

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

crème fraîche, apple butter, chives 19

mussels + clams BOUILLABAISSE

polenta fritters, saffron aioli, roasted fennel 24

forest mushroom + spinach ROTOLO

taleggio fondue, crispy leeks, olive jus 29

MAIN COURSE CHOICE

MAIN COURSES

poached HALIBUT filet *carrot top pesto, giardiniera, parmesan broth 40*

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*

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*

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

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

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

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

SOMETHING SWEET

KEY LIME PIE *graham cracker crust, toasted meringue 13*

TIRAMISU *creme anglaise coffee soaked lady fingers, cocoa powder, mascarpone mousse 13*

STICKY TOFFEE PUDDING *butterscotch pecan crumble, crème fraîche, honey plumbs 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.

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