

# THE POINT



WASHINGTON, DC

SEE WHAT'S FRESH FROM THE MARKET ON OUR  
\*\*\*CHALKBOARD SPECIALS\*\*\*

## RAW BAR

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

**Jumbo Shrimp Cocktail** \$19  
Gulf of Mexico, cocktail sauce (GF)

**Chilled Seafood Platter** \$55  
6 Chesapeake oysters, 4 jumbo shrimp, ½ lobster,  
cocktail sauce and mignonette (GF)

## APPETIZERS

**Soup of the Day** \$10 ask your server

**Ivy City Smoked Fish Board** \$25  
pepper salmon, salmon candy, great lakes whitefish salad,  
tomato, red onion, horseradish cream, grilled naan

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

**Warm Crab Doughnuts** \$17  
baked lump crab dip with cheddar jack cheese

**House Smoked Wings** \$17  
1 lb., grilled, fresno chilis, cucumber, plum chutney (GF)

**Prince Edward Island Mussels** \$16  
coconut curry, charred tomato, basil, scallion, garlic bread

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

**Clams on Toast** \$17  
steamed little neck clams, garlic bread, crispy pancetta, herb broth

**Karaage Fried Chicken** \$16  
thighs, potato flour, jicama-carrot slaw, lemon-cayenne aioli (GF)

**Cast Iron Bacon Wrapped Shrimp** \$19  
golden pineapple, caramelized onions, chile de arbol, BBQ sauce (GF)

## SANDWICHES hand cut fries & slaw

**Jumbo Lump Crab Cake** Market Price  
lettuce, tomato, tartar sauce, brioche bun

**Wood Grilled Cheeseburger** \$20  
8 oz., cheddar, lettuce, tomato, pickles,  
caramelized onion aioli, brioche bun **Add Bacon \$3**

**B-More Pit Beef** \$19  
grilled thinly sliced roast beef, charred red onions,  
horseradish sauce, toasted onion-poppy seed roll

**Smoked Chicken BLT** \$18  
chicken breast, lettuce, tomato, bacon, chipotle aioli, brioche bun

**Crispy Fried Mississippi Catfish** \$19  
lettuce, red pepper relish, crab-creole mayo, brioche bun

## PIZZA individual size

**Margherita** \$16  
tomato sauce, mozzarella, fresh basil, garlic

**Pepperoni** \$18  
tomato sauce, mozzarella, fresh basil, garlic

**Mushroom** \$18  
cremini, ricotta cheese, mozzarella, grated provolone

## SALADS

**Add Ons - 5 oz. Grilled Salmon \$9 - Crab Cake - Market Price**  
**3 Chilled Shrimp \$12 - Grilled Chicken Breast \$6**

**The Point Caesar** \$13  
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** \$20  
chopped romaine, tomato, green beans, egg, corn,  
cucumber, bacon, queso fresco, creamy poblano ranch

## WHOLE FISH OF THE DAY

market price **ASK YOUR SERVER FOR TODAY'S CATCH**

**Wood Grilled** (GF) **or Fried**

**Served with Kale Salad**  
apple, grape tomato, beluga lentil, fennel,  
dijon vinaigrette, chimichurri sauce

## TOASTED HOUSE MADE CORNBREAD \$8

apple-honey butter

## ENTREES

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

**Roasted Stuffed Rockfish** \$33  
jumbo lump crab, soft white cheddar grits,  
braised red cabbage with apples

**Grilled Chilean Salmon** \$29  
60 South - roasted yellow potatoes, haricot verts, creamed leeks,  
romesco sauce (GF)

**Blackened Mahi Mahi** \$32  
fregola, charred tomato, snow peas, shrimp scampi, remoulade

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

**Alaskan Red King Crab Legs** \$99  
1 lb. steamed, broccolini, fingerling potatoes,  
peppercorn drawn butter (GF)

**Grilled Jerk Chicken** \$26  
leg & thigh, coconut jasmine rice, stewed red beans,  
green papaya slaw (GF)

**Virginia Farm Raised Pork Chop** \$27  
Green Hill Farms - Berkshire pork, 12 oz. - Yukon Gold mashed potatoes,  
broccolini, chicharrones, jalepeño jam (GF)

**Braised Beef Short Ribs** \$32  
Yukon Gold mashed potatoes, roasted baby carrots,  
pearl onions, red wine (GF)

**House Made Pappardelle** \$25  
Gulf shrimp, tomato, basil, grilled corn, fresno chilis,  
cracked black garlic

## SIDES

**Wood Roasted Cremini Mushrooms** \$10  
garlic, thyme, soft white cheddar grits (GF)

**Hand Cut Fries** \$10  
Chesapeake seasoning, creamy poblano ranch (GF)

**Roasted Sweet Potatoes** \$10  
maple-brown sugar butter, rosemary (GF)

**Shrimp Fried Rice** \$12  
jasmine rice, pork belly, egg, scallion, fresno chilis (GF)

**Fried Brussels Sprouts** \$10  
soy glaze, pickled ginger, crispy rice (GF)

\* ALL PRICES SHOWN IN CASH. Tender fee applies for all other forms of payment\*  
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