

The image shows the interior of a modern bar and restaurant named 'Fish Shop'. The most striking feature is the ceiling, which is covered in a dense, intricate network of dark, woven wicker or rattan structures that resemble large, stylized fish or abstract organic forms. The space is bright and airy, with large windows on the right side allowing natural light to flood in. In the foreground, there are several comfortable-looking armchairs with reddish-brown upholstery and light-colored wooden frames, arranged around a low, round wooden table made from a tree stump. In the background, a long bar with a white countertop is visible, featuring various bottles and warm-toned pendant lights. A central pillar is wrapped in a light-colored, textured material, possibly paper or fabric, with a small light fixture attached. The overall aesthetic is a blend of natural materials and modern design.

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

BAR & LOUNGE

75 standing

THE BOAT ROOM

With private entrance

26 seated / 40 standing

Boat Room

ENTRANCE

Host

East

Ballater Rooms

West

PATIO

Weather dependent

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

BALLATER ROOMS

East: 12 seated
East: 12 seated
Both: 24 seated / 30 standing



MENUS





COCKTAIL RECEPTIONS

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

COLD CANAPÉS

Tray passed / Per person pricing

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 \$6

Marinated beets with quark and pecans \$6

Country ham crumpet \$7

COLD DISPLAYS

Per person pricing

Farmer's market seasonal vegetables and dips: Cannellini bean, green goddess, chermoula and yuzu aioli \$20

Cheeseboard: Local cheeses with seasonal jams, grilled Bread Furst sourdough and house crackers \$25

Charcuterie: Surryano ham, saucisson, duck mousse w/ port wine, Breadfurst grilled sourdough and lavosh, house pickles \$45

Seafood: Lobster salad, pickled clams, raw oysters, fish ceviche \$42

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 / Per person pricing

Trout tartar tots \$10

Crispy sunchoke with comeback sauce \$5

Grilled mushroom crostini with gremolata and whipped ricotta \$7

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

HOT DISPLAYS

Per person pricing

Roasted lamb albondigas with spiced tomato sauce \$11

Maryland lobster dip, Old Bay served with grilled bread and raw vegetables \$15

Arancini with mushrooms and gruyere \$10

Grilled mushrooms with gremolata and whipped ricotta on crostini \$10

MINI DESSERTS

Per person pricing

Candied Virginia peanut tiramisu \$6

Smith Island cake with milk chocolate cremeux and chantilly \$6

Seasonal fruit parfait \$5

Chocolate Profiteroles \$7

Seasonal fruit pavlova \$7

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CHEF STATIONS

Please note that stations are only available with a full buy out.

STATION A

\$45 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

\$50 per person / 2 hours

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

STATION D

\$40 per person / 2 hours

Braised lamb shoulder with mint yogurt sauce and herbed rice pilaf

STATION E

\$40 per person / 2 hours

Autumn Olive Farm's porchetta with mostarda and braised greens

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FAMILY STYLE 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 carrots and salsa verde

DESSERTS

Please select one

Seasonal trifle with shortbread

House sorbet or house ice cream

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FAMILY STYLE BRUNCH

\$75 per person for two courses | \$85 for 3 courses

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

STARTERS

Please select one

Dried tomato and goat cheese galette served with frisee salad

Biscuits and gravy with pork sausage

Cast iron cornbread with honey butter

MAINS

Please select one

French toast with seasonal compote and whipped cream

Blackened catfish with heirloom grits

Fried chicken and waffle with Alabama white sauce

DESSERTS

Please select one

Seasonal parfait with Greek yogurt and granola

Seasonal fruit trifle with shortbread

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DINNER MENU A

Family style: \$125 per person.

