



## Brunch Cocktails

### Wicked Oysterman's Brunch 55

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

### 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

### Bloody Mary 11

Absolut Peppar Vodka, Old Bay Rim

### Espresso Martini 11

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



### 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



### Stress Martini 11

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

### 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

### Felix's Margarita 13

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

### Cape Cod Cooler 11

Smirnoff Cranberry Vodka, Cranberry,  
Pineapple, Orange Juice

### Ford's Manhattan 12

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.*

**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 Sauvignon Blanc   CA .....	9.5.....	27
Ford's Fish Shack Chardonnay   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 .....	13.5.....	37
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## WHITE |

Charles Roux Blanc de Blanc   France .....	187 ML.....	12
Veuve Parisot Blanc de Blanc   France.....	11.5.....	31
Tiziano Prosecco   Italy .....	12.75.....	35
High Def Riesling   Germany.....	11.5.....	31
Fritz Haag Riesling   Germany .....		57
Siema Estate Venezia Pinot Grigio   Italy.....	10.75.....	29
Torrent Bay Sauvignon Blanc   New Zealand .....	12.....	33
Decoy Sauvignon Blanc   Napa .....		42
Scaia Garganega Chardonnay   Italy .....	12.75 .....	35
Noah River Chardonnay   North Coast .....	13.5 .....	37
Freemark Abbey Chardonnay   Napa .....		56
Jordan Chardonnay   Russian River Valley .....		65
Cakebread Chardonnay   Napa.....		84
Kosta Browne Chardonnay   Russian River Valley.....		168

## RED |

Meiomi Pinot Noir   California .....	14 .....	39
Three Saints Pinot Noir   Santa Maria .....	14.75 .....	42
Northstar Merlot   Columbia Valley.....		55
Catena Malbec   Mendoza .....	13.5 .....	37
One Stone Cellars Cabernet Sauvignon   Paso Robles.....	14.75 .....	42
Educated Guess Cabernet Sauvignon   Napa.....	16.....	45
Smith & Hook Cabernet Sauvignon   Central Coast .....		53
Jordan Cabernet Sauvignon   Alexander Valley .....		95
Frank Family Reserve Cabernet Sauvignon   Napa.....		140
Caymus Cabernet Sauvignon   California .....		168
Peter Franus Zinfandel   Napa .....		69

## On Tap

**Allagash White Belgian Wheat** | Portland, ME

**Stella Artois Lager** | Leuven, Belgium

**Narragansett Lager** | Pawtucket, RI

**Lionshead Deluxe Pilsner** | Wilkes-Barre, PA

**Bell's Two Hearted Pale Ale** | Comstock, MI

**Fairwinds Howling Gale IPA** | Lorton, VA

**Mustang Sally Halo Series IPA** | Chantilly, VA

**Flying Dog Bloodline Citrus IPA** | Frederick, MD

**Alewerks Tavern Brown Ale** | Williamsburg, VA

**Beer Sampler** | Choose Any 4!

**Ask Your Server About Our Seasonal Selections**

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