

# Little Fish

Our menu is built to share. Food is served as ready.

## 'Not Your Mamas' Mezze

Local Beet Hummus, Mint Raita, Spicy Ezme, Grilled Olives, Marinated Feta Cheese

\$23

## Charred Lemon Caesar Salad

House-made Dressing, Prima Donna Cheese, Fresh Dill, Crispy Croissant Croutons

\$18

## Burrata Grand Bazaar

Pistachios, Labneh, Za'atar, Sumac, Chili Oil, Imported Olive Oil, Grilled Sourdough or Sub GF

\$15

## Red Dragon Noodles

Local Clams, Soba Noodles, Calabrian Chili, Coconut Cream Broth, Cilantro, Toasted Sesame

\$21

## Spicy Tuna Tartare Taquitos\*

Avocado, Local Micro Greens Sriracha, Toasted Sesame Seeds

\$16

## Smokey the Eggplant | GF V

Roasted, Mediterranean Seasoned, Smoked Paprika & Garlic Oil, Local Micro Greens, Popped Sorghum

\$16

## Green Goddess Crab | GF

Local Lettuce, Avocado, Heart of Palm, Herbaceous Green Goddess Dressing

\$26

## Wild Fennel Mussels

Local Wild Fennel, Shallots, Herb Butter, White Wine, Pernod, Grilled Sourdough

\$19

## Mermaid Makeout Oysters\* | GF

Herb Oil, Charred Pineapple Relish, Cracked Pink Peppercorn, Classic Mignonette

\$12

## Fritto Misto della Casa | GF

Local Seafood, North Fork Harvest Vegetables, Fresh Herbs, Mignonette, Roasted Garlic Tarator (Not GF)

\$18

## Monk Fish Tikka Masala | GF

Tender Local Monk Fish, Mint Raita, Homemade Tikka Sauce, Rice Pilaf

\$38

## Grilled Butterflied Fish | GF

Local Catch, Gochujang, Chimichurri, Charred Lemon, Chili Dipped Orange

MP

## Swordfish Milanese

Roasted Seaweed Butter, Fresh Bitter Greens, Grilled Lemon

\$34

## Blackened Fish MonTacos | GF

Creamy Coleslaw, Mango Salsa, Homemade Crunchy Corn Tortillas

\$24

## Forbidden Voodoo Rice | GF V

Charred Pineapple, Local Beets, Peppers, Watermelon Radish, Local Micro Greens

\$27

## 'The Shack' Lobster Roll

Served on a Fresh Baked Croissant, Coleslaw, Old Bay Potato Chips

\$44

## Hot Honey Jerk Ribs | GF

Slow Cooked Baby Back Ribs, Creamy Slaw, House-made Glaze

\$30

## Piri Piri Half Chicken | GF

Local Organic Chicken, Aji Amarillo, Salsa Verde,

\$32

## Grilled Bone-In Ribeye

Ancho-Coffee Rubbed, Herb Butter, Mezcal Infused Peppercorn Demi-Glace

MP

## SIDES

North Fork Fresh Harvest | GF V

\$12

Baked-to-Order Corn Bread

\$8

Rice Pilaf Provencal | GF V

\$10

Battered French Fries | V

\$10

Signature Creamy Coleslaw | GF

\$8

## DESSERTS

Gelato | GF

\$10

Key Lime Pie

\$12

Vegan Coconut Panna Cotta | GF V

\$10

Chocolate Truffle Cake | GF

\$14

Basque Cheesecake | GF

\$14

GF - GLUTEN FREE | V - VEGAN