

RAW BITES

Mermaid Makeout Oysters* GF | D

Herb Oil, Charred Pineapple Relish, Cracked Pink Peppercorn, Classic Mignonette 12

Spicy Tuna Tartare Taquitos* D

Avocado, Local Micro Greens Sriracha, Toasted Sesame Seeds 16

Beach Day Ceviche* GF | D

Local Catch, Fresh Lime Juice, Red Onion, Sumac, EVOO, Homemade Tortilla Chips 23

FOR THE TABLE

Grilled Local Sourdough Bread

1610 Sourdough, Regionally Sourced Organic Flour, Honey Butter, Tomato Jam 14

'Not Your Mamas' Mezze

Local Beet Hummus, Mint Raita, Spicy Ezme, Grilled Olives, Marinated Feta Cheese, Warm Pita 23

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Charred Lemon Caesar Salad*

House-made Dressing, Prima Donna Cheese, Fresh Dill, Crispy Croissant Croutons 18

Grilled Shishito Peppers GF | V Furikake Seasoning, Imported Olive Oil,

Malden Salt, Charred Lemon 15

Wild Fennel Mussels Local Wild Fennel, Shallots, Herb Butter, White Wine, Pernod, Grilled Sourdough 20

Fritto Misto della Casa GF | D

Local Seafood, North Fork Harvest Vegetables, Fresh Herbs, Mignonette, Calabrian Chili Aioli 24 Welcome to Little Fish! For those of you that might be joining us for the first time, we recommend sharing for the best experience. Many of our dishes can be made gluten-free. Please inform your server of any allergies before placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF-GLUTEN FREE | V-VEGAN | D-DAIRY FREE

HOUSE SPECIALTIES

Red Dragon Noodles D

Local Clams, Soba Noodles, Calabrian Chili, Coconut Broth, Cilantro, Sesame 21

Monkfish Tikka Masala GF

Tender Local Monk Fish, Mint Raita, Homemade Tikka Sauce, Wild Rice 38

Piri Piri Half Chicken GF

Local Organic Chicken, Aji Amarillo, Salsa Verde, Seasonal Vegetable 32

Prime Dry Aged Ribeye* GF

Bone-In, Ancho-Coffee Rubbed, Mezcal Peppercorn Demi, Seasonal Vegetable MP

Mushroom Fried Rice GF | V

Local Mushrooms, Mixed Vegetables, Hijiki, Charred Pineapple, Fried Shallots 28

Swordfish Milanese

Roasted Seaweed Butter, Local Greens, Pickled Onions, Feta, Grilled Lemon 34

Hot Honey Jerk Ribs GF

Slow Cooked Baby Back Ribs, Creamy Cilantro Slaw, House-made Glaze 31

Grilled Local Catch GF | D

Head-on, Mostly Deboned, Chimichurri, Grilled Lemon, Seasonal Vegetable MP

SIGNATURE SNACKS

Smokey the Eggplant GF | V Roasted, Mediterranean Seasoned, Smoked Paprika & Garlic Oil, Popped Sorghum 17

Little Fish Cornbread

Our Signature Little Fish Shaped Cornbread Baked to Order, Honey Butter 15

Korean BBQ Duck Wings GF | D

Homemade Korean BBQ Sauce, Chives, Toasted Sesame Seeds 18

CLASSICS

Blackened Fish MonTacos GF

Creamy Coleslaw, Mango Salsa, Homemade Crunchy Corn Tortillas 24

'The Shack' Lobster Roll

Served on a Fresh Baked Croissant, Coleslaw and Old Bay Potato Chips 44

Grilled' 'Pat LaFrieda' Burger*

Aged Cheddar, Tomato Jam, Pickled Onions, Calabrian Chili Aioli, French Fries 28