

# TONY AND JOE'S

## | SALADS |

### CAESAR SALAD

hearts of romaine, croutons, grated parmesan *GF no croutons* \$14  
*ADD ONS - grilled salmon \$11 | 3 chilled shrimp \$12*  
*grilled chicken \$9 | crab cake - market price*

### MIXED GREENS

grape tomato, goat cheese, almonds, apples, champagne vinaigrette *GF* \$14

### CAPRESE

bocconcini mozzarella, yellow cherry tomatoes, grape tomatoes, basil, roasted red peppers, mixed greens, balsamic vinaigrette *GF* \$15

### SMOKED HONEY SALMON SALAD

pieces of smoked Canadian salmon, mixed greens, golden pineapple, cucumber, red onion, grape tomato, champagne vinaigrette *GF* \$22

### THAI MANGO CHICKEN SALAD

chopped romaine, carrots, cucumber, cabbage, shredded chicken breast, toasted almonds, sesame seeds, crispy rice noodles, plum vinaigrette \$23

### BLACKENED SALMON SALAD

mixed greens, red onion, avocado, grape tomato, cucumber, champagne vinaigrette *GF* \$29

## | STARTERS |

### BOSTON CLAM CHOWDER

potatoes, bacon, celery \$9

### HOT PEEL & EAT GULF SHRIMP

1/2 lb. Old Bay spiced, horseradish cocktail *GF* \$19

### IVY CITY SMOKEHOUSE SMOKED FISH BOARD

locally smoked salmon, whitefish salad, capers, red onion, cucumber, plum tomato, horseradish cream, toasted naan \$27

### GARLIC & CHILI SHRIMP

\*spicy, baked in a cazuela, garlic butter, lemon juice, toasted baguette \$21

### CRISPY FRIED BRUSSELS SPROUTS

rosemary, pearl onions, parmesan, chipotle aioli *GF* \$14

### FRESH RHODE ISLAND CALAMARI

crispy fried, pickled chiles, chipotle aioli \$18

### STEAMED P.E.I. MUSSELS

\*spicy, rope cultured, tomato, basil, chili, white wine *GF* \$19

### STEAMED LITTLE NECK CLAMS

Virginia, wild caught, garlic butter, lemon, scallion, chili *GF* \$22

### HOT CRAB DIP

lump crabmeat, cheddar-jack cheese, tortilla chips *GF* \$23

## | FRESH FISH |

### ROASTED COD & CRABMEAT

Iceland - topped with jumbo lump crab, steamed haricot verts, cremini mushrooms, pearl onions, remoulade sauce \$38

### BROILED MAHI MAHI

Ecuador - blackening spice, jasmine rice, broccoli, fresh mango butter *GF* \$33

### FRIED WHOLE BRANZINO

Mediterranean - sauteed eggplant, basil, red pepper, jasmine rice, cilantro \$38

### ROASTED CEDAR PLANK SALMON

Canada - agave glaze, snow peas, baby carrots, roasted Yukon Gold potatoes, lemon beurre blanc \$34

## | RAW BAR |

### FRESHLY SHUCKED OYSTERS

ask your server for today's selection  
*fresh horseradish cocktail sauce and mignonette*

**JUMBO SHRIMP COCKTAIL** 5 - horseradish cocktail *GF* \$20

**JUMBO LUMP CRAB COCKTAIL** honey mustard *GF* \$29

**CHILLED SEAFOOD PLATTER** half lobster, 3 oysters, jumbo lump crab cocktail *GF* \$60

**CHILLED HARBOUR PLATTER** 1 lb. lobster, 6 oysters, smoked salmon, 4 jumbo shrimp, jumbo lump crab cocktail *GF* \$95

## | SANDWICHES |

with french fries & coleslaw

### CRAB CAKE SANDWICH

jumbo lump crab, tartar sauce, lettuce, tomato, pickle, brioche **Market Price**

### DOUBLE CHEESEBURGER

American cheese, caramelized onions, lettuce, tomato, pickle, brioche \$19

### GRILLED CHICKEN BLT

Aleppo pepper marinade, cherrywood bacon, butter lettuce, tomato jam, pesto mayo, brioche \$21

### CHOPPED BEEF BRISKET

applewood smoked, bbq sauce, pickles, sliced white onion, poppy seed onion roll \$22

### OPEN FACED SHRIMP SALAD SANDWICH

old bay mayo, celery, sliced tomato, cucumbers, toasted sourdough \$19

## | ENTREES |

### CHESAPEAKE STYLE CRAB CAKE

broiled jumbo lump crab, sautéed zucchini, corn, gold potatoes, lemon beurre blanc **SINGLE or DOUBLE Market Price**

### LOW COUNTRY STEAM POT

shrimp, mussels, clams, sweet corn, tomato, red bliss potatoes, andouille sausage, seafood broth *GF* \$35

### SMOKED SPARE RIBS

applewood smoked, house BBQ, fries, slaw **half rack \$25 / whole rack \$39**

### BROILED JUMBO SHRIMP

Panama U-12 - scampi-caper butter, crushed Yukon Gold potatoes, charred red peppers, haricot verts \$37

### ROASTED HALF CHICKEN

lemon, rosemary, broccoli, roasted onions, sweet potato fries *GF* \$26

### STEAMED SNOW CRAB LEGS

Canada - yellow corn, red bliss potatoes, Cajun butter *GF* \$51

### WHOLE STEAMED NEW ENGLAND LOBSTER

snow peas, roasted Yukon Gold potatoes, drawn butter *GF Market Price*

## | TACOS |

### BLACKENED MAHI MAHI TACOS

cabbage lime slaw, charred salsa roja, black beans \$20

### SHRIMP TACOS

chipotle, cabbage lime slaw, charred salsa roja, black beans \$19

### BEEF PICADILLO TACOS

potato, cabbage lime slaw, charred salsa roja, black beans \$19

## | SIDES | \$12 EACH

**CREAMED SWEET CORN** - queso fresco, broiled shishito peppers

**CRUSHED YUKON GOLD POTATOES** - crispy onions, jalapeño butter

**STEAMED BROCCOLI** - chile con queso, tortilla strips

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.

20% gratuity will be added to parties of 6 or more. We apologize for the inconvenience, but separate checks are not available. (GF) = GLUTEN FREE