



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 15
Hamachi Tartar* – Quail Egg, Shiso, Preserved Lemon, Pine Nuts, Soy Truffle Vinaigrette, Crostini 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

Blackened Rock Shrimp Rolls – Hawaiian Sweet Bread, Whole Grain Mustard Sauce, Pickled Fennel 12
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 Little Gem Lettuce – Blue Cheese, Neuske's Bacon, Hard Boiled Egg, Pickled Red Onion 11
Roasted Local Beets – Lavender Honey Fromage Blanc, Apples, Marcona Almonds, Micro Beet Greens 12
Charissa Spiced French Fries – Green Onions, Goat Cheese Ranch 9
Fried Green Orient Tomatoes – Stracciatella Cheese, Olive Tapenade, Arugula 12
Grilled North Fork Sweet Corn – Chipotle Aioli, Queso Fresco, Micro Cilantro 10
Tasmanian Red Crab Tacos – Pears, Cucumber, Jalapeno, Cilantro, Curry, 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 – Pickled Corn Relish, Watercress, Chive Oil 15
Crescent Farm Duck BBQ – Pulled Duck, 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.

From Farm to Fork



Full Plates

- Local Carrot Risotto – Carnaroli Rice, Shaved Pecorino Romano, Pumpkin Seed Oil 24
Maine Style Warm Lobster Roll – Martin's Potato Roll, Garlic Butter, French Fries, Pickles 25
Montauk Cod Fish & Chips – Cracker Meal Crusted, Remoulade, Three Cabbage Slaw 26
Pan Roasted Wild King Salmon – Spelt Farro, Roasted Grapes, Watercress, Pomegranate Glaze 32
Local Seafood Bouillabaise – Mussels, Clams, Scallops, Cod, Saffron Fennel Broth, Tomatoes 31
Grilled Hanger Steak – Shoe String Fries, Green Peppercorn Sauce, Local Wild Arugula 27
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 Baby 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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