

CORDELIA

20 FISHBAR 24

RESTAURANT WEEK | 3-COURSE *Choice of (1) Starter, (1) Entrée, and (1) Dessert* | \$35

RAW BAR

AVAILABLE À LA CARTE

Oysters on the Half-Shell SINGLE · 4 | ½ DOZEN · 23 | DOZEN · 42
choose one type or mix and match | GF

BELLE DU JOUR medium size, briny with a sweet finish
BOUTOUCHE BAY, NB

KATAMA BAY large size, slightly briny with a sweet finish
KATAMA BAY, MA

SPINNEY CREEK large size, plump in the shell with a briny finish
ELIOT, ME

WELLFLEET medium size, crisp with a very briny finish
WELLFLEET HARBOR, MA

Jumbo Shrimp Cocktail EACH · 4^{.50} | THREE · 13 | SIX · 25
GF

The Mermaid Shellfish Tower* 78
12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise
GF

The Gilded Sea Shellfish Tower* 175
24 oysters, 12 jumbo shrimp, chilled lobster, jumbo lump crab dijonnaise
GF

STARTERS

CHOICE OF ONE

Grand Cinnamon Roll · 9
lots of icing
VG

Hamachi Crudo* · 23
asian pear, purple shiso, yuzu kosho
vinaigrette, toasted sesame

Smoked Trout Roe Bump* · 15
briny, smoky & buttery roe over a crispy
rösti potato topped with creamy burrata
GF

Chicken Chermoula · 18
harissa-spiced yogurt
GF

Honeycrisp Apple & Celery Salad · 16
arugula, dates, pistachio, grafton clothbound
cheddar, hot honey vinaigrette
GF, VG

Rhode Island Calamari · 18
toasted fennel seed, aleppo oil
GF

Enhance Your Experience

AVAILABLE À LA CARTE

Jumbo Lump Crab Gratin *whipped lemon-herb cream cheese, old bay, grilled sourdough* ... 22

Charred Sunchokes *fish sauce caramel, furikake, chives* | GF 8

Buried Brussels Sprouts *pecorino romano, hazelnuts, 'nduja honey* | GF 10

Charred Maitake Mushrooms *sherry vinaigrette, scallion, black garlic molasses* | GF VG 11

'Nduja Pork Butter Coal Roasted Oysters* *calabrian chili, parsley, grana padano* / GF 22

Miso Butter Coal Roasted Oysters* *toasted sesame, crispy shallot* / GF 22

ENTRÉES

CHOICE OF ONE

Eggs Chesapeake* · 29
poached eggs, crab cakes, english muffin,
hollandaise, brunch potatoes | **RW +\$5**

Eggs Norwegian · 20
poached eggs, smoked salmon, english muffin,
hollandaise, brunch potatoes

Shrimp & Grits · 26
stone-ground corn grits, applewood bacon,
worcestershire butter sauce, scallions

Brunch Burger* · 21
sunny side up egg, thick-cut bacon, aged cheddar,
lettuce, tomato, brava aioli, sesame bun, fries

Grilled French Toast · 17
apple compote, spiced rum whipped cream,
candied walnuts, west virginia maple syrup
VG

Cauliflower & Delicata Squash Frittata · 18
petite arugula salad, pecorino romano
GF, VG

DESSERT

CHOICE OF ONE

Warm Caramel
Apple Galette · 12
rosemary-butter crust,
charcoal ice cream

Banana Split · 11
vanilla, chocolate & strawberry ice creams,
hot fudge, salted caramel, candied walnuts,
whipped cream
GF

S'mores Chocolate
Bread Pudding · 12
burnt marshmallow,
graham cracker ice cream

GF | gluten-friendly VG | vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEASONAL COCKTAILS

BRUNCH COCKTAILS

Molcajete • 16

corazón blanco tequila, mt. defiance absinthe,
fernet vallet, espresso, vanilla

Long Island Iced Coffee • 17

myers dark rum, absolut vanilla vodka, kahlua,
licor 43, sagamore amaro, giffard cacao, espresso

LIGHT & BRIGHT

Spiced Apple Sangria • 16

four roses bourbon, cabernet sauvignon, apple cider,
orange-cinnamon-clove

Caribbean Christmas • 15

stoli vodka, sorrel hibiscus liqueur, cointreau, simple,
cranberry, lime

Golden Muse • 15

lucano limoncello, mt. defiance absinthe, lemon,
q ginger beer

Autumn Sun • 16

barr hill gin, herbal honey (infused with parsley,
sage, rosemary, and thyme), lime

REFRESHING WITH A KICK

Moonlight in Oaxaca • 16

corazón reposado tequila, giffard cacao,
maple, blood orange oleo saccharum, lime,
bittermens 'elemakule' tiki bitters

Smoked Pearl • 17

maggie's farm pineapple rum, 400 conejos mezcal,
pierre ferrand dry curacao, pineapple-jalapeño
agave, lime

