



Full Plates

- Wild Mushroom Risotto – Carnaroli Rice, Shaved Pecorino Romano, Truffle Butter 24
Warm Lobster Roll – Blue Duck Brioche Roll, Shaved Fennel, French Fries, Pickles 25
Montauk Cod Fish & Chips – Cracker Meal Crusted, Remoulade, Three Cabbage Slaw 26
Local Seafood Paella – Mussels, Clams, Bay Scallops, Squid, Piquillo Peppers 30
Red Wine Braised Lamb Shank – Toasted Orzotto, Spinach, Feta Cheese, Parsley, Preserved Lemon 28
Crescent Farm Duck Confit – Beluga Lentils, Neuske's Bacon, Sofrito, Frisee 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)

- Baby Spinach – Preserved Lemon, Toasted Slivered Almonds 6
Mushrooms – Chanterelles, Shiitake 7
Lentils – Bacon, Sofrito, Parsley 7
Crispy Fingerling Potatoes – Sea Salt 6



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

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



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
Seared Yellow Fin Tuna Tartar* – Avocado, Cucumber, Jalapeno, Soy Vinaigrette, Seaweed Salad 15

Skewers from the Grill

Crispy Teriyaki Tofu – Togarashi Spice, Local Pea Greens 9
Octopus – Charissa Spice, Frisee, Celery, Capers, Preserved Lemons, Fingerling Potatoes 12
Montauk Monk Fish – Flora's Cherry Tomatoes, Blood Orange, Frisee, Parsley 11
Yakitori Joyce Farms Chicken – Kimchi, Scallions, Sesame Seeds 10

Small Plates

Artisanal Cheese Plate – Three Cheeses, Candied Walnuts, Truffle Honey, Green Apple MP
Satur Farm Little Gem Lettuce Salad – Crumbled Goat Cheese, Shaved Radishes, Blood Orange, Mint 11
Vegan Kale Caesar – Granny Smith Apples, Pine Nuts, Crispy Capers 10
Roasted Baby Beets – Avocado, Grapefruit, Spiced Peanuts 11
Gorgonzola Rosemary French Fries – Lemon, Parsley, Sriracha Aioli 9
Korean Fried Broccoli – Gochugang Sauce, Sesame Seeds, Mint Yogurt 10
Cauliflower Gratin – Gruyere Cheese, Garlic Parsley Bread Crumbs 12
Tasmanian Red Crab Tacos – Apples, Cucumber, Jalapeno, Cilantro, Pickled Red Onion 11
LI Clam Chowder – Local Little Necks, Fingerling Potatoes, Soffrito, Fine Herbs, a Touch of Cream 12
Local Calamari Frito Misto – Rock Shrimp, Green Beans, Fennel, Lemon Aioli, Smoked Paprika 15
Steamed Chatham Mussels – Romesco Broth, Preserved Lemons, Andouille 13
100% Lump Crab Cake – Jicama Kohlrabi Slaw, Chive Oil 15
Five Spice Pork Belly Potstickers – Shiitake Mushrooms, Local Pea Greens 11
Crescent Farm Duck BBQ – Pulled Duck, Smoked Cheddar Polenta, Chipotle BBQ Sauce, Scallions 14
Filet Mignon Sliders – Creamed Baby Spinach, Toasted Brioche, Truffled Hollandaise 17

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