



## IN-HOUSE SMOKED FISH

### SALMON CANDY

Pacific Northwest Style Honey Hot Smoked Salmon  
 TRADITIONAL SALMON

### PEPPER SALMON

NORTH CAROLINA RAINBOW TROUT

GREAT LAKES WHITEFISH SALAD

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**SMOKEHOUSE APP \$18**

*Choice of One Fish - One Bagel*

**SMOKEHOUSE FISH BOARD \$30**

*All Five Fish - Two Bagels - Serves 2 or More*

### BOTH SERVED WITH

chive cream cheese, tomato, red onion,

cucumbers, capers, horseradish sauce

Bagel Choices: Plain, Sesame, Everything, Pumpernickel

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**BAGEL AND LOX SANDWICH \$16**

NOVA salmon, cucumber, tomato, lemon, onion, cream cheese, choice of bagel

## STARTERS

### SOUP OF THE DAY MARKET PRICE

MIXED GREENS SMALL \$8 LARGE \$13

Baby lettuce, grape tomatoes, cucumbers, carrots, pecans,  
 spicy pickled red onions, crostini, champagne vinaigrette

CAESAR SALAD SMALL \$9 LARGE \$14

Parmigiano Reggiano, romaine, tomato, tapenade, crostini

WEDGE SALAD \$17

Hardwood smoked bacon, tomatoes, blue cheese crumbles,  
 crispy cabbage, house blue cheese dressing, balsamic glaze

### ADD TO ANY SALAD

Any Smoked Fish...\$10 5 Po' Boy Shrimp...\$10 Extra Dressing...\$1

Grilled Salmon...\$11 5 Grilled Shrimp.....\$10 Crispy Cabbage.....\$2.50

**SMOKED & GRILLED CHICKEN WINGS \$18**

One pound HABF, hickory & applewood smoked, Alabama white sauce,  
 cucumber (gf)

**CRISPY CALAMARI \$17**

Habanero aioli, lemon

**STEAMED SHRIMP doz. \$19 2 doz. \$34**

Our house spice, cocktail sauce, lemon (gf)

**P.E.I. MUSSELS \$19**

White wine, garlic, fresh tomato, herb butter, katsuobushi, crostini

**BROILED OYSTERS \$25**

6 local oysters, anchovi butter, crabmeat, bread crumbs, baguette

**GARLIC SHRIMP \$18**

6 large domestic shrimp, shishito peppers, garlic butter, crostini

SEE WHAT'S FRESH FROM THE MARKET ON OUR

\*\*\***CHALKBOARD SPECIALS**\*\*\*

## SANDWICHES

With hand-cut "Kingston Farm" fries & slaw  
 add Hardwood Smoked Bacon \$4 add Fried Egg...\$2

**CRISPY FISH \$18**

Crispy fish, shredded lettuce, tomato, brioche bun, tartar

**FRIED CHICKEN \$18**

Buttermilk brined, HABF, skin on breast, shredded iceberg & carrot,  
 crispy cabbage, brioche bun, mambo aioli

**FRIED SHRIMP PO' BOY \$19**

Shredded lettuce, tomato, pickle, roasted red peppers, spicy remoulade  
 substitute oysters add \$4

**SMOKED BRISKET \$19**

House smoked HABF beef add cheese \$3

**SMASH BURGER \$19**

Two griddled HABF beef patties, shredded lettuce, pickles, tomato,  
 crispy cabbage, Russian dressing, Tillamook Cheddar

**HOUSE SMOKED HOT TURKEY BREAST \$19**

Shiitake mushrooms, lettuce, bacon, tomato, cheddar, mustard-horseradish sauce

**CRABCAKE MARKET PRICE - IN SEASON**

All *Maryland* steamed jumbo lump crabmeat, tartar sauce, lemon

**CHAR-GRILLED SALMON \$20**

Char-grilled, tapenade, fresh basil aioli, brioche bun

## ENTREES

**3 MASA TACOS \$18**

Spicy pickled red onion, avocado, black beans, lime, habanero aioli,  
 Your choice of Po' Boy Shrimp, Grilled Shrimp (gf), Grilled Salmon (gf),  
 Crispy Fish, Smoked Brisket or \$12 Veggie Bean and Cheese (gf)

**PO' BOY SHRIMP COBB SALAD \$24**

5 large domestic shrimp, mixed greens, 2 bean salad,  
 bacon, cheddar, tomato, cucumber, avocado, hard boiled egg,  
 champagne vinaigrette or blue cheese dressing Extra Dressing...\$1

**BLACKENED SALMON SALAD \$25**

arugula, tomato, cucumber, carrots, avocado, egg, balsamic vinaigrette  
 Extra Dressing...\$1

**CHAR-GRILLED SHRIMP \$26**

12 domestic large shrimp, ancho bbq, basmati-cilantro rice, seasonal vegetables (gf)

**FRIED SHRIMP \$26**

12 domestic large shrimp, fries, slaw, cocktail sauce

**CHAR-GRILLED SALMON \$30**

Black olive tapenade, fresh basil aioli,  
 seasonal vegetables, fingerling potatoes (gf)

**ROASTED WHOLE BRONZINO \$37**

Basmati rice, asparagus Stuffed with crabmeat add \$15

**THE CRABCAKES MARKET PRICE**

IN SEASON - SINGLE or DOUBLE

All *Maryland* steamed jumbo lump crabmeat, fingerling potatoes,  
 seasonal vegetables, tartar sauce, lemon

**HOUSE SMOKED SPARE RIBS**

\$26 HALF/ \$45 WHOLE

N.C. Heritage HABF pork ribs, I.C.S. bbq sauce, fries, slaw (gf)

**CHAR-GRILLED RIBEYE \$51**

16 oz. Choice, HABF beef, shiitake mushrooms, herb butter,  
 seasonal vegetables, crostini (gf) without crostini

**STEAK FRITES \$32**

8 oz. Coulotte Sirloin Steak, shiitake mushrooms, mixed greens, fries,  
 habanero horseradish aioli

**FISH-N-CHIPS \$19**

House cut fries, slaw, tartar sauce

**SANTA FE BOWL \$17**

Basmati rice, black beans, avocado, grilled onions, corn tortilla,  
 shishito peppers, cilantro, corn, spinach, tomato, habanero aioli

Need some extra protein? add 2 fried eggs on us

Vegan without aioli and eggs

## SIDES

**MAC AND CHEESE \$10**

**HAND CUT FRIES \$9**

**EXTRA DRESSING \$1**

**BASMATI RICE \$7**

**ASPARAGUS \$10**

**BLACK BEANS \$6**

**FINGERLING POTATOES \$9**

**SEASONAL VEGETABLES \$9**

**EXTRA CROSTINI \$1.50**

**EXTRA SAUCE \$1**

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!

\*(gf)= Gluten Free \*We follow FDA guidelines. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions \* Separate checks are not available \* 20% Gratuity will be added to parties of 6 or more \* WIFI password: smokehouse \*