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Grillfish only serves fresh, 100% sustainable seafood. We are local, seasonal, and feature vegetables from our farm in La Plata, MD. Our plates are designed for sharing and are inspired by rustic dishes from around the world. We create unique cocktails and offer American craft beers and eco-friendly wines. We strive to challenge and comfort you.

Explore & enjoy the experience.

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| Important  info | Address:  1200 New Hampshire Ave NW  Washington DC, 20036  Phone:  (202) 331-7310  Email:  grillfish@eatwelldc.com |

A close up of a mans face

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| private  event  details | All reservations of 14 or more must be coordinated through our Private Events Coordinator.  For more information, contact Ray Bracken at  rbracken@eatwelldc.com |



A dining room table

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The Room  
At Grillfish we source 100% sustainable seafood from local vendors and as well as vegetables from our own farm in La Plata Md to create handcrafted food and beverages. We specialize in seafood, steak and oysters but can accommodate almost any dietary desire or requirement.

We offer a wide selection of craft cocktails, local beers and a thoughtful wine selection.

Our setting is dramatic, unmatched and the best casual-upscale, neighborhood dining in DC’s West End.

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All prices are exclusive of tax and a suggested 20% gratuity. All soft drinks, tea and brewed regular and decaf coffee are included in the food pricing

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| Plated Dinner Tier 1...$32  Choice of (1) Family Style Appetizer and  (3) Entrées (*excludes Strip, Surf & Turf, Mixed Grill*) | Plated dinner Tier 2...$40  Choice of (2) Family Style Appetizers, (3) Entrées and (2) Desserts  *(excludes Strip, Surf & Turf, Mixed Grill)*  Plated Dinner Tier 3...$45  Choice of (3) Family Style Appetizers, Any (4) Entrées and (3) Desserts *(no exclusions)* |

Appetizers

Local Oysters With mignonette and cocktail sauces

Buffalo Shrimp

Fried Risotto Balls with Manchego Cheese

Apple & Pear Salad Romaine, spiced pecans, match strip parsnips, honey vinaigrette

Kale Caesar Salad Shaved parmesan, cream cheese croutons

Tomato & Basil Bruschetta

Ginger Calamari Ginger, soy, honey, anise

entrées

Grilled Fish - Choice of Salmon, Catfish or Rainbow Trout. All sustainable, served with choice of side as well as choice of sauce: sweet onion, creamy garlic tomato or coconut-red curry

Shore Platter Fried shrimp, scallops, and haddock served with house made fries and slaw

Mixed Grill Swordfish, salmon, mahi mahi, scallops, and shrimp

Seafood Fra Diavlo Spicy marinara sauce | Creamy white wine sauce. Clams, mussels, shrimp, and calamari over linguine

Chicken Piccata Over Linguine

Homemade Ravioli of the Day (Vegetarian)

Strip Loin Steak (10 oz) With chermoula, broccolini, and mashed

Shrimp Surf & Turf Shrimp and strip loin with chermoula, broccolini, and mashed

desserts

Pineapple Carrot Cake

Chocolate Cake

Mango Key Lime Pie

Seasonal Sorbet



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brewed regular and decaf coffee are included in the food pricing

Plated LUNCH Tier 1...$21

Choice of (1) Appetizer and (3) Entrées

plated LUNCH Tier 2...$29

Choice of (2) Appetizers, (3) Entrées and (2) Desserts

Appetizers

Apple & Pear Salad Romaine, spiced pecans, match strip parsnips, honey vinaigrette

Ginger Calamari Ginger, soy, honey, anise

Fried Risotto with Manchego Cheese

Cup of Seasonal Soup

Local Oysters with mignonette and cocktail sauces

entrées

Kale Caesar Salad Shaved parmesan, cream cheese croutons with choice of protein (Chicken, Blackened Salmon, Grilled Shrimp, Grilled Steak (+$5)

Mixed Grill Swordfish, salmon, shrimp, scallop, and mahi

Blackened Chicken Sandwich With provolone and coleslaw and served with choice of fries or couscous salad

Salmon BLT Served with lemon aioli with choice of fries or couscous salad

Fried Haddock Sandwich Caramelized onions, coleslaw, cheddar, and Cajun mayo with choice of fries or couscous salad

desserts

Mango Key Lime Pie

Chocolate Cake

Seasonal Sorbet



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brewed regular and decaf coffee are included in the food pricing

plated brunch Tier 1...$21

Choice of (1) appetizer and (3) entrées

plated brunch Tier 2...$27

Choice of (2) appetizers, (3) entrees and (2) desserts

Appetizers

Crab Deviled Eggs

Crab Soup

Buffalo Shrimp

Mussels Sicilian

Shrimp Ceviche

Entrées

Crab & Shrimp Omelets Cheddar cheese, spinach, hollandaise

Huevos Rancheros Black beans, pico, cabbage, lime-sriracha, feta cheese

(Add Chicken or Chorizo Hash +$2)

Bananas Foster French Toast With seasonal fruit, butter brown sugar, dark rum and banana liqueur

Vegetarian Omelets Portobello, cheddar, cherry tomatoes, spinach

Strip Loin Steak (10 OZ) & Eggs your way, served with roasted red potatoes or spinach (+$7)

Brunch Platter Eggs your way, sausage, bacon, potato pancakes, biscuits, seasonal homemade jam

Open Faced Fried Catfish Sandwich Bacon, coleslaw, egg, Cajun mayo served with fries or roasted red potatoes

Blackened Chicken Sandwich Provolone, coleslaw with fries or roasted red potatoes

Sides

Brownie Sundae

Chocolate Cake

Seasonal Sorbet

Mango Key Lime Pie



All prices are exclusive of tax and a suggested 20% gratuity.

**PACKAGE 1.... $25/PERSON**

**(for 2 hours; each additional hour $5/person)**

Bud Light   
Eggenberg Pilsner

Devils Backbone Vienna Lager

Victory Prima Pils

Alto Tierruca Cabernet

Mars and Venus Merlot

Cielo Pinot Grigio

Hugo Gruner Veltliner

**PACKAGE 2.... $33/PERSON**

**(for 2 hours; each additional hour $8/person)**

Bud Light

Eggenberg Pilsner

Devils Backbone Vienna Lager

Victory Prima Pilsner

Evo. Lot # 3 IPA  
Alto Tierruca Cabernet

Mars and Venus Merlot

Julia James Pinot Noir

Cielo Pinot Grigio

Hugo Gruner Veltliner  
Le Grand Calliou Sauvignon Blanc  
Villa Jolanda Prosecco

Premium Rail Spirits

**PACKAGE 3.... $40/PERSON**

**(2 hours; each additional hour $10/person)**

Everything included in Tier 1 & 2 + all draft beers, specialty cocktails