



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

tempura SQUASH BLOSSOMS

ricotta cheese, romesco, pimento 15

heirloom TOMATO SALAD + basil pesto

pickled red onions, whipped smoked feta, bread crisps 18

sweet + spicy glazed PORK RIBS

garlic hummus, fresh herbs, pickled onions 20

maine LOBSTER RAVIOLI

tarragon, bouillabaisse, garlic labneh 38

MAIN COURSE

choices listed below

SHARED PLATES

wood fired BREAD olive oil, seasoned butter 9

GAZPACHO cucumbers, marigolds, jumbo lump crab meat 15

wood fired OYSTERS tequila chili butter, oyster crackers 23

salmon HANDROLL short grain rice, toasted nori, cucumber 10

TUNA sashimi garlic chili crunch, avocado, tostadas 21

LAMB stuffed pita braised lamb shoulder, pickles, dilly tzatziki 20

clams with saffron SPAGHETTI garlic, chili flakes, parsley 23

ARUGULA salad green goddess, radish, almonds, parmesan 17

SHRIMP polenta, green tomato gremolata, cherry tomato 21

heirloom CARROTS whipped feta, hazelnut dukkah, pickled shallots 16

ASPARAGUS pancetta, crunchy bits, carbonara 18

MAIN COURSES

ROCKFISH cubanelle sofrito, carrot mole, grilled eggplant 34

rainbow TROUT spinach, fennel salad, fava bean puree 29

soft shell CRAB romaine, anchovy beurre blanc, chickpeas 29

grilled CHICKEN paillard cucumber, sunchokes, olives, mint cream 27

smash BURGER dill pickles, mac sauce, cheddar cheese 25

RISOTTO english peas, preserved lemon, parmesan crisp 24

SOMETHING SWEET

KEY LIME PIE meringue, dried lime—13

TIRAMISU creme anglaise, ladyfingers, mascarpone mousse—13

DARK CHOCOLATE FUDGE BROWNIE mascarpone whipped cream, cherry compote, powdered sugar—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.

Parties of 6 or more will automatically have a 20% gratuity added to the check.

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



Tropical Storm #2 –15

cachaca, lime, coconut, pineapple



Espresso Martini –15

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



Cucumber + Mezcal –15

spicy mezcal, cucumber cordial, lime, rose water



Watermelon Cocktail –15

vodka, lime, watermelon, habanero 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

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 –14

Mendoza, Argentina

Vajra Rosso Langhe –14

Piedmont's Italy

Chateau Loumelat, Bordeaux –15

France

Côtes du Rhône Rouge –15

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

Atlas –8

SPECIAL LAGER

Sierra Nevada –9

HAZY IPA

Silver Branch –8

WHEAT Cloud 9

DC Brau –8

PILSNER

Black Flag –9

VANILA PORTER

Flying Dog Snake Dog –9

IPA

Silver Branch –9

AMBER ALE

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