

## 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

#### ROASTED CAULIFLOWER SALAD

pomegranates, tahini, pickled shallots 17

#### LAMB BELLY CONFIT

grapefruit salad, lime yogurt, mint, pea tendrils 21

#### CACAO RADIATORI PASTA + BRAISED OXTAILS

toasted pine nuts, currants, parmesan reggiano 24

#### GRILLED OCTOPUS + BLACK GARBANZO BEANS

chickpeas, paprika salsa verde, fresh coriander 28

### MAIN COURSE CHOICE

## MAIN COURSES

**poached COD filet** carrot top pesto, giardiniera, parmesan broth 34

**pan roasted sea SCALLOPS** grilled honey nut squash, granny smith apple, hazelnut caper brown butter 38

**pan seared rainbow TROUT filet** caramelized cauliflower, toasted almonds, black olive vinaigrette 29

**honey + fennel roasted DUCK breast** beets, fennel, cara cara orange 42

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

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

## STARTERS + SHARED PLATES

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

**creamy sunchoke VELOUTÉ** toasted hazelnuts, pork belly, parsley gremolata 14

**wood fired OYSTERS** tequila chili butter, oyster crackers 23

**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

**winter kohlrabi + bosc pear SALAD** walnuts, celery leaf, blue jay blue cheese (v) 17

**LOBSTER wellington** sauteed spinach, bouillabaisse, shrimp mousse 32

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

**brussels SPROUTS** bacon, chestnuts, maple sherry gastrique 16

## SOMETHING SWEET

**german CHOCOLATE CAKE** chocolate butter cream, marble cake, butterscotch coconut 13

**rosemary OLIVE OIL CAKE + blood orange** crème fraîche, lemon curd, snow sugar 13

**raspberry TIRAMISU** mascarpone cream, lady fingers, dried raspberries 13

**petit basque CHEESE PLATE** fig pâte de fruit, marcona almond praline, apricot vinegar gastrique 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

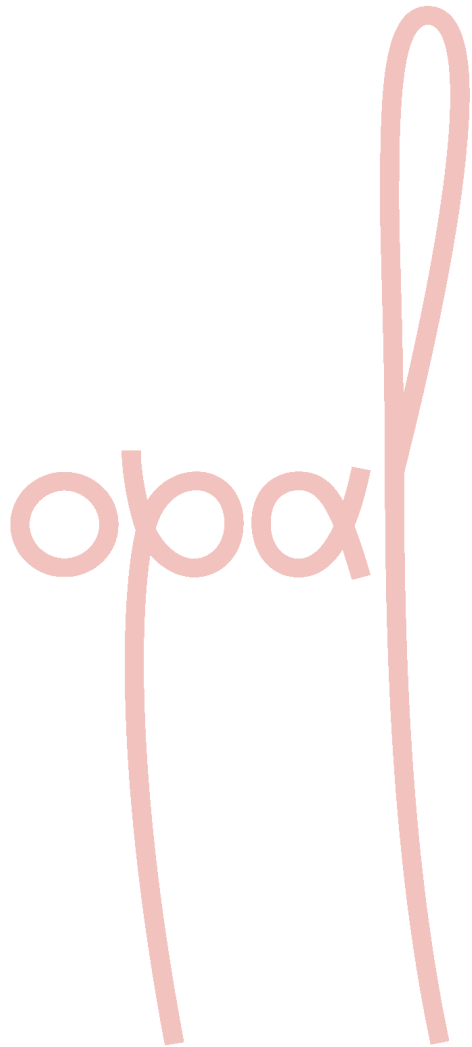


As a way to offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips.

OPAL RESTAURATEURS:  
Chef Colin McClimans & Danilo Simic

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## COCKTAILS

**Seasonal Margarita** –14



**Ultimate Margarita** –13

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



**PP+T** –15

pisco, turmeric, pineapple, lime, charred candied ginger



**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



**Apple Fiesta** –15

reposado tequila, lime, apple cider reduction, cinnamon 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

**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