RICH & CREAMY

Courage Under Fire • 16

chai infused four roses bourbon, licor 43, espresso,
vanilla, nutmeg

STIRRED & BOOZY

Black Magic • 16

el dorado 12 yr rum, smith + cross jamaican rum,
mathilde crème de cassis, carpano punt e mes,
maple, bittermens 'xocolatl' mole bitters,
fee brothers orange bitters

The Dark Knight • 18

green river 'full proof' bourbon, nux alpina nocino,
cascara, fee brothers, black walnut bitters

The Marquis • 23

sagamore 9yr 'cordelia' single barrel rye whiskey,
trimbach poire william, st. george spiced pear,
cocchi americano, bittermens 'xocolatl' mole bitters

HOT

Après-Ski • 15

four roses bourbon, rumple minze, house hot chocolate,
bailey's whipped crème

NON-ALCOHOLIC

Ume Spritz • 13

aplos 'ease' na spirit, ume plum, oroblanco grapefruit,
sea buckthorn

All Gas, No Brakes • 12

lucano amaro na, espresso, maple,
blood orange oleo saccharum

BOTTOMLESS TIKI DRINKS

enjoy a bottomless selection of our tiki cocktails for 2 hours • 33pp

Mimosa • 13

musaragno 'babbo' brut
prosecco, orange juice

Fogcutter • 20

diplomatico 'mantuano' rum,
smith + cross jamaican rum,
bsc apple brandy, pierre ferrand
dry curacao, giffard orgeat, lemon,
lustau palo cortado sherry

Bloody Mary • 13

absolut peppar vodka,
house made bloody mary mix
GIANT TIGER PRAWN | +5

Lion's Tail • 16

Sagamore Rye Whiskey,
St. Elizabeth AllSpice Dram,
Maple, Lime

Port Light • 15

sagamore 'small batch'
rye whiskey, passion fruit,
homemade grenadine, lemon

Follow Your Nose • 17

smith & cross jamaican rum,
espresso infused campari,
buffalo trace bourbon cream,
demerara syrup, pineapple,
grapefruit, lime

COLD PRESSED JUICES

Stripp'd | Morning Afterglow | Sweet Legacy • 9

Our juices are pressed locally by You Got the Juice in Washington, DC

WINES BY THE GLASS

SPARKLING

Babbo 'Musaragno' Prosecco, Veneto, Italy, NV.....	14	50
Jansz Brut Rosé, Tasmania, Australia, NV.....	18	66
Drappier Brut, Champagne, France, NV.....	28	108

WHITE

Melon B Sauvignon Blanc, Jérémie Huchet 'Chapeau Melon' Loire Valley, France, 2023	13	46
Robola, Orealios Gaea 'R', Cephalonia, Greece, 2023.....	13	46
Grüner Veltliner, Steininger 'Classic', Kamptal, Austria, 2023.....	14	50
Riesling, Domaine Trimbach '360th Anniversary' Alsace, France, 2016	32	91
Ribolla Gialla/Friulano, Massican 'Annia', Napa Valley, CA, 2022	18	66
Chardonnay, Au Bon Climat, Santa Barbara, California, 2022	19	72
Chardonnay, Domaine Costal 1er Vaillons Burgundy, France 2022.....	31	130
Chardonnay, Domaine Larue St. Aubin 1er Les Cortons, Burgundy, France, 2022....	45	144
Riesling (Off-Dry), Heinz Eifel Kabinett, Mosel, Germany, 2022.....	14	50

ROSÉ

Domaine Triennes, Méditerranée, France 2023.....	14	50
Domaines Ott 'Château de Selle', Côtes de Provence, France, 2023.....	30	110

RED

Pinot Noir, Dierberg, Sta. Rita Hills, CA, 2021.....	21	80
Grenache/Syrah, Bois Boursan 'Le Petit Oursan', Rhone, France, NV.....	13	46
Cabernet Franc, Domaine du Pallus Chinon 'Messanges,' Loire Valley, France, 2021	13	46
Mencia, Guimaro Ribeira Sacra, Galicia, Spain, 2023	14	50
Aglianico, La Capranera, Campania, Italy, 2022.....	15	54
Pinot Noir, Radio Coteau Dierke, Anderson Valley, CA, 2022.....	48	142
Nerello Mascalese, Passopisciaro 'Passorosso', Sicily, Italy, 2022	27	96
Cabernet Sauvignon, Burgess 'Contadina', Napa Valley, CA, 2018.....	23	88
Cabernet Sauvignon, Ashes & Diamonds No.2 Napa Valley, CA, 2022.....	36	130

COFFEE & TEA

regular or decaf coffee | choice of whole, oat, or almond milk

Sumatra French Press Coffee.....	7
Double Espresso	6
Cappuccino	6
Latte.....	6
Hot Tea.....	6
earl grey • english breakfast • morroccan mint • chamomile • oolong	

Our coffee is roasted locally by
Quartermaine Coffee Roasters in Rockville, MD

HAPPY HOUR

Half-Price Oysters &
Shellfish Towers

Sneaky Champagne Prices

Select Wines & Cocktails \$9

Miller High Life \$5

MON-FRI: 4-6PM
DAILY: 9PM-CLOSE

