

FISH SHOP

BAR & RESTAURANT

EVENTS BROCHURE

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, while using the freshest, ethically sourced seafood and showcasing the finest local craftsmanship.

Everything from fit-out to furniture, packaging to waste, has been carefully considered.



OUR VALUES

In developing Fish Shop, we set out to create a genuinely low-waste restaurant, whilst sourcing the freshest, ethically sourced seafood. From the initial build-out, everything has been carefully considered.

Our menu celebrates American fish from the Potomac River and the Mid-Atlantic, focusing on what is readily available and ethically caught. We work directly with trusted fishermen who use low-impact methods such as rod and line, gill net, pound net and bow and arrow. We never serve trawled fish or catch from boats that remain at sea for extended periods, ensuring a more sustainable and carbon-efficient supply.

We partner with responsible producers whose practices actively support the marine environment, particularly in the farming of oysters and bay scallops. By working with whole fish in-house, we maintain quality while minimising waste and creating opportunities for curing and preservation.

Our commitment extends beyond seafood: all meat is free range, and our vegetables come from nearby farms, including Dreaming Out Loud, an organisation dedicated to improving access to healthy food and food equity. We also prioritise biodynamic wines and collaborate with small, local producers and artisans wherever possible.



ART & CRAFTSMANSHIP

All aspects of the bar and restaurant, from furniture to menus and packaging, have been designed to have the highest possible eco credentials and to showcase the finest local craftsmanship from the surrounding area.

Our dining tabletops are made from recycled plastic diverted from landfill, while much of our furniture is handcrafted using natural materials, traditional techniques, or salvaged elements such as old boats and fishing nets. Even our menus are made from recycled coffee cups, giving new life to materials that would otherwise be discarded.

We collaborate with artisans who share our commitment to sustainability and craft. Aberdeenshire basketmaker Helen Jackson, creator of Fish Shop Ballater's original fish shoal, worked with local artist Angela Eastman to create the 200-fish installation suspended above the dining room, made from invasive North Carolina wisteria and Scottish willow.

Our bar-top lamps are made by eco-artist Erwin Timmers using recycled glass, while artists Corin Sands and Grant Anderson have created a seascape mural in the restaurant.

In the private dining rooms, chairs and wall coverings feature Scottish tartan designed and woven by Edinburgh-based textile designer Araminta Campbell.





SPACES





THE BOAT ROOM

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

Named for the installation suspended above the table, The Boat Room is our largest private dining space. Guests enter through a Scarpa-inspired doorway into a shell plaster wall, hand-finished with imprints from Potomac oysters, alongside a series of original MacFisheries posters.

At its centre is a handcrafted dining table by Vincent Martinelli, made from reclaimed timber sourced from old beams and decommissioned ships. The chairs feature tartan designed and woven by Araminta Campbell, while the Econyl rug is made from regenerated 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

26 seated / 40 standing



THE BALLATER ROOMS

Named after our original Fish Shop in Ballater, Scotland, the Ballater Rooms feature a semi-private dining space.

Located adjacent to the main restaurant, the room is defined by salvaged fishing nets to create a stylish sense of privacy.

Interconnected in design, they can be booked individually, seating 12 guests respectively, or combined into one private space seating up to 24 guests.

Each room features glass panelling to the front, complemented by a tartan wall, designed and woven by Araminta Campbell, for a touch of Scottish flair.

CAPACITY

East: 12 seated

West 12 seated

Both Rooms: 24 seated / 30 standing



PARTIAL BUYOUT / BUYOUT

For larger celebrations and private events, Fish Shop Bar & Restaurant is available for exclusive hire.

The space includes three private dining rooms, a front bar, and the main dining room, offering complete flexibility for a wide range of event styles—from intimate seated dinners to lively standing receptions.

Floor-to-ceiling glass panelling runs the length of the restaurant, framing views over the Potomac and creating a striking backdrop for any occasion. Rooted in craftsmanship and sustainability, the interiors feature reclaimed materials, handcrafted details, and bespoke artworks that give the space a distinctive sense of place.

With a capacity of up to 80 seated guests or 300 standing, Fish Shop offers a truly unique setting for private events.

