

THE POINT



WASHINGTON, DC

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)

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

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

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)

GRILLED HOUSE MADE CORNBREAD \$8

apple-honey butter

ENTREES

Jumbo Lump Crab Cake single/double market price

baby carrots, green beans, roast fingerling potatoes, tartar sauce, lemon

Roasted Icelandic Cod & Crabmeat \$38

topped with jumbo lump crab, soft white cheddar grits, charred broccoli & cauliflower

Grilled Chilean Salmon \$32

Chiloë Island, Chile - roast fingerling potatoes, haricot verts, baby carrots, romesco sauce (GF)

Seafood Risotto \$37

parmesan risotto, shrimp, clams, mussels, calamari, scallops, basil marinara, grilled baguette, gremolata

Shrimp Fried Rice \$22

jasmine rice, pork belly, egg, scallion, snow peas, bean sprouts, fresno chilies, **(sub chicken for pork \$24)** (GF)

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)

NY Strip Steak Frites \$44

10oz. prime, hand cut fries, grilled tomato, green peppercorn demi (GF)

Potato & Cauliflower Madras Curry \$26

Yukon Gold potatoes, cauliflower, charred tomato, cilantro, black lentils, mint chutney, black pepper papadums (V) (GF)

Smoked Half Chicken \$28

applewood smoked with lemon & herbs, sauteed garlic spinach, grilled red onions, basmati rice, house BBQ sauce

House Smoked Spare Ribs half rack \$25 / whole rack \$39

applewood smoked, house BBQ sauce, fries, slaw (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

tomato sauce, pork sausage, mozzarella, parmesan, oregano

SIDES

Hand Cut Fries \$12

Kingston Farms - Old Bay, creamy poblano ranch (GF)

Fried Brussels Sprouts \$12

soy glaze, pickled ginger, crispy rice (GF)

Charred Broccoli & Cauliflower \$12

garlic herb butter

Idaho Mashed Potatoes \$12

crispy fried onions

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

Discount validation for Riverpoint Parking Garage is available at the front host stand.