



**HOURS OF OPERATION**  
Sunday – Tuesday: 5pm – 10pm  
Wednesday & Thursday: Closed  
Friday & Saturday: 5pm – 11pm

**PLEASE CONTACT**  
MGM National Harbor Group Dining at  
301.971.5719 or [groupdining@mgmnationalharbor.com](mailto:groupdining@mgmnationalharbor.com)

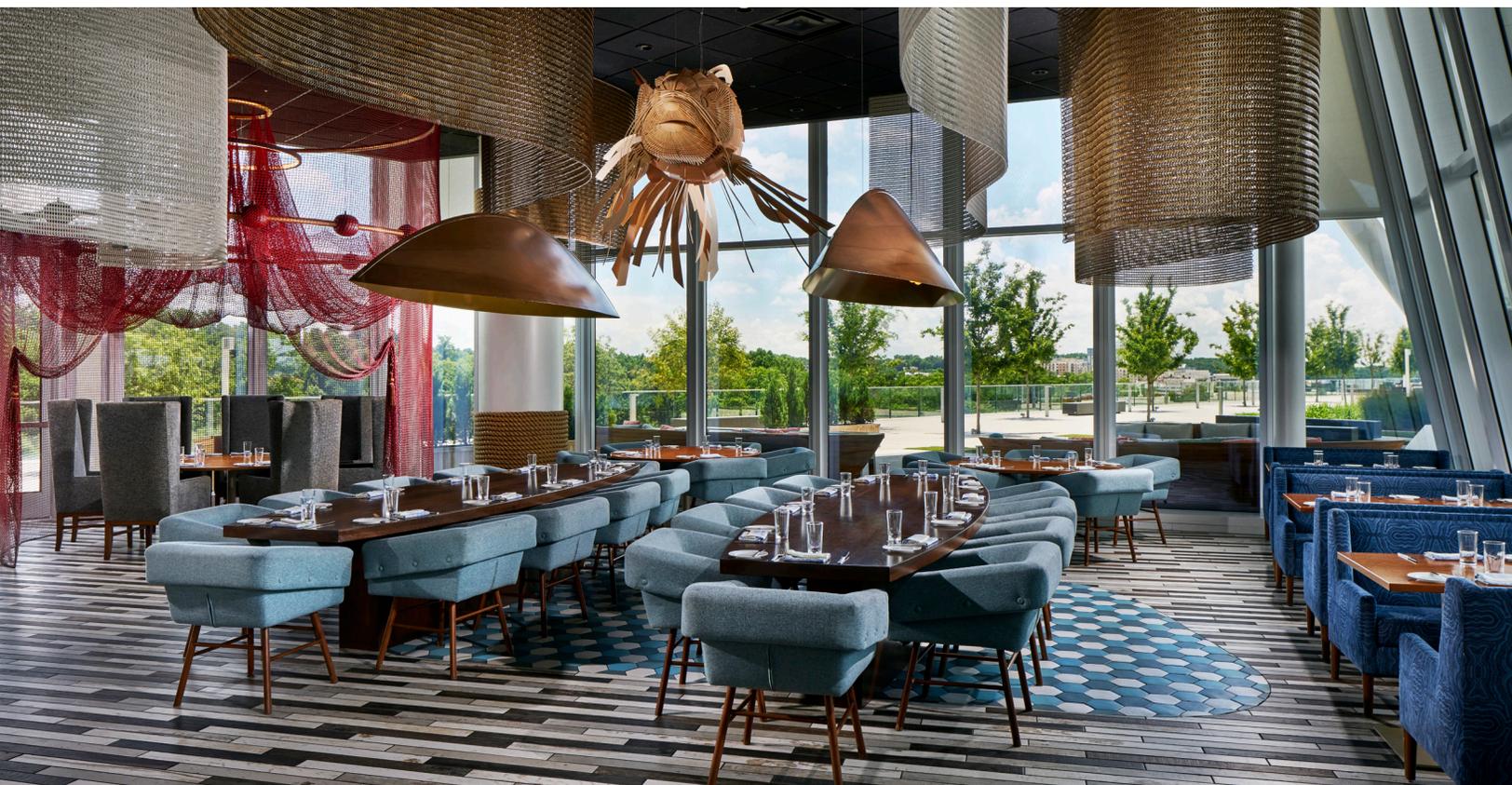
## CELEBRATE THE BEST OF MARYLAND AND THE CHESAPEAKE BAY WATERSHED

The first seafood-focused concept from José and his team, Fish by José Andrés celebrates the best of Maryland and the Chesapeake Bay Watershed, while incorporating time-honored, cooking techniques from around the world. The bustling dining room features an undulating seafood bar, allowing guests to enjoy the bounty of the sea firsthand, with a variety of preparations including a raw bar, grilling station and a Maryland Fry Bar—with a backdrop of aquariums and tanks showcasing the day's catch. During warmer months, guests are able to enjoy an authentic Maryland crab boil and drink cider like a Spaniard from our Spanish cider barrel on the casual outdoor patio.

