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WHAT kind of person opens a restaurant in a resort town in the dead of winter? In the case of Noah Schwartz, who started [Noah's](#) in Greenport in January, the answer is: a brilliant one. He is a wizard in the kitchen and shows signs of similar talent in his debut as a restaurateur.

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Gordon M. Grant for The New York Times
Among the offerings is the crab-stuffed deviled eggs.







Mr. Schwartz grew up in Malverne, N.Y., went to culinary school in Burlington, Vt., and then spent seven years working in restaurants in the Napa and Sonoma Valleys. He returned to Long Island two years ago and was the chef at the Seafood Barge in Southold until it closed in November.

Then, when another restaurant, the Frisky Oyster Bar, in Greenport, closed in December, Mr. Schwartz bought it, rushed to redecorate and opened Noah's a month later. Greenport residents rewarded his gutsy move by coming out in droves. Noah's has been packed since it opened, Mr. Schwartz said. I joined the crowds in mid-April and found an attractive, vibrant place with good service and terrific food.

The dining room, painted sea-foam green, has a long blue banquette and an equally long marble bar. The fish prints on the walls are made from real fish, which were inked and imprinted on silk.

Noah's is a small-plate restaurant, with five full plates for those who want larger entrees. We tried the fish and chips from that list. Thick, silken cod had been dipped in a light beer batter and fried until crunchy outside and flaky within. The fries were crisp; the accompanying rémoulade sauce and creamy coleslaw were perfect partners.

The beer in that beer batter is from the local [Greenport Harbor Brewing Company](#); the hamburger bun is from the [Blue Duck Bakery](#) in Southold.

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In addition to the small plates (\$6 to \$12), there are about a half-dozen “tastes” (\$3 to \$5), including house-marinated olives, hummus and duck-liver mousse. We tried crab-stuffed deviled eggs (\$4), two hard-cooked eggs with a mound of crab on top. Another hit was the Manchego [cheese](#) puffs (\$5), a savory accompaniment to drinks.

I like the small-plate concept, which allows diners to choose a number of interesting dishes for the price of one entree. At Noah’s, some of the small plates, like the baby romaine [salad](#) and the flavorful, creamy Long Island clam chowder, are meant as appetizers. Others, like the Tunisian spiced roasted baby carrots and the [Satur Farms](#) beet [risotto](#) dotted with [Catapano](#) goat cheese, were outstanding side dishes. Still others played the role of entrees: juicy medium-rare skirt steak crowned with crispy onions; barbecued pulled duck over smoked cheddar polenta; and braised Berkshire pork belly with soft polenta, poached egg and pea shoots.

We also gave top marks to the delicious Moroccan spiced-lamb meatballs with pomegranate glaze sitting on a dab of hummus, and to the noteworthy warm [lobster](#) rolls, two tiny finger rolls filled with a spicy lobster salad with house-made pickles on the plate.

We loved every one of the wonderful homemade desserts. They included an airy yet rich flourless chocolate cake, a thick and tangy Key lime pie garnished with whipped cream and candied lime, a warm roasted apple crostata (a free-form tart) and a super-goopy banana split. The s’mores pot de crème was a chocolate custard spiced with cinnamon and star anise, topped with toasted marshmallow and graham crackers; a poached pear teamed with pain perdu (French toast) was covered with whipped crème fraîche.

Noah’s is a rollicking restaurant with a noise level to match the party atmosphere. At 8 on a Saturday night, the place was full and the bar was three deep. Noah’s has already been discovered by the local crowd, and it can’t get much more crowded come summer. I would brave the hordes and head there.

Noah’s

136 Front Street

Greenport

(631) 477-6720

chefnoahs.com

DON’T MISS

THE SPACE Sparkling storefront with a crisp look. Restrooms are not wheelchair-accessible.

THE CROWD Everyone is here: couples, groups, families. Servers are friendly, helpful and usually able to cope with the crowds.

THE BAR A long marble bar with about a dozen stools. List of about 40 wines (\$32 to \$105), with only 6 under \$40, and 10 by the glass (\$4 to \$7 for a three-ounce pour or \$8 to \$14 for six ounces).

THE BILL The range of prices is the same at lunch and dinner — \$6 to \$12 for small plates, \$15 to \$26 for entrees — but the entrees themselves are different. (The small plates stay the same.) Prices are reasonable. American Express, MasterCard, Visa and Discover are accepted.

WHAT WE LIKED Deviled eggs, cheese puffs, baby romaine [salad](#), baby carrots, beet [risotto](#), Long Island clam chowder, [lobster](#) rolls, pulled duck barbecue, lamb meatballs, grilled skirt steak, Berkshire pork belly, fish and chips, all desserts.

IF YOU GO Lunch: Friday to Sunday, 11:30 a.m. to 5 p.m. Dinner: Sunday, Monday and Thursday, 5 to 10 p.m.; Friday and Saturday, 5 to 11 p.m. Starting on the [Memorial Day](#) weekend, the restaurant will be open for lunch and dinner daily. Reservations are strongly recommended.

RATINGS Don’t Miss, Worth It, O.K., Don’t Bother.