

THE POINT



WASHINGTON, DC

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,
cocktail sauce and mignonette (GF)

TOASTED HOUSE MADE CORNBREAD \$8
apple-honey butter

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,
lemon-cayenne aioli (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

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

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

CHALKBOARD SPECIALS

WHOLE FISH OF THE DAY market price

Grilled (GF) **or Fried** with pistachio-chimichurri sauce
served with kale salad, apple, grape tomato, beluga lentil, fennel,
remoulade

TODAY'S FRESH FILET market price

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

ENTREES

Maryland Style Crabcake single/double market price
baby carrots, green beans, roast fingerling potatoes, tartar sauce, lemon

Roasted Chesapeake Rockfish \$38
topped with jumbo lump crab, soft white cheddar grits,
braised red cabbage with apples, Old Bay potato chips

Chilean Salmon \$32
Chiloë Island, Chile - roasted yellow potatoes, haricot verts,
creamed leeks, romesco sauce (GF)

Seafood Risotto \$37
parmesan risotto, shrimp, clams, mussels, calamari, scallops,
basil marinara, grilled baguette, gremolata

House Made Shrimp Pappardelle \$28
Gulf shrimp, charred tomato, basil, grilled corn, cracked black garlic

Whole Steamed Maine Lobster market price
broccoli, fingerling potatoes, peppercorn drawn butter (GF)

Braised Beef Short Ribs \$34
Yukon Gold mashed potatoes, roasted baby carrots, haricot verts,
pearl onions, red wine sauce (GF)

Potato & Cauliflower Madras Curry \$26
Yukon Gold potatoes, cauliflower, charred tomato,
cilantro, black lentils, mint chutney, black pepper papadums (V) (GF)

Lemon Herb Chicken \$28
Freebird Farm PA, (GF) yellow rice, sauteed garlic spinach,
grilled red onions, house BBQ sauce

House Smoked Spare Ribs \$32
Half Rack - N.C. pork ribs, house BBQ sauce, fries slaw (gf)

SIDES

Hand Cut Fries \$11
Chesapeake seasoning, creamy poblano ranch (GF)

Shrimp Fried Rice small \$13 large \$18
jasmine rice, pork belly, egg, scallion, fresno chilies (GF)

Fried Brussels Sprouts \$12
soy glaze, pickled ginger, crispy rice (GF)

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