

# OPAH

SEAFOOD + GRILL

Coastal Cuisine & Handcrafted Cocktails

## MUSSELS 25

1lb. Prince Edward Island Mussels



### for starters

Oysters On The Half Shell (4) 16  
*Gin & Tonic Granita*

Bacon Wrapped Dates 11  
*Almonds/Brown Sugar/Balsamic*

Ginger Chicken Meatballs 16  
*Pickled Cucumber/Ginger/Peanut Sauce*

Burrata Panzanella 18  
*Watermelon/Tomato/Cucumber/Red Onion  
Brioche Crouton/Pesto*

Crab Rangoon Spring Rolls 19  
*Crunchy Almond Slaw/Sweet Chili Sauce*

Kung Pao Calamari 19  
*Eggplant/Shishito Peppers/Peanuts*

Spicy Tuna Tartare 21  
*Papaya/Avocado/Ponzu  
Wonton Chips*

Sweet Potato Tower 17  
*Chipotle Ranch Dressing*

Sugarcane Tenderloin 21  
*Mango Vegetable Slaw/Chili Garlic Oil*

Warm Parker House Rolls 5  
*Sea Salt/Whipped Butter*

### sandwiches

*Served with Shoestring Fries*

Chipotle Chicken Sandwich 20  
*Hawarti/Bacon/Guacamole/Chili-Lime Aioli*

Prime Rib Dip 24  
*Gruyère/Caramelized Onions  
Au Jus/Creamy Horseradish*

House Burger 21  
*Brioche Bun/Lettuce/Red Onion  
Tomato/1000 Island*

Veggie Burger 20  
*Arugula/Tomato/Basil Aioli*

### PASTA

Bolognese 27  
*Ground Pork, Veal & Beef/Sofrito  
Ricotta/Pappardelle*

Frutti Di Mare 32  
*Shrimp/Mussels/Scallops/Calamari  
Roasted Tomato Sauce/Linguine*

Cacio e Pepe 30  
*Shrimp/Cherry Tomato  
Arugula/Pecorino*

CHEF/OWNER:  
Marc Cohen

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know about any allergies.

Provençale  
*Leeks/Tomato/Herbs/White Wine*

Red Curry + Coconut  
*Coconut Milk/Basil  
Jardinière Vegetables*

Scampi  
*Lemon/Tomato/Capers  
Garlic Butter*

Add Fries +5



### SOUPS & SALADS

Clam Chowder  
*8 Cup/15 Crock*

Mixed Baby Field Greens 13  
*Gorgonzola/Tomato/Apple/Pine Nuts  
Balsamic Vinaigrette*

Wedge 16  
*Bacon/Red Onion/Gorgonzola  
Cherry Tomatoes/Blue Cheese Dressing*

Chopped Seafood Salad 28  
*Shrimp/Crab/Tomato/Avocado/Egg  
Gorgonzola/Bacon/Chipotle Ranch Dressing*

Lamb Chops 27  
*Romaine/Cucumber/Tomato/Red Onion  
Feta/Lemon Vinaigrette*

Maui Onion Soup  
*7 Cup/13 Crock*

Caesar 14  
*Polenta Croutons/Shaved Parmesan*

Traditional Italian 17  
*Chopped Romaine/Salami/Mozzarella  
Cucumber/Tomato/Kalamata Olives  
Chickpeas/Pickled Peppers  
Red Wine Vinaigrette*

Candied Salmon Salad 28  
*Mango Vegetable Slaw/Walnuts  
Dried Cranberries/Goat Cheese*

### entrées

Fish n' Chips 26  
*Beer Battered Halibut/Shoestring Fries  
Creamy Slaw/Remoulade*

Chicken Milanese 28  
*Arugula-Tomato Salad/Potato Purée  
Pesto/Lemon Vinaigrette*

Toasted Garlic Salmon 30  
*Coconut Jasmine Rice  
Jardinière Vegetables/Red Curry Butter*

Pork Chop 38  
*Maple Infused/Parsnip Purée  
Shaved Brussels Sprouts & Bacon*

Filet Mignon 46  
*Potato Purée/Sweet Fried Onions  
Red Wine Gorgonzola Butter*

Day Boat Scallops 34  
*Sweet Corn Risotto/Tomato Salad*

Togarashi Ahi (rare) 36  
*Coconut Jasmine Rice/Mango Slaw  
Soy Mustard Butter*

Maryland Blue Crab Cakes 36  
*Creamed Corn/Mustard Aioli*

Reserve Skirt Steak 42  
*Crispy Fingerling Potatoes/Romesco  
Chimichurri*

### Cioppino 45

*This two-day process involves fish stock reduced with citrus, tomato, vegetables and saffron. Finished with shrimp, mussels, fish, calamari & scallops.*



### SIDES 13

Broccolini  
*Lemon/Shaved Parmesan*

White Truffle Fries  
*Garlic Aioli*

Crispy Fingerlings  
*Sour Cream/Bacon  
Green Onions/Romesco*

Blistered Shishito Peppers  
*Ponzu/Lemon/Sea Salt*

Brussels Sprouts  
*Sweet Thai Chili Sauce/Tempura Crunch*

Mac N Cheese  
*White Cheddar Mornay/Buttered Crumbs*

### desserts 14

Vanilla Bean Crème Brûlée  
*Seasonal Berries/Rosemary Pine Nut Biscotti*

Meyer Lemon Cheesecake  
*Lemon Curd/Blueberries & Cream*

Profiteroles  
*Espresso Chip Ice Cream/Hot Fudge*

Chocolate Croissant Bread Pudding  
*Whiskey Anglaise/Vanilla Bean Ice Cream*