

Raw Shucked Oysters:

Boutique \$1.50 Ea.
Premium \$2.00 Ea.

Served with Mignonette, Lemon Wedges, Cocktail Sauce, Horseradish & Our House Oyster Crackers:

\$5.99 per Doz.

Live Maine Lobsters:

All Sizes Are Available, Live, Steamed or Grilled
Market \$ / LB

Caviar

ALL PRICES BELOW BY THE 1 Oz.

Trout Roe- \$16 / 2 Oz

Salmon Roe- \$16 / 2 Oz

Paddlefish, U.S. - \$30

wild, earthy flavor with a buttery crisp

Hackleback, U.S. - \$36

wild, dry, strong flavor with a briny zest

California Osetra, U.S. - \$80

farmed, Similar to Sevruga

Italian Osetra, Italy - \$100

farmed, plump, hazelnut

Russian Osetra, Israel - \$150

farmed, nutty flavor, rich,
hint of sea salt, creamy finish

Royal Imperial - \$180

Farmed, Hybrid cross of Beluga and Shrenkii
Sturgeon, large egg, golden brown in color

Kaluga, Amur - \$200

farmed, closest relative to the Beluga,
2nd Largest sturgeon, rich, buttery flavor

Served with Traditional Accompaniments

\$11.99 / Per Ounce of Caviar

**Custom Orders Can Be Arranged
Speak With The Fishmonger**

*Be advised that raw or undercooked
food may increase risk of food borne
illness, especially if you have certain medical conditions

BlackSalt Fish Market & Restaurant
4883 MacArthur Blvd NW
Washington, DC 20007



Market Hours

Monday– Thursday

10 am-8:30 pm

Friday & Saturday

10 am-9 pm

Sunday 10 am-8 pm

All catering orders require a
minimum of 48 hours advance notice
unless otherwise agreed upon.

A credit card number is required to
guarantee all custom catering orders,
credit cards will be charged only upon
pick-up of order

BlackSalt requires 2 days notice for
cancellations, we reserve the right to
apply a cancellation fee of 50% of
the total for the item ordered.

*All catering menu prices and products
are subject to change



Specializing In The
Freshest & Most
Unique Seafood
The World
Has To Offer

Fish Market Catering Menu

Take Home Catering
For Any Occasion

Market: 202-342-9104

Fax: 202-342-9100

Restaurant: 202.342.9101

Hors d'oeuvres

Chilled

Smoked Tuna

Soba Noodles, Wakame, Crispy Wonton, Soy Dipping Sauce
\$22 / Doz

Skuna Salmon Tartare

Cucumber, Guacamole, Yuzu Vinaigrette, Fried Yucca
\$20 /Doz

Sea Scallop Ceviche

Lime, Chiles, Peppers, Cilantro & Mango **\$ 32 / Doz**

Hot

Mini Crab Cakes

\$32 / Doz, Additional Sauces / Platter upon request \$8

Oysters Rockefeller

Chesapeake Bay Oysters on the Shell Stuffed with Spinach,
House Cured Bacon, Shallots & Parmesan **\$30 / Doz**

Seafood & Yukon Gold Potato Croquettes

Your Choice of: Salt Cod, Smoked Salmon or Crawfish
Served with Saffron Aioli **\$15 / Doz**

Stuffed Cherrystone Clams

Chorizo, Smoked Bacon, Brioche, Lemon, Herbs,
\$24 / Doz,

Stuffed Baby Beets

Goat Cheese, Walnut "Nougat", Aged Balsamic **\$ 16 / Doz**

Wood Grilled Baby Octopus

Pepperonata, Roasted Local Potatoes, Oregano **\$24 / Doz**

Appetizer Platters

House Cured Salmon

Shaved Red Onion, Capers, Crème Fraîche, Rye Croutons
\$28 / LB

BlackSalt Fruits de Mer

8 Premium Oysters, 4 Cherrystone Clams, 8 Little Neck Clams,
8 Cocktail Shrimp, PEI Mussels
\$64 Serves 4 ppl., \$16 Ea. Additional Guest

