

RESTAURANT WEEK

4-COURSE MENU

snacks + starters + main + something sweet

—55 per person

SNACKS

crispy CORN FRITTERS *with sweet and spicy chili sauce* 10

peach TOAST *with ricotta, smoked ham, vincotto* 12

collard green wrapped beef TAMELS *with roasted jalapeño
salsa verde* 12

STARTERS + SHARED PLATES

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

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

tempura SQUASH BLOSSOM *ricotta cheese, romesco, pimentoi* 17

CAULIFLOWER salad *pomegranates, tahini, pickled shallots* 21

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

charred wood-fired VEGETABLES *hollandaise, horseradish,
tamari glaze* 16

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

grilled SWORDFISH filet *sweet carrot satay sauce, fennel + pea salad,
crispy wantons, charred box choy* 34

poached COD filet *charred corn, roasted leeks, corn coulis* 35

grilled CHICKEN paillard *cucumber, sunchokes, olives,
mint cream* 33

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

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

SOMETHING SWEET

summer PEACH COBBLER *vanilla ice cream,
orange almond streusel topping* 12

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

TIRAMISU + creme anglaise *coffee soaked lady fingers,
coco powder, mascarpone mousse* 14

*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

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