



DINNER MENU

STARTERS + SHARED PLATES

- wood-fired BREAD** olive oil, seasoned butter 9
- fire-roasted TOMATO BISQUE** english gremolata, crème fraîche, basil oil 14
- wood-fired matheson OYSTERS** tequila chili butter, spiced oyster crackers, charred lemon 23
- salmon TARTARE** toasted sesame, scallions, sambal 19
- seared ahi tuna TATAKI** ponzu, lime, wasabi, avocado 22
- clams + saffron SPAGHETTI** garlic, chili flakes, parsley 23
- lamb stuffed PITA** braised lamb shoulder, pickles, dilly tzatziki 20
- west coast tempura SQUASH BLOSSOM** green garlic remoulade, ranch powder 17
- roasted CAULIFLOWER salad** pomegranates, tahini, pickled shallots 21
- arugula SALAD** green goddess, radish, almonds, parmesana 17
- charred wood-fired VEGETABLES** hollandaise, horseradish, tamari glaze 16
- soft shell CRAB** braised leeks, trout roe, fennel celery salad 31

MAIN COURSES

- champagne + mushroom RISOTTO** grana padano, curly scallions, forest mushrooms 24
- crispy leg of DUCK confit** wood fired carrots, hazelnut dukha, hot honey glaze, whipped feta 29
- pan seared ROCKFISH filet** sweet carrot satay sauce, fennel + pea salad, crispy wantons, charred box choy 34
- pan-roasted sea SCALLOPS** asparagus, romesco sauce, almond gremolata 38
- pan-seared rainbow TROUT fillet** 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

SOMETHING SWEET

- strawberry rhubarb COBBLER** vanilla ice cream, orange almond streusel topping 14
- chocolate POT DE CREME** toasted hazelnuts, whipped crème fraîche 13
- key lime PIE** meringue, dried lime 13

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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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

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

NON-ALCOHOLIC DRINKS

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

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

SPARKLING

Simonet Blanc de Blanc –12
Loire Valley, France

Poggio Costa Prosecco Brut –13
Italy

Maison Salazar Brut Rosé –14
Languedoc Roussillon, France

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