

# Starters

## Oysters on the Half Shell w. Mignonette & Cocktail Sauce

3 Each - 5.50      6 - 10.50      9 - 15.75      12 - 20.50

Ginger Calamari	Small	9.50	Large	17.95
Fried Calamari	Small	8.95	Large	16.95
Mixed Grill Appetizer- - Swordfish, Salmon, Shrimp, Scallops & Mahi Mahi				9.25
↻ Grilled Shrimp Scampi	Small	9.95	Large	14.50
↻ Buffalo Shrimp	Small	9.95	Large	14.50
Grillfish Crab Cake, Sautéed	One	9.95	Two	17.75
Grilled Steak Satay w. Spicy Peanut Sauce				7.95
↻ Grilled Shrimp Satay, Ginger Marinated				8.50
↻ Satay Platter w. Shrimp & Steak				9.50
Crab & Shrimp Quesadilla				9.95
🍅 Grilled Portabella Cap - Feta Cheese, Sundried Tomatoes & Garlic				8.95
🍅 Fried Artichoke Hearts	Small	7.95	Large	14.95
Appetizer Platter for Two - Fried Calamari, Portabella Fries & Fried Shrimp				14.95
↻ Mussels in Garlic, Wine & Cream	Small	8.95	Large	12.95
↻ Clams* in Garlic, Wine & Cream	Small	9.95	Large	14.25
↻ Spicy Mussels in Garlic Tomato	Small	8.95	Large	12.95
↻ Spicy Clams* in Garlic Tomato	Small	9.95	Large	14.25
↻ Clams & Mussels in Garlic & Wine or Spicy Garlic Tomato				10.50
Shrimp Cocktail				9.50

**Shellfish Platter**— 4 clams, 6 oysters, 5 shrimp, and lump crab meat,  
served with 4 dipping sauces      26.95

## Soup & Salad

Chowder or Soup of the Day	Cup	4.25	Bowl	7.50
Iceberg Wedge w. Crumbled Blue Cheese and Bacon				7.95
🍅 Caprese Salad w. Yellow and Red Tomatoes, Buffalo Mozzarella				8.95
🍅 Apple Salad w. Blue Cheese, Pecans and Cranberry Vinaigrette				7.95
Classic Caesar Salad				6.95
House Salad				4.75

Dressing choices: Balsamic Vinaigrette, Blue Cheese, Caesar, Orange-Ginger or Cranberry Vinaigrette

🍅 Indicates vegetarian item

**COMMISSARY**

[www.commissarydc.com](http://www.commissarydc.com)

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Tavern

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# Grilled Fish

**Mixed Grill** (for one) 18.95 (for two) 35.95  
Swordfish, Salmon, Scallops, Shrimp and Mahi Mahi

↪ Salmon	18.50	↪ Catfish	16.50
Scallops	19.95	↪ Rainbow Trout	17.50
Swordfish	19.95	Tuna	19.95
↪ Arctic Char	18.75	↪ Rockfish* (Seasonal)	Mkt. Price
Tilapia	17.50	Halibut	Mkt. Price
Mahi Mahi	18.75	Catch of the Day	Mkt. Price

Our fresh fish is cooked medium-rare, unless otherwise requested, served with jasmine rice and choice of sauce: Sweet Onion, Creamy Garlic Tomato or Coconut Red Curry.

Add a side of pasta or house salad for an additional \$3.25. Add both for \$5.50.

Other salads available for a small up-charge. Substitute a side for \$1.50, Mac 'n Cheese for \$3.

**Add a Crab Cake\*...\$7.00 Add 4 Shrimp...\$6.00 Blackened...\$2.00**

\*only when served with entrée, does not apply to crab cakes served before the entree

☆ Indicates local fishery

## Grillfish Specialties

**Seafood Fra Diavlo** (Spicy Marinara Sauce)

or

**Seafood Sicilian** (Creamy White Wine Sauce)

Clams, Mussels, Shrimp and Calamari over Linguine

(for one) 19.95 (for two) 37.95

↪ Crispy Whole Bronzini w. Jasmine Rice, Ginger Teriyaki & Seaweed Salad	25.95
Grillfish Crab Cakes w. Mashed Potatoes	19.50
↪ Buffalo Shrimp over Linguine	18.95

**Piccata...Original Grillfish Recipe** (Creamy Lemon & White Wine Sauce)

Served w. Either a House Salad, or Side of Pasta, or Over Pasta

↪ Salmon...17.95 ↪ Shrimp...18.95 Chicken...16.95 Scallops...19.95

## Other Fare

Caesar Salad w. Grilled Chicken 15.50 ↪ w. Grilled Shrimp 17.50

Fried Chicken Breast w. Mashed 16.50

Shore Platter - Fried Shrimp, Scallops, Catfish & Crab Cake w. Cole Slaw 19.95

🍅 Side Platter (Choose 3 Sides...Mac 'n Cheese add \$1.75) 12.95

Add a side of pasta or house salad for an additional \$3.25. Add both for \$5.50.

