

FISH SHOP

BAR & RESTAURANT

Dinner

FOR THE TABLE

Maryland crab crumpet 8ea Tuna tarta tots 7ea Roasted Virginia Peanuts 3 Grilled Breadfurst Sourdough 6

OYSTERS & RAW BAR

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| 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 |
| Fish Shop seafood platter, marinated clams, dressed crab, oysters, tartar | 60 |
| Roseda Black Angus beef tartare with toasted sunflower seeds, Keswick Creamery Cheddar cheese | 21 |

STARTERS

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| Blue Crab salad, Earth N Eats cucumbers, Black Rock Orchard gold rush apples, green goddess | 25 |
| Maryland lobster and Summer garden salad, strawberry gazpacho, baby herbs, olive oil | 21 |
| Golden brown Maryland sugar toads tamarind and lime sauce, herb salad | 22 |
| 1876 Old Durham Church blue crab cakes with tartar and lemon | 32 |
| Smoke in Chimney's hot smoked trout with horesradish, dressed cucumbers, buckwheat tatty scone | 18 |
| Grilled New Jersey squid in escabeche | 20 |
| Grilled Summer zucchini and broad bean salad, vegetable vinaigrette | 20 |

MAINS

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| Pan seared Maryland black bass with buttered farro, new season asparagus pickled lemon and cilantro | 36 |
| Seared tilefish, orzo, confit tomatoes with saffron alioli | 32 |
| Conchiglie with Maryland blue crab, tomato and basil | 36 |
| Grilled Autumn Olive pork chop, cauliflower and quark puree, cauliflower friti, peach mostarda | 34 |
| Roasted cauliflower, mushrooms, herbed bread crumbs and sunchoke purée | 25 |
| Whole grilled New Jersey mackerel, salsa verde, confit fennel and arugula salad | MP |

SIDES

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| 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

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| 75% chocolate ice cream with sea salt and California olive oil | 9 |
| Candied Virginia peanut tiramisu | 14 |
| Smith Island cake, milk chocolate cremeux and chantilly | 13 |
| Strawberry and vanilla custard with strawberry basil sorbet | 14 |
| Firefly Farms Moo & Blue, Meadow Creek Dairy cheddar, Earth N Eats jam, 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.