



SOUPS

SOUP OF THE DAY Chef's daily special.	\$8
CREAM OF CRAB Creamy and rich with hints of sherry.	\$10
SOUP & SALAD	\$10
SOUP OF THE DAY & HALF LITTLE FISH CLUB	\$11

HANDHELDS

Served with house-cut french fries.

Make any handheld a breakfast sandwich by adding a farm fresh egg for an additional \$2

Bubba's FISH SANDWICH 2 pieces of fried fish piled high on bread of your choice.	\$12
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Jenesis' TACOS Served with white rice, black beans, sour cream, and pico de gallo.	\$11
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- STEAK*
- BLACKENED CHICKEN
- BAJA FISH

BEYOND BURGER 100% Plant based burger patty. The future of protein topped with our finest trimmings. Served on a Brioche bun with a side house salad.	\$13
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SMOKED TURKEY CLUB Shaved smoked turkey breast, Applewood smoked bacon, avocado, red onion, organic mixed greens, tomato, and sun-dried tomato aioli. Served on lightly toasted multi-grain.	\$13
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FRENCH DIP Au Jus dipped, shaved slow roasted prime rib, served on a toasted baguette.	\$14
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BACON SWISS BURGER* ½ pound ground beef, topped with Applewood Smoked Bacon and Swiss cheese. Served on a Brioche bun.	\$12
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HONEY ZING TURKEY BURGER All white meat turkey, glazed with honey zing sauce, topped with Monterey Jack, lettuce, red onion, and tomato. Served on a Brioche bun.	\$12
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SHRIMP PO BOY Lightly fried jumbo shrimp. Topped with organic spinach, red tomatoes, red onions, and drizzled with lemon mayo. Served on a toasted baguette.	\$13
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CRAB CAKE SANDWICH Jumbo lump crab cake, topped organic mixed greens, tomato, and red onion. Served on a Brioche bun.	\$14
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*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

STARTERS

Morgan's FLAT BREAD Chef's daily special.	\$10	Diago's WINGS Grilled or fried and served with sauce of your choice.	\$10
DEVILED EGGS Finished with sugar, cured bacon, and house-made relish.	\$8	• Buffalo • Honey Zing • Old Bay • Lemon Pepper • BBQ • Garlic Parmesan	
CHICKEN TENDERS Served on a bed of house-cut fries.	\$9	MUSSELS White wine or spicy sauce.	\$11
AHI TUNA* Seared and served with a ginger Teriyaki sauce.	\$12	BUFFALO CAULIFLOWER Flash fried florets, in our seasoned breading and tossed in house made buffalo sauce. Served with Ranch or Bleu Cheese dressing	\$12
CRAB DIP 3 cheese blend, topped with jumbo lump crab cake. Served with bread and chips.	\$12	BUFFALO SHRIMP 3 U10 Shrimp tossed in house-made buffalo sauce.	\$9
CALAMARI Golden fried calamari (tentacles and rings), served with Cajun remoulade and ginger soy Teriyaki sauce.	\$12	MINI CRAB CAKES Broiled or sautéed with our house-made Cajun remoulade.	\$12
FRIED OYSTERS Served with cocktail sauce house-made Cajun remoulade.	\$14		

SALADS

Carly's SALAD Romaine lettuce, organic mixed greens, chicken, apples, celery, cranberries, walnuts, goat cheese with a raspberry vinaigrette.	\$10	LITTLE FISH SALAD Grilled salmon, bacon, cheese, tomatoes, carrots, cucumbers, balsamic vinaigrette, and croutons.	\$12
AHI TUNA SALAD* Seared rare with organic mixed greens, edamame, carrots, chow mein noodles with Wasabi Cilantro Vinaigrette.	\$11	SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons, and ranch dressing.	\$10
GRILLED CHICKEN SALAD Feta cheese, olives, and tomatoes, with white wine vinaigrette.	\$10		

ENTRÉES

Carra's CAJUN CHICKEN & SHRIMP ALFREDO Half portion of sautéed shrimp and grilled chicken in a creamy Cajun Alfredo sauce.	\$10		
Imari's SHRIMP SCAMPI Half portion of jumbo shrimp sautéed in butter in a white wine garlic sauce served over a bed of linguine pasta.	\$11		
Reagan's SHRIMP & BROCCOLI FETTUCINE ALFREDO Half portion of sautéed shrimp and fresh broccoli in a creamy Alfredo sauce.	\$10		
Xain's JAMBALAYA Half portion of sautéed shrimp, chicken, Andouille sausage, tomato, and scallions in a spicy creole cream sauce. Served on a bed of Penne pasta or Jasmine rice.	\$13		
Myles' CHICKEN & WAFFLE 3 hand-breaded chicken tenders served on our famous savory waffle and topped with warm maple syrup.	\$10		
FRESH CATCH Delivered Daily. Broiled, blackened, baked, fried, or grilled and served with two sides of your choice.		MARKET PRICE	
CRAB CAKE Maryland's best jumbo lump crab cake. Broiled, fried, or sautéed, and served with fries and coleslaw.	\$18	LITTLE FISH OMELET 3 farm fresh eggs prepared with your choice of protein, vegetable, and cheese.	\$11
RIBS HALF Cooked low & slow and finished on our wood burning grill. Served with house-cut fries and coleslaw.	\$15	FRIED SHRIMP 4 fresh succulent jumbo shrimp, flash fried.	\$12
CHICKEN TENDERS Served on a bed of house-cut fries with coleslaw.	\$8	SEAFOOD BOUILLABAISSÉ Shrimp, mussels, scallops, clams, and whitefish, served with Jasmine rice.	\$18
TERIYAKI GRILLED SALMON Wood fire grilled. Served with Jasmine rice and steamed broccoli.	\$12	HICKORY GRILLED CHICKEN Half portion served with thin green beans, roasted mushrooms, and brown butter sauce on angel hair pasta.	\$11

