

THE POINT



WASHINGTON, DC
BRUNCH

RAW BAR

Freshly Shucked Oysters market price
ask your server for today's selection
cocktail sauce, horseradish cream and mignonette (GF)

Chili Crunch Jumbo Shrimp Cocktail \$22
Five - Gulf of Mexico, lemon (GF) lemon-cayenne aioli

Chilled Seafood Platter \$62
Six - Chesapeake oysters, 4 jumbo shrimp, ½ lobster,

TOASTED HOUSE MADE CORNBREAD \$8
apple-honey butter

SALADS

Add Ons - 5 oz. Grilled Salmon \$11 - Crab Cake - Market Price
3 Chilled Shrimp \$14 - Grilled Chicken Breast \$9

The Point Caesar \$14
romaine, brioche croutons, shaved parmesan, house made dressing
(GF) without crouton

Roasted Beet Salad \$14
roasted & chilled beets, baby spinach, haricot verts, goat cheese,
golden raisins, candied pecans, sherry vinaigrette (GF)

Crispy Shrimp Cobb \$24
chopped iceberg, tomato, green beans, egg, corn,
cucumber, bacon, queso fresco, creamy poblano ranch

Thai Mango Chicken Salad \$22
romaine, carrots, cucumber, cabbage, shredded chicken breast,
toasted almonds, sesame seeds, crispy rice noodles, plum vinaigrette

APPETIZERS

Soup of the Day market price ask your server

Ivy City Smokehouse Fish Board \$27
pepper salmon, salmon candy, great lakes whitefish salad,
tomato, red onion, horseradish cream, grilled naan

Roasted Chesapeake Oysters \$22
garlic-lemon butter, sourdough crumbs, parmesan, grilled baguette

Warm Crab Doughnuts \$20
baked lump crab dip with cheddar jack cheese

House Smoked Wings \$18
1 lb., fried, fresno chilis, cucumber, creamy poblano ranch (GF)

Prince Edward Island Mussels \$18
coconut curry, charred tomato, basil, scallion, grilled baguette

Crispy Rhode Island Calamari \$18
crispy fried, pickled chilies, chipotle aioli

Karaage Fried Chicken \$16
chicken breast, potato flour, jicama-carrot slaw,

PIZZA individual size - 100% organic wheat flour

Margherita \$18
tomato sauce, fresh basil, mozzarella, garlic

Pepperoni \$20
tomato sauce, mozzarella, garlic

Fennel Sausage & Caramelized Onion \$20
pork sausage, mozzarella, parmesan, oregano

BRUNCH PLATES

Big Breakfast Bagel Sammie \$17
3 scrambled eggs, white cheddar, fresh fruit, cheesy grits
your choice of... scrapple \$4 smoked pepper salmon \$6
turkey sausage \$4 applewood smoked bacon \$4

Chicken & Waffles \$24
Belgian waffle, buttermilk fried chicken tenders, apple butter,
maple syrup, fresh fruit

Smoked Salmon Eggs Benedict \$26
Ivy City Smokehouse smoked salmon, breakfast potatoes, hollandaise

Short Ribs & Eggs \$29
over easy eggs, breakfast potatoes, caramelized onion gravy

Greek Yogurt Breakfast Bowl \$18
vanilla yogurt, fresh mixed berries, almond granola, honey drizzle

Shrimp & Grits \$29
blackened gulf shrimp, charred tomato, scallions,
shrimp butter, white wine, green beans, cheesy grits

Crab Omelette \$31
Jumbo lump crabmeat, asparagus, cheddar jack cheese,
breakfast potatoes

Deep Fried French Toast \$24
cider stewed apples, vanilla soft serve, walnuts, maple syrup

TODAY'S FRESH FILET market price

Grilled Yukon Gold mashed potatoes, sauteed corn & asparagus,
plum tomato, remoulade (GF)

SANDWICHES

 hand cut fries & slaw

Jumbo Lump Crab Cake market price
lettuce, tomato, tartar sauce, brioche bun

Double Cheeseburger \$20
grilled, American cheese, lettuce, tomato, pickles,
caramelized onions, aioli, brioche bun **Add Bacon \$3**

B-More Pit Beef \$21
grilled, thinly sliced prime rib, charred red onions,
horseradish sauce, toasted onion-poppy seed roll

Smoked Chicken BLT \$20
chicken breast, lettuce, tomato, bacon, chipotle aioli, brioche bun

Crispy Fried Blue Catfish \$19
lettuce, tomato, crab-creole mayo, brioche bun

BRUNCH COCKTAILS

Old Bay Bloody \$15
Tito's vodka, house made bloody mary mix, old bay rim,
green olives & big gulf shrimp swimming on top

Marina Mimosa \$12
champagne, O.J., orange garnish

Bellini \$12
champagne, O.J., peach puree, simple syrup

Espresso Martini \$15
Van Gogh Double Espresso Vodka, Kahlua, blue agave, coffee

Red Sangria \$12
peach brandy, lemon, lime, cabernet, simple syrup, orange garnish

Reluctantly due to the many rising expenses and based on the uncertainty of where and when those costs appear, including Labor (especially considering the District minimum wage is double the mandated Federal level), the direct costs of many food and beverage items, and specific service provider fees (such as bank and government), all Fish and Fire Food Group Restaurants, rather than rising individual item prices, are charging an operating **fee of 5%** to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve.

We are hopeful this will be temporary. Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.

Ownership and our front of the house staff appreciate that you the customer determine the amount of tips your server should receive. Thank you for your understanding!

We follow FDA guidelines. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity will be added to parties of 6 or more. We apologize for the inconvenience, but separate checks are not available. (GF) = GLUTEN FREE