CAPACITY

Bar & Lounge: Up to 75 standing

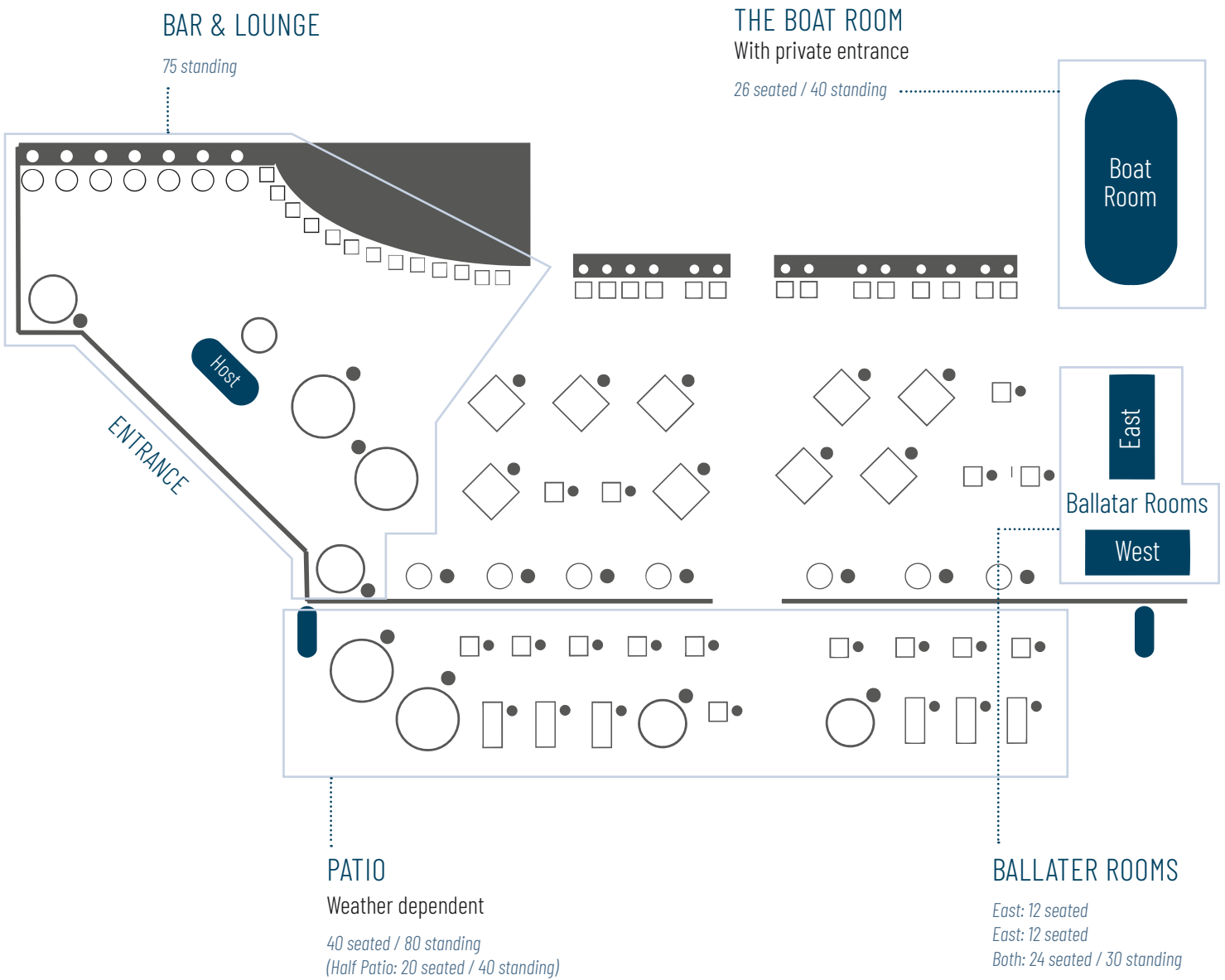
Patio: 40 seated / 80 standing (Half Patio: 20 seated / 40 standing)

Full Buyout: 80 seated / 300 standing



FLOORPLAN

FULL BUYOUT
80 seated / 300 standing





MENUS





COCKTAIL RECEPTIONS

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

COLD CANAPÉS

Tray passed

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

Seasonal ceviche with foraged herbs, lemon purée and chilli \$9

Beet muhammara on a tatty scone \$7

Rockfish tartare with lettuce cups, crispy lemon and capers \$9

Smoke in Chimneys smoked trout crumpets \$8

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

Marinated beets with quark and pecans \$5

Country ham crumpet \$7

COLD DISPLAYS

Per board pricing (boards serve up to 10 guests)

