



## Wild Caught Fish Burgers

\$9.95 - \$14.95

Signature fire-grilled ¼ pound burger handcrafted from fresh seasonal wild caught sustainable fish. No breadcrumbs and fillers

For daily fresh fish selection visit [www.wearefishscale.com](http://www.wearefishscale.com)

## True Blue Maryland Crab

**Burger\*** \$19.95

Succulent pan-seared jumbo lump Chesapeake Bay crabmeat handcrafted into a ¼ pound burger. No breadcrumbs, mayonnaise, egg, or fillers.

## Burger Condiments

Spicy Sambal

Cucumber Tomato Relish

Pesto (pine nuts)

Grilled Onions

Dinosaur Kimchi

Sunflower Yogurt Coleslaw (dairy)

## Accompaniments \$3.75 - \$5.00

Grilled Romaine Salad w/ seasonal fruit/vegetable, kefir-crème fraiche dressing, granola (contains dairy and nuts)

Japanese Sweet Potato, umeboshi

Grilled Corn (summer), umeboshi

## Beverages and Libations

\$2.99 - \$11.99

Spring Water

Coconut Water, Electrolyte Enhanced

All-natural sugar cane or honey sweetened beverages (lemonade, teas, ginger brew)

Beer and Wine

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[www.wearefishscale.com](http://www.wearefishscale.com) | IG: @wearefishscale

\*May contain shell fragments.

Menu changes seasonally and is based on environmental sustainability. All burgers come w/ complimentary potato chips for dine – in or pick up customers only. Credit cards highly preferred. Note: Quality fresh food takes time to prepare. \*Wild Card pricing only available for in house orders only.