



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

ARUGULA salad

green goddess, radish, almonds, parmesan 18

stuffed california ARTICHOKE hearts

alouette cheese, hazelnuts, dijon mustard jus 22

warm CAULIFLOWER salad

tahini, candied olives, golden raisins 19

maine LOBSTER RAVIOLI

tarragon, bouillabaisse, garlic labneh 38

MAIN COURSE

choices listed below

MAIN COURSES

mushroom RISOTTO parmesan reggiano, pea tendrils, red wine jus 23

ROCKFISH filet parsnip puree, cabbage, chestnuts 33

sea SCALLOPS cannellini beans, herb butter, chanterelle mushrooms 37

dry aged roseda BEEF striploin spinach, onion puree, glazed carrots 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

SOUP caramelized spring onion, stout beer, gruyere crostini 14

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

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

SHRIMP polenta, green tomato gremolata, cherry tomato 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

SOFT SERVE strawberry, lemon crunchies 12

TIRAMISU + creme anglaise coffee soaked lady fingers, coco powder, mascarpone mousse 13

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 –14



Ultimate Margarita –13

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



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



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 –13

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



Cucumber + Mezcal –15

spicy mezcal, cucumber cordial, lime, rose water



Pisco + Hibiscus –15

pisco, pineapple, lime, habaner

WINE BY THE GLASS

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

Raven –8

SPECIAL 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

Black Flag –9

FLAGSHIP IPA

Silver Branch –9

AMBER ALE

DRINKS NON-ALCOHOLIC

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