**Dining Room**  
276 occupancy

**Koi Pond**  
*non-private*  
50 occupancy

**Patio**  
24 occupancy





## MENU A | \$125

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### FRESH SEAFOOD PLATEAU

daily Chef's selection from  
our raw bar

### SHRIMP AND GRAPEFRUIT COCKTAIL

grapefruit dressing, mustard seeds,  
fresh grapefruit

### TUNA TARTAR

Parker House rolls, egg yolk,  
mustard sauce, anchovies,  
potato chips

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### CAESAR SALAD

romaine hearts, croutons,  
Vella Dry Jack cheese

### SHRIMP 'N' GRITS

*Louisiana Supreme, Louisiana*  
Byrd Mill stone-ground grits, bell  
peppers, ham hock, Cajun spice

### WHOLE SNAPPER

whole roasted, herb butter

### GERMAN POTATO SALAD <sup>GF V</sup>

mustard vinaigrette

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### 20 OZ RIBEYE\*

*Roseda Farms, Maryland*  
Delmonico potatoes

### GRILLED, WHOLE MAINE LOBSTER

butter sauce

### VERMICELLI MAC 'N' CHEESE

Vella dry jack cheddar

### BRUSSELS SPROUTS <sup>v</sup>

crispy brussels sprouts, grapes, cranberries and sherry vinegar

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### MUD PIE

flourless chocolate cake, Frangelico ganache,  
espresso crèmeux, housemade chocolate wafer

### ATLANTIC BEACH PIE

Ritz cracker, yogurt-lemon cream, chantilly

GF = Gluten Free | V = Vegan

\*Consuming undercooked meat, fish or dairy may increase the risk of foodborne illness.

Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish and shellfish products.



## MENU B | \$110

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### SHRIMP AND GRAPEFRUIT COCKTAIL

grapefruit dressing, mustard seeds, fresh grapefruit

### HUSH PUPPIES

cornbread fritters, honey butter

### CAESAR SALAD

romaine hearts, croutons, Vella Dry Jack cheese

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### TUNA POKE

macadamia, scallion, kaiso, taro chips

### SAUTÉED MUSSELS

*Cape Cod, Massachusetts*  
garlic, celery, butter

### CONCH FRITTERS

liquid center, crispy outside

### VERMICELLI MAC 'N' CHEESE <sup>GF V</sup>

Vella dry jack cheddar

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### SWEET TEA CHICKEN

grilled breast, crispy thigh, chicken glaze, smoked pea

### WHOLE RAINBOW TROUT

*Sea Pac Farm, Idaho*  
whole grilled

### GERMAN POTATO SALAD <sup>GF V</sup>

mustard vinaigrette

### BRUSSELS SPROUTS <sup>V</sup>

crispy brussels sprouts, grapes, cranberries and sherry vinegar

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### MUD PIE

flourless chocolate cake, Frangelico ganache, espresso crèmeux, housemade chocolate wafer

### ATLANTIC BEACH PIE

Ritz cracker, yogurt-lemon cream, chantilly

GF = Gluten Free | V = Vegan

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## MENU C | \$85

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### SHRIMP AND GRAPEFRUIT COCKTAIL

grapefruit dressing, mustard seeds,  
fresh grapefruit

### HUSH PUPPIES

cornbread fritters,  
honey butter

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### GRILLED OYSTERS

*Lucky Shucks, Maryland*  
butter sauce, old bay

### CAESAR SALAD

romaine hearts, croutons,  
Vella Dry Jack cheese

### CONCH FRITTERS

liquid center, crispy outside

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### WHOLE RAINBOW TROUT

*Sea Pac Farm, Idaho*  
whole grilled

### SWEET TEA CHICKEN

grilled breast, crispy thigh,  
chicken glaze, smoked pea

### HOME-STYLE MASHED

skin-on red potatoes,  
cream, butter

### BRUSSELS SPROUTS <sub>v</sub>

crispy brussels sprouts, grapes, cranberries and sherry vinegar

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### BANANA PUDDING

vanilla pudding, caramelized bananas, meringue, cherry pate de fruit,  
bourbon, housemade vanilla wafers

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