



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

5534 Connecticut Avenue, NW,
Washington DC 20015

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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

WEST COAST TEMPURA SQUASH BLOSSOM

chevre, sour cherry mole, cantaloupe mostarda 17

CHARRED BROCCOLI SALAD

cherry tomatoes, parmesan crumble, sunchoke caesar 21

BUTTERNUT SQUASH AGNOLOTTI

brown butter, sage, toasted pumpkin seeds 25

CRISPY LEG OF DUCK CONFIT

wood fired carrots, hazelnut dukha, hot honey glaze, whipped feta 29

MAIN COURSE CHOICE

MAIN COURSES

bbq-grilled SWORDFISH *creamed hominy, heirloom tomatoes, carolina bbq* 34

pan-roasted sea SCALLOPS *asparagus, romesco sauce, almond gremolata* 38

pan-seared rainbow TROUT filet *eggplant caponata, garlic labneh, black olive vinaigrette* 29

roasted CHICKEN breast *spring onions, steamed rice, english pea soubise* 33

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

smash BURGER *dill pickles, mac sauce, cheddar cheese* 25

STARTERS + SHARED PLATES

wood-fired BREAD *olive oil, seasoned butter* 9

fire-roasted PUMPKIN SOUP *nutmeg crème fraîche, candied pumpkin seeds, crispy sage* 14

wood-fired matheson OYSTERS *tequila chili butter, spiced oyster crackers, charred lemon* 23

salmon TARTARE *toasted sesame, scallions, sambal* 19

lamb stuffed PITA *braised lamb shoulder, pickles, dilly tzatziki* 20

clams + saffron SPAGHETTI *garlic, chili flakes, parsley* 23

arugula SALAD *green goddess, radish, almonds, parmesan* 17

seared ahi tuna TATAKI *ponzu, lime, wasabi, avocado* 22

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

roasted autumn VEGETABLES *honey miso, rosemary chimichurri, walnuts* 16

SOMETHING SWEET

granny smith APPLE CRISP *vanilla ice cream, pecan streusel, rum caramel* 14

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.



COCKTAILS



Seasonal Margarita –15



Ultimate Margarita –14

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



Apple Fiesta –16

reposado tequila, lime, apple cider reduction, cinnamon essence



Espresso Martini –16

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



Upside Down G&S –16

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



Cucumber + Mezcal –16

spicy mezcal, cucumber cordial, lime, rose water



Tropical Storm #3 –16

cachaca, lime, coconut, pineapple, habanero bitters

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 –18

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

A. Berthet Rayne Côtes du Rhône –15

Rhône Valley, France

SPARKLING

Simonet Blanc de Blanc –12

Loire Valley, France

Poggio Costa Prosecco Brut –13

Italy

Maison Salazar Brut Rosé –14

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