



## Tastes

House Marinated Olives  
Whole Roasted Garlic Clove  
Charissa Spiced Chick Pea Hummus  
Beer & Bacon Glazed Almonds  
Crab Stuffed Deviled Egg  
Duck Liver Mousse  
3 for 15

## Raw Bar

Noah's Seafood Tower\* – Half Chilled Lobster, (6) Oysters, (6) Shrimp, (6) Clams 60  
Mostly Local Oysters\* – Bay and Ocean 3.5 ea Half Dozen 19 Dozen 34  
Local Little Neck Clams\* – Peconic Bay 1.5 ea Half Dozen 8 Dozen 15  
Peel & Eat Jumbo Shrimp – Lemon Aioli, Cocktail Sauce 2.50 ea Half Dozen 12  
Ahi Tuna Poke\* – Avocado, Hazelnuts, Thai Chili, Coconut Ponzu, Green Onions, Nori 16  
Hamachi Crudo\* – Agrumato Lemon Oil, Sliced Jalapeno, Sea Salt, 14

## Skewers from the Grill

Crispy Teriyaki Tofu – Togarashi Spice, Pea Greens 9  
Charissa Spiced Octopus – Frisee, Celery, Capers, Preserved Lemons, Fingerling Potatoes 12  
Hoisin Glazed Chicken Thighs – Spicy Kim Chee, Toasted Sesame Seeds, Scallions 10  
Curry Spiced Lamb – Pomegranate Glaze, Cucumber Yogurt Tzatziki 11

## Rolls and Sliders

Maine Style Lobster Rolls – Warm Lobster, Garlic Parsley Butter, Shaved Fennel 16  
Crispy Oyster Po' Boys – Remoulade, Sliced Local Cherry Tomato, Shredded Butter Lettuce 12  
Filet Mignon Sliders – Creamed Baby Spinach, Toasted Brioche, Truffled Hollandaise 17

## Small Plates

Artisanal Cheese Plate – Three Cheeses, Candied Walnuts, Truffle Honey, Green Apple MP  
Satur Farm Kale Salad – Local Peaches, Feta Cheese, Toasted Almonds, Lavender Dressing 11  
Local Baby Lettuce Salad – Blueberries, Goat Cheese, Crispy Shallots, Citrus Vinaigrette 12  
Gorgonzola Rosemary Fries – Lemon, Parsley, Sriracha Mayo 9  
Goat Cheese Stuffed Squash Blossoms – Basil, Tempura, Wild Arugula, Cherry Tomatoes 12  
Grilled North Fork Sweet Corn – Chipotle Aioli, Queso Fresco, Micro Cilantro 10  
Tasmanian Red Crab Tacos – Apples, Cucumbers, Jalapeno, Cilantro, Pickled Red Onion 12  
LI Clam Chowder – Local Little Necks, Fingerling Potatoes, Soffrito, Fine Herbs, a Touch of Cream 12  
Skillet Roasted Prawns – Red Fresno Chilies, Lemon, Cilantro, Grilled Baguette 13  
Local Calamari Frito Misto – Rock Shrimp, Green Beans, Fennel, Lemon Aioli, Smoked Paprika 14  
Steamed Chatham Mussels – Romesco Broth, Preserved Lemons, Andouille 13  
100% Lump Crab Cake – Avocado, Citrus, Watercress, Chive Oil 15  
Crescent Farm Duck BBQ – Pulled Duck, Vermont Smoked Cheddar Polenta, Chipotle BBQ Sauce, Scallions 14

Executive Chef - Noah Schwartz

\*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. Please alert your server of any allergies. 20% Gratuity suggested on parties of 6 or more. Corporate, Residential, On and Off Site Catering Available.

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## Full Plates

- Local Corn and Mushroom Risotto – Chanterelles, Cherry Tomatoes, Aged Catapano Goat Cheese, Chive Oil 24  
Montauk Cod Fish & Chips – Cracker Meal Crusted, Remoulade, Three Cabbage Slaw 26  
Pan Roasted Atlantic Halibut – Local Summer Vegetable Ratatouille, Basil Puree 32  
Long Island Seafood Jambalaya – Brown Rice, Clams, Mussels, Rock Shrimp, White Fish, Scallops, Andouille 31  
Grilled Hanger Steak Au Poivre – Shoe String French Fries, Watercress 25  
Crescent Farm Duck Confit – Crispy Duck Legs, White Beans, Sofrito, Bacon, Sautéed Spinach 29  
Kobe Beef Burger\* – Blue Duck Brioche Bun, French Fries, House Made Pickles 17  
+Bacon (2), Avocado (2), Cheese (2)

## Sides of Veggies

(Make mom happy)

- Sautéed Savoy Spinach – Lemon, Toasted Slivered Almonds 6  
Local Summer Vegetable Ratatouille – Basil Puree, Parsley 7  
White Beans – Bacon, Sofrito, Chives 7  
Crispy Fingerling Potatoes – Sea Salt 6



*Artwork featured at noah's has been generously provided by Anne Sessler.  
EastEndFishPrints.com*

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