Other salads available for a small up-charge. Substitute a side for \$1.50, Mac 'n Cheese for \$3.

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.

# Grilled Steak

All sourced from Piedmont Ridge Farm, MD. All natural hormone-free and antibiotic-free meat

<b>Surf &amp; Turf</b> 22.95 Hanger Steak <sup>*</sup> (5 oz), Crab Cake & Grilled Shrimp (3)
<b>Super Surf &amp; Turf</b> 35.95 New York Strip <sup>*</sup> (12 oz), Crab Cake, & Grilled Shrimp (3)

Hanger Steak <sup>*</sup> (10 oz) w. Red Wine Shallot Sauce	18.95
New York Strip <sup>*</sup> (12 oz) w. Red Wine Shallot Sauce	24.95
Steak <sup>*</sup> Salad w. Blue Cheese, Candied Nuts & Cranberry Vinaigrette	15.95

All served with mashed potatoes (except salad). Substitute Mac 'n Cheese for \$3.






Add a side of pasta or house salad for an additional \$3.25. Add both for \$5.50.

Other salads available for a small up-charge.

Add a Crab Cake\*...\$7.00   Add 4 Shrimp...\$6.00   Blackened...\$2.00

\*only when served with entrée, does not apply to crab cakes served before the entrée

## Over Pasta

 Grilled Shrimp Scampi	18.95
Crab, Shrimp, & Scallop Alfredo	19.50
Crab & Shrimp Macaroni & Cheese	16.95
Chicken & Prosciutto Alfredo	16.95
 Pappardelle Primavera	13.95
 Clams <sup>*</sup> in Garlic, Wine & Cream	18.95
 Mussels in Garlic, Wine & Cream	16.95
 Spicy Clams <sup>*</sup> in Garlic Tomato	18.95
 Spicy Mussels in Garlic Tomato	16.95

Add a house salad for an additional \$3.25. Other salads available for a small up-charge.

## Sides

Sautéed Broccoli • Creamy Mashed Potatoes • Sautéed Spinach

Portabella Fries • Sautéed Green Beans

Sautéed Mixed Vegetables • Grilled Jumbo Asparagus • French Fries

Linguine w. Marinara Sauce

All Above Sides Vegetarian...All 4.50

Jasmine Rice 2.95

Crab & Shrimp Macaroni & Cheese 6.25



Indicates item sourced from sustainable fisheries

Increased demand for seafood is depleting fisheries around the world and harming the health of oceans. Environmentally-friendly fisheries and aqua culture do exist. We are proud to take a role in conserving the health of our oceans by serving sustainable seafood. These options are denoted throughout the menu.

# Desserts

## Mango Key Lime Pie

Rich key lime custard flavored w. mango in a cinnamon & graham cracker crust. An Eatwell signature.

## Brownie Sundae w. Caramel Pecan Sauce

Fudge brownie topped w. vanilla ice cream & warm caramel pecan sauce. Simply the best!

## Black Russian Hot Fudge Banana Split

Bananas & vanilla ice cream smothered in hot fudge (Kahlua, vodka & espresso) w. whipped cream & chopped pecans.

## Bananas w. Caramel Cream

Fresh bananas & vanilla ice cream w. caramel cream, chopped pecans & whipped cream.

## Caramel Cheesecake Brûlée

A delicate cheesecake w. pecan & graham cracker crust, then brûléed to perfection.

## Chocolate Fudge Cake

Rich chocolate cake served warm w. Black Russian hot fudge, vanilla ice cream & almonds.

## Peach Crisp

Mom's recipe, this crumbly peach confection is served warm w. vanilla ice cream.

All desserts are made from scratch on the premises.

\$7.25 Each

Seasonal Sorbet	5.75
Vanilla Ice Cream	4.95

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San Benedetto Still Water	3.25/5.50	Coffee	2.50
San Benedetto Sparkling Water	3.25/5.50	Herbal Tea	2.25
Soda	2.50	Cappucino	3.50
Iced Tea	2.50	Espresso	2.95 / 5.50
Lemonade	2.50	Café Au Lait	2.95
Cranberry, Orange, Pineapple or Grapefruit Juice	2.50	Latte	2.95
		Chai	3.75
		Mocha	2.95

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### Takeout & Delivery Available

Order online for delivery @  
[expressentree.com](http://expressentree.com) or [finefood2u.com](http://finefood2u.com)

Order online for pickup @ [gomobo.com](http://gomobo.com)

This menu printed on recycled paper.

We use only recycled or recyclable  
paper, plastic & bath products.



### Free Wi-Fi is Available for our Patrons.

Please be mindful that this is a restaurant, we are not responsible for lost or damaged equipment

Weekday Lunch, 11:30-4 pm • Happy Hour, Mon-Fri 4-7 pm, Sat & Sun, 5-7 pm

Happy Hour available on the patio until 6pm at designated tables only

Children's menu available • Please inform your server of any food allergies

18% gratuity will be added to parties of 9 or more

We apologize, we are not able to accept traveler's cheques

