

84 THINGS TO
DO THIS SUMMER

TOP REAL ESTATE AGENTS

WHY WE'VE MISSED
SMALL TALK

WASHINGTONIAN

**WOULD YOU LIKE
TO TAKE A SHOT,
MR. HOGAN?**



**Anti-Trumpers
want Larry Hogan
to run for President.
Republican insiders
hope he'll run for
Senate. Or he could
cash in. What's
next for Maryland's
governor?**

JULY 2021

THE SUMMER OF FISH SANDWICHES

Fried-fish sandwiches have a long history around our area, from city carryouts to Mid-Atlantic seafood houses. But this summer they're popping up in more places—and in more highbrow incarnations—than ever. Six we love:

By Ann Limpert



1. THE DC CLASSIC

WHITING SANDWICH AT HORACE AND DICKIE'S

6912 Fourth St., NW; 5601 Allentown Rd., Camp Springs

The original H Street institution closed last year, but you'll still find giant, crunchy-crustured filets of whiting heaped atop a little slice of white bread at these spinoffs run by founder Dickie Shannon's family. Grab some hot sauce and get to it.



2.

THE SLIDER

"FILET-O-FISH" AT ITTY BITTY SANDWICH CITY

2001 18th St., NW

McD's serves as the inspiration for the puck-size creations at this sandwich pop-up out the Imperial in Adams Morgan. Some major differences: a slug of IPA in the batter, wild-caught cod instead of pollock, and no American cheese.



3.

THE MID-ATLANTIC CLASSIC

CRISPY FISH AT THE TAVERN AT IVY CITY SMOKEHOUSE

1356 Otis St., NE

The structure is simple—lettuce, tomato, tartar sauce—and the main elements are purely local: flaky blue catfish from the Chesapeake and a Lyon Bakery brioche bun.



4.

THE CRUNCHIFIED VERSION

CORNMEAL-CRUSTED-FISH SANDWICH AT PENNYROYAL STATION

3310 Rhode Island Ave., Mount Rainier

The best thing about the sandwich at Jesse Miller's eight-month-old Mount Rainier hangout is its bite, thanks to cornmeal-battered fluke, chunky housemade pickles, and toasted white bread. Also, tangy rémoulade and a dose of Mexican hot sauce.



5.

THE FANCY FILET-O-FISH RIFF

"FISH FILET" AT MOON RABBIT

801 Wharf St., SW

One of the tastiest appetizers in the city right now is this Wharf restaurant's Vietnamese-accented homage to the golden-fried McDonald's sandwich. Panko-crustured catfish is scented with lemongrass and turmeric, finished with smoked-dill tartar and iceberg lettuce, and set inside a curry-milk bun.



6.

THE SECRET SANDO

FRIED-DOGFISH SANDWICH AT DISTRICT FISHWIFE

1309 Fifth St., NE

The stackup of freshly fried dogfish, lemon mayo, pickles, lettuce, and tomato was once a fixture on this Union Market seafood counter's menu. Now it's only for those in the know: off-menu but always available. You're welcome.