Farmer's market seasonal vegetables and dips: cannellini bean, green goddess, chermoula and yuzu aioli \$115

Cheeseboard: 5 Spoke Creamery Tumbleweed Cheddar, 5 Spoke Harvest Moon Cheese, Firefly black and blue,
Breadfurst grilled sourdough and lavosh, Moon Valley Farms jams \$140

Charcuterie: Surrlyano ham, saucisson, duck mousse w/ port wine, Breadfurst grilled sourdough and lavosh, house pickles \$170

Seafood: crab salad, pickled clams, raw oysters, fish ceviche \$225

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

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

HOT CANAPÉS

Tray passed

Tuna tartar tots \$8

Crab cake sliders in homemade buns with comeback sauce \$10

Crispy sunchoke with comeback sauce \$5

Grilled mushroom crostini with gremolata and whipped ricotta \$6

Pan fried gnocchi with peas and lemon butter sauce \$6

HOT DISPLAYS

Per board pricing (boards serve up to 10 guests)

Roasted lamb albondigas with spiced tomato sauce \$115

Maryland blue crab dip, Old Bay served with grilled bread and raw vegetables \$120

Arancini with peas and parmesan \$70

Grilled mushrooms with gremolata and whipped ricotta on crostini \$50

MINI DESSERTS

Served displayed or tray passed (boards serve up to 10 guests)

Candied Virginia peanut tiramisu \$55

Smith Island cake with milk chocolate cremeux and chantilly \$50

Seasonal fruit parfait \$40

Sticky toffee pudding \$45

Seasonal fruit pavlova \$40

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STATIONS

Please note that stations are only available with a full buyout.

STATION A

\$35 per person / 2 hours

Trout en croûte with dashi beurre blanc and Moon Valley Farm's salad with sorghum vinaigrette

STATION B

\$25 per person / 2 hours

Roasted Bobo chicken crowns with chimichurri and roasted seasonal vegetables

STATION C

\$35 per person / 2 hours

Roasted Roseda Farm's ribeye steak with demi-glace and sautéed foraged mushrooms

STATION D

\$30 per person / 2 hours

Braised lamb shoulder with mint yogurt sauce and herbed rice pilaf

STATION E

\$30 per person / 2 hours

Autumn Olive Farm's porchetta with mostarda and braised greens

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EXPRESS LUNCH

Family Style Two Courses \$75 | Three Courses \$95

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

STARTERS

Please select two

Local charcuterie and cheese board with farm vegetable crudité

Oysters

Dreaming Out Loud baby lettuce with cider vinegar dressing and crispy shallots

Smoked trout with new potatoes and mustard dill dressing

MAINS

Please select two

Risotto nero with seasonal fish and fresh herbs

Grilled squash with hazelnuts and curry sauce

Grilled ribeye with asparagus and salsa verde

DESSERTS

Please select one

Smith Island cake with Chantilly cream

House sorbet *or* house ice cream

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MENU A

Family style: \$125 per person.

STARTER

Please select two

Pea and crab gazpacho

Bibb salad, shaved radishes, fresh herbs, ricotta salata and breadcrumbs

Tomato carpaccio, capers and salsa verde

MAIN COURSE

Please select two

Seared rockfish with artichoke ragu and creamed potatoes

Ricotta gnocchi with spring peas and parmesan

Grilled chicken piccata with roasted asparagus

DESSERT

Please select one

Seasonal fruit pavlova

House sorbet or house ice cream

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MENU B

Family style: \$170 per person

STARTER

Please select two

- Steamed clams with white wine, coconut milk, chilli and kaffir lime
- Steamed mussels in a tomato and harissa broth
- Leek and cheddar cheese croquettes with herb salad and shallot dressing
- Beef carpaccio with mustard sauce and pickled baby onions

RICE COURSE

Please select one

- Risotto nero with jiggg caught squid, ink and fresh herbs
- Kings mushrooms & truffle risotto with brown butter and parmesan

MAIN COURSE

Please select two

- Seared rockfish with cannellini beans and salsa verde
- Roasted summer squash with farro verde and pesto
- Autumn olive pork loin with peach mostarda and cucumber salad
- Seared VA trout with grilled asparagus and dashi beurre blanc

