



**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**

**heirloom CARROT + GINGER soup**  
toasted buckwheat, lime yogurt, carrot tops 14

**warm CAULIFLOWER salad**  
tahini, candied olives, golden raisins 19

**clams with saffron SPAGHETTI**  
garlic, chili flakes, parsley 22

**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

**rainbow TROUT** *pickled squash, celery root puree, hazelnut butter* 28

**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** *tzatziki, herb salad, lemon* 19

**butternut squash AGNOLOTTI** *pear, crispy sage, toasted pine nuts* 22

**ricotta DUMPLINGS** *brown butter, roasted pumpkin, calabrian chilies* 19

**clams with saffron SPAGHETTI** *garlic, chili flakes, parsley* 22

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

**carolina SHRIMP + GRITS** *hot sauce vinaigrette, celery salad* 20

**heirloom CARROTS** *whipped feta, hazelnut dukkah, pickled shallots* 15

**crispy BRUSSELS SPROUTS** *pomegranates, almonds, parmesan* 16

**SOMETHING SWEET**

**key lime PIE** *graham cracker crust, toasted meringue* 12

**pumpkin soft serve ICE CREAM** *butterscotch chocolate chips* 12

**TIRAMISU + creme anglaise** *coffee soaked lady fingers, coco powder, mascarpone mousse* 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

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### 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



### Flaming Apple Fiesta –13

reposado tequila, apple cider reduction, lime, cinnamon essence

## WINE BY THE GLASS

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### 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

Napa Valley, California

#### 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 Loumelat, 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

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#### Narragansett Lager –6

Narragansett Brewing Company, LAGER

#### Crooked Crab –8

Haze for Days, HAZY IPA

#### Silver Branch –8

WHEAT Cloud 9

#### Thick N Thin –8

Day Sauce PILSNER

#### Black Flag –9

VANILA PORTER

#### Calvert –7

In My 64, WEST COAST IPA

## DRINKS Non-Alcoholic

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#### 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