



## 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

Shishito Peppers – Togarashi Spice, Lime Aioli 9  
Teriyaki Prawns – Spicy Pineapple Salsa 12  
Hoisin Glazed Chicken Thighs – 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 Butter Lettuce – Goat Cheese, Pomegranate Seeds, Crispy Shallots, Dijon Vinaigrette 11  
Roasted Local Beets – Red Grapefruit, Avocado, Spiced Peanuts, Citrus Vin 12  
Gorgonzola Rosemary Fries – Lemon, Parsley, Sriracha Mayo 9  
Local Buffalo Cauliflower – Spicy Buffalo Sauce, Shaved Carrots and Celery, Goat Cheese Ranch 10  
Roasted Local Brussel Sprouts – Honey Sriracha Glaze, Crispy Applewood Smoked Bacon 11  
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  
Soup of the Moment – Seasonally Inspired Chefs Creation 10  
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 – Celery Root Apple Remoulade, Watermelon Radish, 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

- North Fork Beet Risotto – Carnaroli Rice, Beet Puree, Feta, Micro Beet Greens 24
- Local Cod Fish & Chips – Cracker Meal Crusted, Remoulade, Three Cabbage Slaw 26
- Pan Roasted Local Catch – Braised Escarole, Fingerling Potatoes, Lemon Caper Parsley Sauce M/P
- SF Style Local Seafood Cioppino – Clams, Mussels, Rock Shrimp, Local Fish, Crab, Roasted Tomato Broth 31
- Grass Fed Short Rib Rigatoni – Pulled Short Rib, Red Wine Sauce, Oven Roasted Tomato, Local Horse Radish 21
- 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 Bloomsdale Spinach – Grilled Lemon, Toasted Slivered Almonds 7
- Braised Escarole and White Beans – Agrumato Lemon Oil, Parsley 7
- Pan Seared Broccoli Rabe – Garlic, Chili Flake, Balsamic 6
- Crispy Fingerling Potatoes – Sea Salt 6



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

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