STARTER

Please select two

Baltimore clam chowder with bacon and celery salad

Smoked trout niçoise with potatoes, French beans and soft boiled egg

Seasonal grilled vegetable salad with mushroom valouvant

MAIN COURSE

Please select two

Seared tilefish with butter braised cabbage and zhug

Parmesan gnocchi with roasted kale and pesto

Roasted ribeye with grilled brussel sprouts and demiglace

DESSERT

Please select one

Chocolate profiteroles

House sorbet or house ice cream

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DINNER MENU B

Family style: \$170 per person

STARTER

Please select two

- Steamed clams with white wine, coconut milk, chili and kaffir lime
- Sauteed bay scallops with brown butter, 'nduja and fine herbs
- Mushroom and gruyere croquettes with arugula salad and shallot dressing
- Venison carpaccio with mustard sauce and pickled baby onions

RICE COURSE

Please select one

- Risotto nero with seasonal fish and fresh herbs
- Kings mushrooms & truffle risotto with brown butter and parmesan

MAIN COURSE

Please select two

- Seared striped bass with stewed lentils and citrus hollandaise
- Roasted cabbage with onion soubise and fried shallots
- Autumn olive pork loin with collard greens and demiglace
- Seared VA trout with roasted mushrooms and celeriac purée

DESSERT

Please select one

- Seasonal trifle with shortbread
- House sorbet or house ice cream
- VA peanut tiramisu

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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 fraîche
- Rockfish tartare lettuce cup with crispy rice capers and lemon
- Marinated beets with labneh and pecans

Hot

- Pan fried gnocchi with mushrooms 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

PASTA COURSE

Please select one

- Lobster tagliatelle
- Clam and white wine tagliatelle

MAINS

Please select two

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

SIDE DISHES

Please select two

- Twice cooked potatoes, garlic butter and fine herbs
- Yellow grits with scallion butter
- Braised greens with bacon
- Mixed lettuces with lemon vinaigrette
- Roasted seasonal vegetables with chermoula

DESSERTS

Please select two

- Apple tarte tatin
- Seasonal pavlova
- Seasonal trifle with shortbread
- House ice creams/sorbets

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MENU ENHANCEMENTS

TO START

Per person pricing

Breadfurst sourdough with cultured butter \$5

Lobster 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 \$7

Woodson's Mill grits and ramp butter \$7

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

Braised greens with bacon \$9

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BEVERAGE PACKAGES

Seasonal and subject to change

STANDARD WINE & BEER PACKAGE

\$45 per person - 2 hours

\$25 per person for each additional hour

RED WINE Glen Manor "Petit Rouge" Cabernet blend and/or Ettore Germano Langhe Nebbiolo

Blend

WHITE WINE Raul Perez "Ultreia" Godello and/or Domaine Cherrier "Les Chailloux" Sancerre

SPARKLING Red Tail Ridge "Perpetual Change"

BEER Draft Beer and Seasonal Cans

Soft beverages, tea and coffee are included

PREMIUM WINE & BEER PACKAGE

\$65 per person - 2 hours

\$25 per person for each additional hour

RED WINE Chateau Platon Bordeaux and/or Presquile Pinot Noir

WHITE WINE Preta Falangina and/or Chai Duchet Macon Village

SPARKLING Domaine Martinolles Cremant de Limoux Rose

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 drink 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

Seasonal and subject to change

STANDARD OPEN BAR PACKAGE

\$70 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 Glen Manor "Petit Rouge" Cabernet blend and/or Ettore Germano Langhe Nebbiolo

WHITE WINE Raul Perez "Ultreia" Godello and/or Domaine Cherrier "Les Chailloux" Sancerre

SPARKLING Red Tail Ridge "Perpetual Change"

BEER Draft Beer and Seasonal Cans

Soft beverages, tea and coffee are included

PREMIUM OPEN BAR PACKAGE

\$85 per person - 2 hours

\$35 per person for each additional hour

To add Champagne the package price increases to \$105 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 Chateau Platon Bordeaux and/or Presquile Pinot Noir

WHITE WINE Preta Falangina and/or Chai Duchet Macon Village

SPARKLING Domaine Martinolles Cremant de Limoux Rose

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 drink 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

ART FARM

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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FISH SHOP
BAR & RESTAURANT