



Brunch Cocktails

Wicked Oysterman's Brunch

12 Wicked Pissah® Oysters*
& 2 Bacon Bloody Mary's 52

Bacon Bloody Mary 13

Bacon Vodka, Old Bay Rim, Bacon

Grand Mimosa 12

Sparkling White Wine, Grand Marnier, Orange Juice

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

Espresso Martini 11

Van Gogh Double Espresso Vodka, Kahlua Liqueur,
Baileys, Splash of Cream

Bloody Mary 11

Absolut Peppar Vodka, Old Bay Rim



Ford's Fantastic Lemonade 11

Smirnoff Blueberry Vodka, Housemade Frozen Lemonade,
Wild Maine Blueberries

Ford's Sangria 11

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

Cape Cod Cooler 11

Smirnoff Cranberry Vodka, Cranberry,
Pineapple, Orange Juice



Dark & Stormy 11

Gosling's Black Seal Rum, Maine Root Ginger Brew
Served in a Copper Mug

Felix's Margarita 13

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

Ford's Manhattan

Woodford Reserve Whiskey, Sweet Vermouth,
Bitters, Brandied Cherries 11

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.

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 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, Donald, Edwin & Lorena 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 become 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	13.25.....	37
Ferrari Brut Italy	187 ML.....	39

WHITE |

Charles Roux Blanc de Blanc France.....	187 ML.....	12
Veuve Parisot Blanc de Blanc France.....	11.5.....	31
Siema Estate Venezia Pinot Grigio Italy.....	10.75.....	29
Torrent Bay Sauvignon Blanc New Zealand	12.....	33
Tiziano Prosecco Italy	12.75.....	35
High Def Riesling Germany.....	11.50.....	31
Noah River Chardonnay North Coast	13.50	37
Jordan Chardonnay Russian River Valley		65
Cakebread Chardonnay Napa.....		84
Kosta Browne Chardonnay Russian River Valley.....		168
Markham Chardonnay Napa		39
Scaia Garganega Chardonnay Italy	12.75	35

RED |

Meiomi Pinot Noir California	14	39
Three Saints Pinot Noir Santa Maria	14.75	42
One Stone Cellars Cabernet Sauvignon Paso Robles	14.75	42
Caymus Cabernet Sauvignon California.....		168
Smith & Hook Cabernet Sauvignon Central Coast	18.75.....	53
Jordan Cabernet Sauvignon Alexander Valley		95
Peter Franus Zinfandel Napa		69
Catena Malbec Mendoza	13.50	37
Northstar Merlot Columbia Valley.....		55
Domaine Valand 'Plan de Dieu' Rouge Côtes du Rhône		59

On Tap

Allagash White Belgian Wheat | Portland, ME

Narragansett Lager | Pawtucket, RI

Lionshead Deluxe Pilsner | Wilkes-Barre, PA

Alewerks Tavern Brown Ale | Williamsburg, VA

Stella Artois Lager | Leuven, Belgium

Fairwinds Howling Gale IPA | Lorton, VA

Bell's Two Hearted Pale Ale | Comstock, MI

Mustang Sally Halo Series IPA | Chantilly, VA

Flying Dog Bloodline Citrus IPA | Frederick, MD

Beer Sampler | Choose Any 4!

Ask Your Server About Our Seasonal Selections

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