



Cocktails



Ford's Fantastic Lemonade 11

Smirnoff Blueberry Vodka, Housemade Lemonade,
Mint, Blueberries

Ford's Sangria 11

Your Choice of Red, White or Rosé
Triple Sec, Peach Schnapps, Fresh Fruit

Ford's Manhattan 11

Woodford Reserve Whiskey, Sweet Vermouth,
Bitters, Brandied Cherries

Ford's will donate \$1 from each cocktail sold to the



The Visit Loudoun Foundation offers scholarships to graduating Loudoun County high school seniors for continuing education in the fields of tourism and hospitality studies.

Bloody Mary 11

Absolut Peppar Vodka, Old Bay Rim



Stress Martini 11

Deep Eddy Peach Vodka, Malibu Coconut Rum, Peach Schnapps,
Pineapple Juice, Orange Juice, Cranberry Juice

Felix's Margarita 13

Milagro Silver, Organic Lime Juice, Agave Syrup,
Patron Citronage, Grand Marnier

Dark & Stormy 11

Gosling's Black Seal Rum, Maine Root Ginger Brew,
(Tony's Drink of Choice)
Served in a Copper Mug
Take It Home 24

Ford's Signature Oyster Shooters

Single, 6 3 for 17

Fried or Raw, Cucumber Vodka, Mezcal, or Absolut Peppar
with a Splash of our House Bloody Mary Mix

Oysters & Bubbles 49

12 Wicked Pissah® Oysters*

2 Charles Roux Blanc de Blancs Sparkling Brut Splits

**Ask us about our collection of Limited Availability
Whiskies, Scotch Whiskeys & Small Batch Bourbons!**

Our Story

Tony and Ana opened the first Ford's Fish Shack on September 27, 2010 in Ashburn, VA. The idea was to create a comfortable and friendly fish shack like the many that are scattered along the New England Coast.

Our vision was a neighborhood restaurant with an outstanding seafood selection served by a friendly staff. We knew we had to serve the freshest fish, lobster, and Ipswich clams. So on that day the journey began for us and the 24 employees who had the courage to join us.

Over 13 years later, we now have three locations across Loudoun County, two mobile units on the road, events by Ford's Wicked Catering and we still have the same goal. We are on the phone every day with the fisherman tracking down the freshest seafood for our guests. Whether it's clams from Massachusetts, Halibut from Alaska, Grouper from Florida, or shrimp from North Carolina we only accept the freshest of the fresh. This is sometimes a difficult task as weather and seasonal fishing closures can make it virtually impossible to get some of our specialties. We promise to always use sustainable practices to bring you the freshest seafood.

We would not have been able to make it without the help of many that deserve a special shout out, Vladimir, Rogelio, Andy & Michelle. Our Culinary Team, Santos, Jose, Joaquin, Edwin, Lorena & Donald also deserve a big thanks for keeping our kitchens running smoothly. We are very thankful to each and every one of our guests who gave us a chance in the beginning and keep coming back to dine at our restaurants. Over the years we have met and became friends with our guests who have come to trust us as their favorite neighborhood restaurant. We promise to always strive to make your dining experience outstanding and we hope that you will continue to join us for years to come!

Enjoy,
Tony, Ana, Danny

Wine List

OUR WINE |

We have partnered with Rutherford Wine Company to create our own line of Ford's wines!

	8oz	BTL
Ford's Fish Shack Pinot Grigio CA.....	9.5.....	27
Ford's Fish Shack Chardonnay CA.....	9.5.....	27
Ford's Fish Shack Sauvignon Blanc CA	9.5.....	27
Ford's Fish Shack Merlot CA	9.5.....	27
Ford's Fish Shack Cabernet Sauvignon CA	9.5.....	27

ROSÉ |

Belleruche Côtes du Rhône	13.....	37
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WHITE |

Charles Roux Blanc de Blanc France	187 ML.....	12
Veuve Parisot Blanc de Blanc France.....	11	31
Siema Estate Venezia Pinot Grigio Italy.....	10.75.....	29
Torrent Bay Sauvignon Blanc New Zealand	12.....	33
Decoy Sauvignon Blanc Napa		42
Tiziana Prosecco Italy	12.75.....	35
High Def Riesling Germany.....	11.50.....	31
Cakebread Chardonnay Napa.....		84
Freemark Abbey Chardonnay Napa		56
Noah River Chardonnay North Coast	13.50	37
Scaia Garganega Chardonnay Italy	12.75	35
Kosta Browne One-Sixteen Chardonnay Russian River Valley		168

RED |

Three Saints Pinot Noir Santa Maria	14.75	42
Meiomi Pinot Noir California	14.....	39
Educated Guess Cabernet Sauvignon Napa.....	12	45
Edge Cabernet Sauvignon Napa.....		55
Northstar Merlot Columbia Valley.....		55
Peter Franus Zinfandel Brandlin Vineyards Napa.....		69
Caymus Cabernet Sauvignon California		168
Smith & Hook Cabernet Sauvignon Central Coast	18.75	53
Catena Malbec Mendoza	13.50	37
Domaine Valand 'Plan de Dieu' Rouge Côtes du Rhône		59

On Tap

Narragansett Lager | Pawtucket, RI

Eliot Ness Amber Lager | Cleveland, OH

Elysian Space Dust IPA | Seattle, WA

Stella Artois Lager | Leuven, Belgium

Downeast Seasonal Cider | Boston, MA

Lionshead Deluxe Pilsner | Wilkes-Barre, PA

Bell's Two Hearted Pale Ale | Comstock, MI

Allagash White Belgian Wheat | Portland, ME

Guinness Draught Stout | Dublin, IE

Solace Partly Cloudy IPA | Dulles, VA

Legend Brown Ale | Richmond, VA

Beer Sampler | Choose Any 4!

Ask Your Server About Our Seasonal Selections

**Take Home Your Favorite Beer
Growlers Now Available To-Go!**