DESSERT

Please select one

- Smith Island cake with Chantilly cream
- House sorbet or house ice cream
- Seasonal fruit pavlova

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FEASTING MENU

Sharing style: \$200 per person

SNACKS

Please select two

Cold

Beef tartare on crostini with parmesan cheese
Smoked trout roe on a tatty scone with herbed crème fraiche
Rockfish tartare lettuce cup with crispy rice capers and lemon
Marinated beets with labneh and pecans

Hot

Crab cake sliders
Pan fried gnocchi with peas and lemon butter sauce
Lamb albondigas
Pulled chicken and leek croquettes

STARTERS

Please select two

Giardiniera and burrata with pesto
Trout crudo with citrus and endive
Venison carpaccio with cren, pickled mushrooms and parmesan
Fried Maryland salt and peper soft shell crab with herb salad and comeback sauce
Tomato tonnato with capers and herb salad

PASTA COURSE

Please select one

Lobster tagliatelle
Clam and white wine tagliatelle

MAINS

Please select two

Whole Bobo grilled chicken with house BBQ sauce
Whole grilled rockfish with confit artichokes and capers
Slow roasted lamb shoulder with salsa verde
Dry aged Roseda ribeye with steak sauce
Fisherman's rice with clams, mussels and striped bass

SIDE DISHES

All served to the table

Twice cooked potatoes, garlic butter and fine herbs
Yellow grits with scallion butter
Sautéed greens with bagna cauda
Mixed lettuces with lemon vinaigrette
Roasted seasonal vegetables with chermoula

DESSERTS

Please select two

Apple tarte tatin
Seasonal pavlova
Sticky toffee pudding
House ice creams/sorbets

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MENU ENHANCEMENTS

TO START

Per person pricing

Breadfurst sourdough with cultured butter \$5

Maryland crab crumpet \$10

Oyster selection \$8

TO ACCOMPANY

Per person pricing

ADDITIONAL COURSE

Lobster tagliarini \$32

SIDES

Served to the table, sharing style

Twice cooked potatoes \$6

Woodson's Mill grits and ramp butter \$6

Dreaming Out Loud baby lettuce with cider vinegar dressing and crispy shallots \$8

Blistered shishito peppers with confit garlic and lemon \$9

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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

Soft beverages, tea and coffee are included

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

Soft beverages, tea and coffee are included

Consumption bar also available, if you would like to see our full wine and drinks lists please speak to the team.

Please note that these are sample drinks menus and are subject to seasonal change. All alcohol is subject to availability.
Consumption bar also available. If you would like to see our full wine list and cocktail list, please ask.

BEVERAGE PACKAGES

STANDARD OPEN BAR PACKAGE

\$85 per person - 2 hours

\$35 per person for each additional hour

SPIRITS Titos Vodka | Ford's Gin | Arette Tequila | Wild Turkey Bourbon

SPIRITS Compass Box Artists' Blend Scotch | Don Q Cristal Rum

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

Soft beverages, tea and coffee are included

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

SPIRITS Ketel One Vodka | Tanqueray Gin | Don Julio Blanco Tequila | Macallan Scotch | Probitas White Rum

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

Soft beverages, tea and coffee are included

Consumption bar also available, if you would like to see our full wine and drinks lists please speak to the team.

Please note that these are sample drinks menus and are subject to seasonal change. All alcohol is subject to availability.
Consumption bar also available. If you would like to see our full wine list and cocktail list, please ask.



FACILITIES & FURTHER INFORMATION

FACILITIES

Menus can be printed and designed to your requirements.

Complimentary place cards can also 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 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.

INQUIRIES

To inquire about an exclusive buyout of Fish Shop, please contact our events team.

Email events@fishshopdc.com or call +1 771-216-3111

CAPACITIES

The Boat Room: 26 seated / 40 standing
 The Ballatar Rooms: East: 12 seated
 West: 12 seated
 Both: 24 seated / 30 standing

Bar & Lounge: Up to 75 standing
 Patio: 40 seated / 80 standing
 (Half Patio: 20 seated / 40 standing)
 Full Buyout: 80 seated / 300 standing

ARTFARM

FIVE ARMS

BRAEMAR

**·CHESA·
MARCHETTA**

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

BRUTON

CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON



SOHO

ARTFARM.COM

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