SALADS

ADD ONS - grilled salmon $11 | 3 chilled shrimp $12 | grilled chicken $9 | crab cake - market price

CAESAR SALAD
hearts of romaine, croutons, grated parmesan  GF no croutons $14

MIXED GREENS
grape tomato, goat cheese, almonds, apples, champagne vinaigrette GF $14

CAPRESE
bocconcini mozzarella, yellow cherry tomatoes, grape tomatoes, basil, roasted red peppers, mixed greens, balsamic vinaigrette GF $15

SMOKED HONEY SALMON SALAD
pieces of smoked Canadian salmon, mixed greens, golden pineapple, cucumber, red onion, grape tomato, champagne vinaigrette GF $22

BLACKENED SALMON SALAD
mixed greens, red onion, avocado, tomato, cucumber, champagne vinaigrette GF $29

THAI MANGO CHICKEN SALAD
chopped romaine carrots, cucumber, cabbage, shredded chicken breast, toasted almonds, sesame seeds, crispy rice noodles, plum vinaigrette $24

STARTERS

BOSTON CLAM CHOWDER
potatoes, bacon, celery $9

IVY CITY SMOKEHOUSE SMOKEFISH BOARD
locally smoked salmon, whitefish salad, capers, red onion, cucumber, plum tomato, horseradish cream, toasted naan $24

GARLIC & CHILI SHRIMP
*spicy, baked in a cazuela, garlic butter, lemon juice, toasted baguette $18

CRISPY FRIED BRUSSELS SPROUTS
rosemary, parmesan, chipotle aioli GF $18

FRESH RHODE ISLAND CALAMARI
crispy fried, pickled chilis, chipotle aioli $18

STEAMED P.E.I. MUSSELS
*spicy, rope cultured, tomato, basil, chili, white wine GF $20

STEAMED TOP NECK CHICKEN
Virginia, wild caught, garlic butter, lemon, scallion, chili GF $22

HOT CRAB DIP
lump crabmeat, cheddar-jack cheese, tortilla chips GF $23

BEEF & PORK MEATBALLS
marinara, basil, ricotta, grilled baguette $18

FRESH FISH

TODAY’S FRESH CATCH
Ask your server | 10 oz. filet, remoulade, mixed greens
Market Price

CEDAR PLANK SALMON
Canada - agave glaze, snow peas, baby carrots, marble potatoes, lemon beurre blanc $32

BROILED MAHI MAHI
Ecuador - blackening spice, jasmine rice, broccoli, fresh mango butter GF $36

WHOLE FRIED BRANZINO
Mediterranean - sauteed eggplant, basil, red pepper, jasmine rice, cilantro $38

RAW BAR

FRESHLY SHUCKED OYSTERS
ask your server for today’s selection
fresh horseradish cocktail sauce and mignonette

JUMBO SHRIMP COCKTAIL
5 - horseradish cocktail GF $20

JUMBO LUMP CRAB COCKTAIL
honey mustard GF $28

CHILLED SEAFOOD PLATTER
half lobster, 3 oysters, jumbo lump crab cocktail GF $60

CHILLED HARBOUR PLATTER
1 lb. lobster, 6 oysters, smoked salmon, 4 jumbo shrimp, jumbo lump crab cocktail GF $95

TACOS

BLACKENED FISH TACOS
*spicy - broiled Mahi Mahi, jicama slaw, charred salsa roja, black beans $19

SHRIMP TACOS
chipotle tomato sauce, cabbage lime slaw, cilantro, black beans $19

CHICKEN TACOS
shredded chicken, adobo sauce, pico de gallo, queso fresco, black beans $19

SANDWICHES

CRAB CAKE SANDWICH
jumbo lump crab, tartar sauce, brioche Market Price

DOUBLE CHEESEBURGER
American cheese, caramelized onions, pickles, brioche $19

CRISPY CHICKEN SANDWICH
black bean puree, crushed avocado, Oaxaca string cheese, cilantro, brioche $19

SMOKED PEPPER SALMON SALAD SANDWICH
lemon-dill mayo, tomato, lettuce, roasted honey grain $19

OPEN FACED SHRIMP SALAD SANDWICH
celery, old bay mayo, sliced tomato, cucumbers, toasted sourdough $19

ENTREES

CHESAPEAKE STYLE CRAB CAKE
broiled jumbo lump crab, sauteed zucchini, corn, marble potatoes, red pepper beurre blanc - SINGLE or DOUBLE Market Price

LOW COUNTRY STEAM POT
shrimp, mussels, clams, sweet corn, tomato, red potato, andouille sausage, Old Bay broth GF $35

SHRIMP & GRITS
*spicy - tasso ham, tomato, scallion, red pepper GF $28

ROASTED HALF CHICKEN
lemon, rosemary, broccoli, roasted onions, sweet potato fries GF $26

STEAMED SNOW CRAB LEGS
yellow corn, red bliss potatoes, Cajun butter GF $51

WHOLE STEAMED NEW ENGLAND LOBSTER
snow peas, roasted fingerling potatoes, drawn butter GF Market Price

SIDES $10 EACH

BROCCOLI & BABY CARROTS
HERB ROASTED FINGERLING POTATOES
OLD BAY FRIES WITH RANCH DRESSING
FRIED BRUSSELS SPROUTS WITH CHIPOTLE AIOLI

Reluctantly due to the many rising expenses and based on the uncertainty of where and when those costs appear, including Labor (especially considering the District minimum wage is double the mandated Federal level), the direct costs of many food and beverage items, and specific service provider fees (such as bank and government), all Fish and Fire Food Group Restaurants, rather than rising individual item prices, are charging an operating fee of 5% to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve.

We are hopeful this will be temporary. Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.

Ownership and our front of the house staff appreciate that you the customer determine the amount of tips your server should receive. Thank you for your understanding!

We follow FDA guidelines. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more. We apologize for the inconvenience, but separate checks are not available. (GF) = GLUTEN FREE