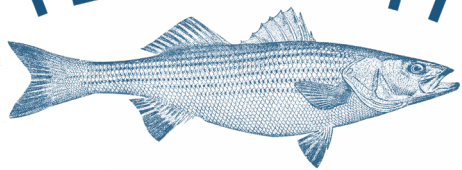


THE POINT



WASHINGTON, DC

BRUNCH SALADS

The Point Caesar \$14

romaine, brioche croutons, shaved parmesan, house made dressing (GF) without crouton

Add Ons - 5 oz. Grilled or Blackened Salmon \$11

Crab Cake - Market Price 6 Fried Shrimp \$14

Grilled Chicken Breast \$9

Roasted Beet Salad \$15

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, grilled chicken breast, toasted almonds, sesame seeds, crispy rice noodles, plum vinaigrette

GRILLED 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

Rhode Island Calamari \$18

crispy fried, pickled chilies, chipotle aioli

Roasted Chesapeake Oysters \$22

garlic-lemon butter, sourdough crumbs, parmesan, grilled baguette

Crispy Fried Chicken \$16

Japanese style, marinated with garlic & ginger, potato flour, jicama-carrot slaw, lemon-cayenne aioli (GF)

Warm Crab Doughnuts \$21

baked lump crab dip with cheddar jack cheese

House Smoked Wings \$18 (GF)

1 lb., applewood smoked, grilled, cucumber, creamy poblano ranch

Prince Edward Island Mussels \$19

coconut curry, charred tomato, basil, scallion, grilled baguette

Jumbo Shrimp Cocktail \$22

Five - Gulf of Mexico, lemon cocktail sauce (GF)

Chilled Seafood Platter \$62

Six - Chesapeake oysters, 4 jumbo shrimp, ½ lobster, cocktail sauce and mignonette (GF)

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

CHALKBOARD SPECIALS

TODAY'S FRESH CATCH

WHOLE FISH market price

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

FISH FILET market price

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

FRESHLY SHUCKED OYSTERS market price

ask your server for today's selection
cocktail sauce, horseradish cream and mignonette (GF)

BRUNCH PLATES

Big Breakfast Bagel Sammie \$17

3 scrambled eggs, white cheddar, fresh fruit, cheesy grits

your choice of... 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

Crab Cake Eggs Benedict \$29

Maryland style, breakfast potatoes, hollandaise

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, fresh fruit

Challah French Toast \$24

bananas foster caramel, mascarpone cream, candied pecans, bacon

SIDES

Warm Mini Doughnuts \$8

chocolate & raspberry sauces

Cheesy Grits \$8

Stone ground, cheddar jack

Toasted House Made Cornbread \$8

apple-honey butter

Thick Cut Bacon \$8

hickory smoked

Breakfast Potatoes \$8

Idaho potatoes, onions & peppers

SANDWICHES

hand cut fries & slaw

Jumbo Lump Crab Cake market price

lettuce, tomato, tartar sauce, brioche bun

House Ground 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

Blackened Chicken BLT \$20

chicken breast, thick bacon, lettuce, tomato, chipotle aioli, brioche bun

Crispy Fried Blue Catfish \$19

lettuce, tomato, crab-creole mayo, brioche bun

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