



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

5534 Connecticut Avenue, NW,
Washington DC 20015

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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

barbeque lions mane MUSHROOMS

celery root purée, pickled cabbage, chestnuts 16

yukon + sweet potato LATKES with trout roe

creme fraiche, apple butter, chives 19

grilled pacific OCTOPUS

hasselback potatoes, sauerkraut beurre blanc,
carrot ginger purée 24

braised short rib + pumpkin LASAGNA

whipped ricotta, red wine jus, crispy sage 29

MAIN COURSE CHOICE

MAIN COURSES

pan seared **ROCKFISH** filet heirloom carrots, dukkha, labneh 34

rosemary + herb crusted **BEEF** filet roasted forest mushrooms,
swiss chard, red wine jus 42

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

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

tuscan kale **RISOTTO** goat cheese, medjool dates, toasted walnuts 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

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

butter lettuce + mandarin orange **SALAD** candied almonds,
celery, green onions 17

maryland jumbo lump **CRAB BALLS** tartar sauce,
herb salad, charred lemon 23

BRUSSELS SPROUTS bacon, chestnuts, maple sherry gastriques 16

ricotta **DUMPLINGS** brown butter, butternut squash,
pumpkin seeds 20

SOMETHING SWEET

KEY LIME PIE graham cracker crust, toasted meringue 13

CHOCOLATE MOUSSE shaved dark chocolate,
peanut butter fluff praline crumble 13

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

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
-  **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