



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
- Old Bay
- BBQ
- Honey Zing
- Lemon Pepper
- 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.

\$17

FRIED OYSTERS

Served with cocktail sauce and house-made Cajun remoulade.

\$14

SOUPS

SOUP OF THE DAY

Chef's daily special.

\$8

CREAM OF CRAB

Creamy and rich with hints of sherry.

\$10

HANDHELDS

Served with house-cut french fries.

Bubba's FISH SANDWICH

2 pieces of fried fish piled high on bread of your choice.

\$16

Jenesis' TACOS

Served with white rice, black beans, sour cream, and pico de gallo.

\$15

- STEAK*
- BLACKENED CHICKEN
- BAJA FISH

BEYOND BURGER

100% Plant based burger patty. The future of protein topped with our finest trimmings, and served on a Brioche bun with a side house salad.

\$13

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

FRENCH DIP

Au Jus dipped, shaved slow roasted prime rib, served on a toasted baguette.

\$14

BACON SWISS BURGER*

½ pound ground beef, topped with Applewood Smoked Bacon and Swiss cheese. Served on a Brioche bun.

\$12

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

SHRIMP PO BOY

Lightly fried jumbo shrimp, topped with organic spinach, red tomatoes, red onions drizzled with lemon mayo. Served on a toasted baguette.

\$16

CRAB CAKE SANDWICH

Jumbo lump crab cake, topped organic mixed greens, tomato, and red onion. Served on a Brioche bun.

\$18

SALADS

Carly's SALAD

Romaine lettuce, organic mixed greens, chicken, apples, celery, cranberries, walnuts, goat cheese with a raspberry vinaigrette.

\$12

AHI TUNA SALAD*

Seared, rare with organic mixed greens, edamame, carrots, and chow mein noodles with Wasabi Cilantro Vinaigrette.

\$13

LITTLE FISH SALAD

Grilled salmon, bacon, cheese, tomatoes, carrots, cucumbers, balsamic vinaigrette, and croutons.

\$14

GRILLED CHICKEN SALAD

Feta cheese, olives, and tomatoes, with white wine vinaigrette.

\$12

SOUTHERN SALAD

Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons, and ranch dressing.

\$12

ENTRÉES

Carla's CAJUN CHICKEN & SHRIMP ALFREDO

Sautéed shrimp and grilled chicken in a creamy Cajun Alfredo sauce.

\$18

Imari's SHRIMP SCAMPI

Jumbo shrimp sautéed in butter with a white wine garlic sauce, and served over a bed of linguine pasta.

\$21

Reagan's SHRIMP & BROCCOLI FETTUCCINE ALFREDO

Sautéed shrimp and fresh broccoli in a creamy Alfredo sauce.

\$19

Xain's JAMBALAYA

Sautéed shrimp, chicken, Andouille sausage, tomato, and scallions in a spicy creole cream sauce. Served on a bed of Penne pasta or Jasmine rice.

\$25

Myles' LOBSTER & WAFFLE

Lightly fried cold water lobster tail, served on top of a house-made waffle, and drizzled with maple syrup.

\$25

FRESH CATCH

Delivered Daily. Broiled, blackened, baked, fried, or grilled and served with two sides of your choice.

MARKET PRICE

CRAB CAKES | SINGLE / DOUBLE

Maryland's best jumbo lump crab cake. Broiled, fried, or sautéed and served with house-cut fries and coleslaw.

\$21 \$32

SEAFOOD PLATTER

A little of everything, fried or broiled. Filet of fish, two shrimp, two scallops, two fried oysters and one mini crab cake.

\$34

RIBS | HALF / FULL

Cooked low and slow and finished on our wood burning grill. Served with house-cut fries and slaw.

\$15 \$27

AHI TUNA STEAK*

Cooked to your request. Glazed with teriyaki sauce and served on a bed of sautéed organic spinach.

\$23

CHICKEN TENDERS

Served on a bed of house-cut fries and coleslaw.

\$15

FRIED SHRIMP

8 fresh succulent U10 shrimp, flash fried.

\$21

SEAFOOD MAC & CHEESE

Shrimp, scallops, and jumbo lump crab meat baked in 3 cheese blend.

\$24

SEAFOOD BOUILLABAISSE

Shrimp, mussels, scallops, clams, and whitefish, served with Jasmine rice.

\$22

TERIYAKI GRILLED SALMON

Wood fire grilled and served with Jasmine rice and steamed broccoli.

\$21

HICKORY GRILLED CHICKEN

Served with thin green beans, roasted mushrooms, and brown butter sauce on angel hair pasta.

\$18

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 \$9

Crab stick, avocado, and cucumber.

THE NEMO ROLL \$10

Smoked salmon, avocado, and cucumber.

LITTLE FISH ROLL \$10

Smoked Salmon, cream cheese, scallion topped with spicy tuna and tempura chips.

THE WHALE ROLL \$11

Lobster Tempura, topped with crab meat salad and drizzled with a creamy Old Bay mayo.

LOBSTER TEMPURA ROLL \$12

SHRIMP TEMPURA ROLL \$11

PHILADELPHIA ROLL \$11

Smoked salmon and cream cheese.

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 \$15

5oz of the freshest, hand-picked Jumbo lump crab meat.

CHILLED LOBSTER TAIL \$15

4oz Atlantic cold water lobster

BOAT LOAD PLATTER* \$98

All of the above, served with the trimmings to match.

CLAMS CASINO* \$11

5 top neck clams.

SHRIMP COCKTAIL \$15

3 fresh U10 Jumbo shrimp, served chilled.

STEAKS

USDA Certified Angus Beef. The upper echelon of beef, passed our chef's 10 point inspection and served from our famous hickory wood fire grill.

12oz NEW YORK STRIP* \$25

6oz FILET* \$23

Sides \$4

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

Premium Sides \$6

- ASPARAGUS
- BRUSSEL SPROUTS WITH BACON AND SPICED PECANS

Add-ons

GRILLED STEAK (6oz) \$6

GRILLED SHRIMP (4) \$8

LOBSTER TAIL (4oz) \$12

SCALLOPS (2) \$7

CRAB CAKE (4oz) \$15

LITTLEFISHGRILL.COM

f LFWaldorf @ LittleFishWaldorf

*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.



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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