SUSHI/MAKI

TUNA & AVOCADO ROLL*	\$8
SPICY CALIFORNIA ROLL	\$8
SPICY TUNA ROLL	\$10
CRAB & AVOCADO ROLL	\$11
SMOKED SALMON ROLL	\$9
THE DORY ROLL Crab stick, avocado, and cucumber.	\$9
THE NEMO ROLL Smoked salmon, avocado, and cucumber.	\$10
LITTLE FISH ROLL Smoked Salmon, cream cheese, scallion topped with spicy tuna and tempura chips.	\$10
THE WHALE ROLL Lobster Tempura, topped with crab meat salad and drizzled with a creamy Old Bay mayo.	\$11
LOBSTER TEMPURA ROLL	\$12
SHRIMP TEMPURA ROLL	\$11
PHILADELPHIA ROLL Smoked Salmon and Cream Cheese	\$11

RAW BAR

Fresh oysters and clams delivered daily. Selections vary and available while supplies last.

OYSTERS ON THE HALF*	\$2/PER
CLAMS*	\$2/PER
CRAB COCKTAIL 2oz of the freshest, hand-picked Jumbo lump crab meat.	\$14
CHILLED LOBSTER TAIL 4oz Atlantic cold water	\$15
BOAT LOAD PLATTER* All of the above with the trimmings to match.	\$98
CLAMS CASINO* 5 top neck clams	\$11
SHRIMP COCKTAIL 3 fresh U10 Jumbo shrimp, served chilled.	\$9

STEAK

Our USDA Certified Angus Beef is meant for the steak lovers. Big on flavor, robust, tender, and juicy. Pan seared to perfection on our flat iron and served with your choice of side.

6oz FLAT IRON STEAK	\$14
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Sides

- HOUSE CAESAR SALAD
- ROASTED CORN & CUCUMBER SALAD
- JASMINE RICE
- SMASHED POTATOES
- SAUTÉED SPINACH
- BROCCOLI
- FRENCH FRIES
- BAKED POTATO
- VEGETABLE OF THE DAY
- 2 FARM FRESH EGGS

Premium Sides \$6

- ASPARAGUS
- BRUSSEL SPROUTS WITH BACON AND SPICED PECANS

Add-ons

GRILLED STEAK (6oz)	\$11
GRILLED SHRIMP (4)	\$8
LOBSTER TAIL (4oz)	\$12
SCALLOPS (2)	\$7
CRAB CAKE (4oz)	\$12



BEERS

Draft

BAD LUCK BANANA	5.00	MILLER LITE	4.50
BLUE MOON	5.75	EXCELLENT ADVENTURE	6.00
LOOSE CANNON	5.75	SAM ADAMS SEASONAL	6.00
YUENGLING	4.50	BLOOD ORANGE ALE	5.00

Bottles

AMSTEL LIGHT	5.50	KILLIAN'S	5.50
BUDWEISER	4.50	MICHELOB ULTRA	4.50
BUD LIGHT	4.50	MILLER	5.50
BUD LIGHT LIME	4.50	MODELO	5.50
CORONA LIGHT / XTRA	5.50	PRESIDENTE	5.50
COORS LIGHT	4.50	STELLA ARTOIS	6.00
EVO LOT 3 IPA / LOT 6 IPA	6.00	TRULY	5.50
HARPOON IPA	6.00	TWO HEARTED ALE	6.00
HEINEKEN	5.50	YUENGLING	5.50
HEINEKEN LIGHT	5.50		

WINES

RED

Cabernet Sauvignon

CA	MÉNAGE À TROIS	9	36
CA	TWISTED	9	36
CA	CLOS DU BOIS	11	44
CA	STERLING	12	48

Merlot

CA	J. LOHR	8	32
CHL	SANTA EMA	9	36

Malbec

ARG	ALTOS DEL PLATA	9	36
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Pinot Noir

CA	CUPCAKE	8	32
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Shiraz

AUS	PENFOLDS THOMAS HYLAND	9	36
AUS	GREG NORMAN	11	44

Red Blend

CA	APOTHIC	9	36
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WHITE

Moscato

CA	MÉNAGE À TROIS	8	32
	HARBOR MOSCATO	7	28

Pino Grigio

ITA	ECCO DOMANI	9	36
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Reisling

CA	RELAX	7	28
CA	J. LOHR	8	32

Sauvignon Blanc

CA	SEAGLASS	8	32
NZL	STARBOROUGH	9	36
NZL	KIM CRAWFORD	14	56

Chardonnay

CA	CUPCAKE	8	32
CA	KENDALL-JACKSON	9	36
CA	TOASTED HEAD	10	40
CA	CLOS DU BOIS	11	44
CA	SONOMA CUTTER	14	56

White Zinfindale

CA	MÉNAGE À TROIS	8	32
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CHAMPAGNE

VEUVE CLICQUOT
BRUT 80

MOET & CHANDON
ROSE IMPERIAL BRUT 105

MOET & CHANDON
IMPERIAL 80

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