

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

CHIVE BLINI + ROASTED SHRIMP

yuzu lebneh, pea relish, sesame seeds 17

CALIFORNIA ASPARAGUS SALAD

confit sunchoke, b & b fennel, jammy egg 21

CACAO RADIATORI PASTA + BRAISED OXTAILS

toasted pine nuts, currants, parmesan reggiano 24

GRILLED OCTOPUS + BLACK GARBANZO BEANS

chickpeas, paprika salsa verde, fresh coriander 28

MAIN COURSE CHOICE

MAIN COURSES

poached COD filet carrot top pesto, giardiniera, parmesan broth 34

pan roasted sea SCALLOPS grilled honey nut squash,
granny smith apple, hazelnut caper brown butter 38

pan seared rainbow TROUT filet caramelized cauliflower,
toasted almonds, black olive vinaigrette 29

honey + fennel roasted DUCK breast beets, fennel,
cara cara orange 42

crispy turnip SCHNITZEL marsala onions, pickled peppers,
caper lemon burre blanc 24

smash BURGER dill pickles, mac sauce, cheddar cheese 25

STARTERS + SHARED PLATES

wood fired BREAD olive oil, seasoned butter 9

forest mushroom CONSOMMÉ chicken ballantine,
mushroom broth, snap peas 14

wood fired OYSTERS tequila chili butter, oyster crackers 23

TUNA sashimi garlic chili crunch, avocado, tostadas 21

LAMB stuffed pita braised lamb shoulder, pickles, dilly tzatziki 20

clams with saffron SPAGHETTI garlic, chili flakes, parsley 23

arugula SALAD green goddess, radish, almonds, parmesan 17

LOBSTER wellington sauteed spinach, bouillabaisse,
shrimp mousse 32

champagne + mushroom RISOTTO grana padano, curly scallions,
forest mushrooms 21

charred wood fired spring VEGETABLES hollandaise, horseradish,
tarami glaze 16

SOMETHING SWEET

strawberry rhubarb COBBLER vanilla ice cream,
orange almond streusel topping 13

époisses CHEESE PLATE fig pâte de fruit, marcona
almond praline, apricot vinegar gastrique 13

chocolate POT DE CREME toasted hazelnuts, whipped
crème fraîche 13

key lime PIE meringue, dried lime 13

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



As a way to offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips.

OPAL RESTAURATEURS:
Chef Colin McClimans & Danilo Simic

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COCKTAILS

Seasonal Margarita –14



Ultimate Margarita –13

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



PP+T –15

pisco, turmeric, pineapple, lime, charred candied ginger



Espresso Martini –15

vodka, licor 43, cold brew, orange essence



Gin Loves Grapefruit –15

gin, citrus thyme syrup, lemon, fresh grapefruit



Sazerac + Smoke –17

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



Triple B –15

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



Opal G + T –15

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



Cucumber + Mezcal –15

spicy mezcal, cucumber cordial, lime, rose water



Upside Down G&S –15

gin, strawberry, fresh lime, floral essence, lime foam

WINE BY THE GLASS

WHITE

Taking Root, Sauvignon Blanc –12

Moldova

Brigantello, Delle Venezie

Pinot Grigio –14

Veneti, Italy

Ancient Peaks, Chardonnay –15

Paso Robles, California

Velenosi, Colli Aprutini,

Pecorino Prope –15

Abruzzo, Italy

Prosper Maufoux Bourgogne,

Chardonnay –16

Burgundy, France

Chateau Gâillac, Rose –12

Gaillac, France

Heinz Eifel Riesling –14

Mosel, Germany

RED

Annabella, Cabernet Sauvignon –16

Napa Valley, California

Chateau Vartely Reserve,

Cabernet Sauvignon –12

Moldova

Villa Maria, Pinot Noir –14

Marlborough, New Zealand

High Note, Malbec –14

Mendoza, Argentina

Vajra Rosso Langhe –14

Piedmont's Italy

Chateau Loumelat, Bordeaux –15

France

Côtes du Rhône Rouge –15

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

Atlas –8

SPECIAL LAGER

Sierra Nevada –9

HAZY IPA

Bells Brewery –8

AMBER ALE

DC Brau –8

PILSNER

Founders Brewery –9

PORTER

Flying Dog Snake Dog –9

IPA

Allagash White –8

WHEAT BEER

DRINKS NON-ALCOHOLIC

Berry Sparkler –9

berry, basil, lemon, ginger beer

Cucumber Lime Soda –9

cucumber cordial, lime, seltzer

0% Espresso Martini –9

cold brew, agave, orange essence