Gulf Shrimp Cocktail & Other Shrimp Choices

Your Choice of: 'The Classic' Cocktail, Old Bay Spiced-
Peel n' Eat or Thai Chile Glazed. **\$26 / LB**

Maine Lobster Salad

Poached Lobster, Citrus, Asparagus, Shaved Fennel,
Champagne Dressing
\$72 Serves 4 ppl., \$18 Ea. Additional Guest

BlackSalt Specialties

Wood Grilled Amish Chicken

Stuffed with Fresh Herbs, 1/2 Bird Per Person
\$14 / LB

Peppercorn Crusted Beef Tenderloin

Allen Brothers

Whole Loins Only, 5 - 6 LB Avg. Platter upon request.
\$32 / LB

Cabernet Braised Boneless Short Ribs

\$16 / LB

House Made Ricotta Meatballs with Marinara

Serves 2 People
\$15 / LB

Trussed & Seasoned Meats Ready to Roast

We Will Source, Fabricate, Truss & Season,
Whatever Suits Your Entertaining Needs: Filet Mignon,
Standing Rib Roast, Duck Breasts, Leg of Lamb,
Whole Turkeys & More...
Market \$ / LB

Side Dishes

Roasted Fingerling Potatoes

Rosemary, Garlic, Parmesan, Fresh Thyme **\$12 / LB**

Toasted Quinoa & Herb Salad

Olives, Pine Nuts, Feta Cheese, Roasted Peppers,
Preserved Lemon, Tomatoes, Parsley **\$16 / LB**

Wild Mushroom & Brioche Bread Pudding

Black Truffle Oil, Caramelized Onions
\$24 / Serves 6 People, \$6 Ea. Additional Guest

Haricot Verts with Shallots & Marcona Almonds

\$18 / Serves 4 People, \$6 Ea. Additional Guest

Creamy Potato Gratin

Two Different Spuds, Gruyere, Garlic, Fresh Cream
\$14 / Gratin Tray, Serves 2-3 People

Lobster Macaroni & Cheese

\$28 / Serves 2-3 People, \$9 Ea. Additional Guest

House Made Soups & Salads

Market Vegetable Salad

Seasonal Local Vegetables (when available)
Roasted Tomato-Black Olive Vinaigrette or Green Goddess
\$10 / Per Person

BlackSalt "Caesar" Salad

Toscana Kale, House Caesar Dressing, Hard Cooked Egg,
House Cured White Anchovies, Parmesan Crumble
\$10 / Per Person

Blue Crab Salad

Hearts of Romaine, Jicama Chile Slaw, Avocado,
Cilantro Lime Dressing
\$12 / Per Person

Portuguese Seafood Stew

Fresh Fish, Gulf Shrimp, Spanish Chorizo & Organic Kale
in a Rich Tomato Broth
\$10.99 / QT, Serves 2-3 People

New England Clam Chowder

BlackSalt Smoked Bacon, Leeks, Potatoes, Oyster Crackers
\$14 / QT, Serves 2-3 People

Lobster & Shrimp Bisque

Fines Herbs, Potato Gnocchi
\$18 / QT, Serves 2-3 People

Entrée Platters

Wood Grilled or Poached Atlantic Salmon

Dill & Horseradish Crème Fraîche
\$28 / LB

Grilled Whole Bronzino

Bed of Grilled Fennel, Ladolemono Sauce
\$26 / Per Fish, 1 to 1.25# Ea

Whole Maine Lobster

Split, Cracked & Stuffed with Lobster Macaroni & Cheese,
Oven Ready, Serves 2 People
\$48 Per Lobster / Ea

Chile & Latin Spiced Ahi Tuna Steaks

Yellow Mole, Black Bean Hash
\$28 Per Person

Swordfish & Vegetable Kabobs

Saffron Basmati, Lemon Yogurt & Dill Sauce
\$25 Per Person