesi or Les Athletes Touraine Sauvignon Blanc

SPARKLING Avinyo Cava Brut Reserva

BEER Draft Beer and Seasonal Cans

Please note that these are sample drinks menus and are subject to seasonal change. All alcohol is subject to availability.

BEVERAGE PACKAGES

STANDARD OPEN BAR PACKAGE

\$85 per person - 2 hours
\$35 per person for each additional hour

VODKA Titos

GIN Ford's

TEQUILA Arette

BOURBON Wild Turkey 101

SCOTCH Compass Box Artists' Blend

RUM Don Q Cristal

RED WINE Lapierre 'Raisins Gaulois' Gamay or Vina Sastre 'Roble' Ribera del Duero

WHITE WINE Alta Maria Chardonnay or Luneau Papin Muscadet Sevre et Main

SPARKLING Mouillard Cremant de Jura

BEER Draft Beer and Seasonal Cans

PREMIUM OPEN BAR PACKAGE

\$105 per person - 2 hours
\$35 per person for each additional hour

To add Champagne the package price increases to \$130 per person - Please ask Events Director for more information

VODKA Ketel One

GIN Tanqueray #10

TEQUILA Don Julio Blanco

BOURBON Bardstown 90

SCOTCH Macallan 12

RUM Probitas White

RED WINE Day Wines 'Vin de Days' Pinot Noir or Chateau Saint Paul Haut Medoc

WHITE WINE Kelley Fox Chardonnay or Marco de Bartoli Grillo

SPARKLING Domaine de la Bergerie Cremant de Loire

BEER Draft Beer and Seasonal Cans

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FACILITIES & FURTHER INFORMATION



Facilities & Further Information

FACILITIES

Menus can be printed and designed to your requirements.

Complimentary place cards can also be provided.

Seasonal floral arrangements and candles will be provided.

All spaces are fully ADA compliant and fully accessible.

AUDIO VISUAL

The Boat Room offers a large plasma-screen television.

All our rooms offer complimentary Wi-Fi.

We have speaker systems in all our rooms, your own playlist can be played or we can provide background music.

FURTHER INFORMATION

Please kindly note that prices are exclusive of tax at 10%.

A discretionary 20% service charge will be added to your bill, alongside a 5% admin fee.

MENU

Please select one menu for your party.

We will cater for dietary requirements separately to this.

Our dishes are subject to seasonal changes and as such are samples.

Should you wish to provide your own cake, a fee of \$5.00 per guest will be charged.

Fish Shop
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Washington
DC 20024



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FISH SHOP
BAR & RESTAURANT