



SIMPLE SUPPER

Our Simple Supper tasting menu makes it easy to experience Opal's coastal American cuisine. Order a main course of your choice and our chefs will do the rest. Some courses will be served family-style so we ask that everyone at the table participate. A la carte options are available.

59 per person

FOR THE TABLE

crispy fried GREEN TOMATO
pimento cheese, chervil, pickled garlic scapes 18

chilled tomato GAZPACHO
maryland lump crab meat, marinated cucumbers, marigolds 15

nicoise SALAD
confit potato, green beans, olives 17

oven roasted MAINE LOBSTER
tarragon, lemon, garlic crumbs 46

MAIN COURSE

choices listed below

MAIN COURSES

mushroom RISOTTO parmesan reggiano, pea tendrils, red wine jus 23

east coast HALIBUT filet charred corn, roasted leeks, corn coulis 33

pan seared sea SCALLOPS cannellini beans, bacon, watercress 37

dry aged roseda BEEF striploin lemon butter, potatoes, tomatoes 37

coppa HAM steak asparagus, mint, ricotta, chervil, mustard dressing 31

grilled CHICKEN paillard cucumber, sunchokes, olives, mint cream 26

SHARED PLATES

wood fired BREAD olive oil, seasoned butter 9

wood fired OYSTERS tequila chili butter, oyster crackers 23

TUNA sashimi capers, lemon oil, toasted nori 21

LAMB stuffed pita tahini, herb salad, lemon 19

mint + pea AGNOLOTTI lemon, parmesan reggiano, snap peas 22

ricotta DUMPLINGS cherry tomatoes, squash, herb bechamel 19

clams with saffron SPAGHETTI garlic, chili flakes, parsley 22

GEM LETTUCE salad croutons, tête de moine, anchovy vinaigrette 17

WATERMELON salad tomato, basil, pickled red onions, grilled halloumi 18

heirloom CARROTS whipped feta, hazelnut dukkah, pickled shallots 15

butter poached ASPARAGUS gribiche, parmesan crumble, lemon 19

SOMETHING SWEET

key lime PIE graham cracker crust, toasted meringue 12

vanilla soft serve ICE CREAM strawberry, oat-almond streusel 12

chocolate CAKE buttercream, whipped cream, raspberries 12

OPAL RESTAURATEURS:
Chef Colin McClimans & Danilo Simic

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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COCKTAILS



Ultimate Margarita –13

100% agave tequila, agave, lime, triple sec, black salt



Seasonal Margarita –14

Marcus's Caipirinha –14

cachacha, mandarins, lime juice, mint



Espresso Martini –15

vodka, licor 43, cold brew, orange essence



Gin Loves Grapefruit –13

gin, citrus thyme syrup, lemon, fresh grapefruit



Triple B –15

bourbon, rye, berry basil syrup, angostura bitters, basil, lime



Opal G&T –14

cucumber infused gin, rose water, fever tree tonic, citrus essence



Sazerac + Smoke –17

rye, cognac, luxardo cherry, smoke angostura bitters, orange bitters



Cucumber + Mezcal –15

spicy mezcal, cucumber cordial, lime, rose water



Tropical Storm –13

rum, pineapple, campari, lime, berry

WINE BY THE GLASS

WHITE

Taking Root, Sauvignon Blanc –12

Moldova

Brigantello, Delle Venezie

Pinot Grigio –14

Veneti, Italy

Ancient Peaks, Chardonnay –14

Paso Robles, California

Velenosi, Colli Aprutini,

Pecorino Prope –14

Abruzzo, Italy

Prosper Maufoux Bourgogne,

Chardonnay –16

Burgundy, France

Mont Gravet, Rose –12

Languedoc Roussillon, France

Karl-Josef, Piespoter Michelsberg

Riesling Kabinett –12

Mosel, Germany

RED

Annabella, Cabernet Sauvignon –16

Marlborough, New Zealand

Chateau Vartely Reserve,

Cabernet Sauvignon –12

Moldova

Villa Maria, Pinot Noir –14

Marlborough, New Zealand

High Note, Malbec –13

Mendoza, Argentina

Vajra Rosso Langhe –13

Piedmont's Italy

Chateau Bordieu, Bordeaux –13

France

Côtes du Rhône Rouge –13

Rhône Valley, France

SPARKLING

Simonet Blanc de Blanc –12

Loire Valley, France

Poggio Costa Prosecco Brut –12

Italy

Maison Salazar Brut Rosé –12

Languedoc Roussillon, France

CRAFT BEERS

Narragansett Lager –6

Narragansett Brewing Company, LAGER

Animal Denizens Brewing –8

HAZY IPA

Groove City RAR Brewing –8

HEFEWEIZEN

Grisette –8

Manor Hill Brewing, FARMHOUSE ALE

Pilsner –8

Manor Hill Brewing, PILSNER

BMORE Breakfast –8

Oliver Brewing, OATMEAL STOUT

Stone IPA –7

Stone Brewing, California, WEST COAST IPA

DRINKS Non-Alcoholic

Berry Sparkler –7

berry, basil, lemon, ginger beer

Cucumber Lime Soda –7

cucumber cordial, lime, seltzer

0% Espresso Martini –7

cold brew, agave, orange essence