



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
Crudo of the Day* – Our Freshest Fish, Sliced Thin, Served Raw 14

Skewers from the Grill

Portobello Mushroom – Arugula, Frisee, Black Trumpet Mushrooms 9
Octopus – Harissa Aioli, Frisee, Celery, Capers, Preserved Lemons, Fingerling Potatoes 12
Herb Marinated Joyce Farms Chicken – Black Lentils, Frisee, Parsley Radicchio 10

Rolls and Sliders

Roasted Pork Belly BLT– Spiced Tomato Jam, Arugula, Hawaiian Sweet Bread 11
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 Wild Arugula Salad – Figs, Goat Cheese, Pancetta, Toasted Hazelnuts 11
Local Kale Salad – Quinoa, Apples, Dried Cherries, Spiced Pecans, Maple Sherry Vinaigrette 12
Gorgonzola Rosemary French Fries – Lemon, Parsley, Sriracha Aioli 9
Crispy Buffalo Cauliflower – Shaved Celery, Pickled Carrots, Goat Cheese Ranch 10
Roasted Local Brussel Sprouts – Sage, Andouille, Currants, Apple, Gorgonzola 12
Tasmanian Red Crab Tacos – Pears, Cucumber, Jalapeno, Cilantro, Curry, Pickled Red Onion 11
LI Clam Chowder – Local Little Necks, Fingerling Potatoes, Soffrito, Fine Herbs, a Touch of Cream 12
Grilled Mediterranean Sardines – Piquillo Peppers, Basil, Lemon Aioli, Grilled Baguette 15
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, Chive Oil 16
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

- Roasted Local Squash Risotto – Carnaroli Rice, Shaved Pecorino Romano, Pumpkin Seed Oil 24
Maine Style Warm Lobster Roll – Brioche Roll, Garlic Butter, French Fries, Pickles 25
Montauk Cod Fish & Chips – Cracker Meal Crusted, Remoulade, Three Cabbage Slaw 26
Pan Seared Yellow Fin Tuna Nicoise – Delicata Squash, Cherry Tomato, Green Beans, Olives, Basil 32
Local Seafood Bouillabaise – Mussels, Clams, Scallops, Cod, Saffron Fennel Broth, Tomatoes 31
Red Wine Braised Lamb Shank – Toasted Orzotto, Spinach, Feta Cheese, Parsley, Preserved Lemon 27
Crescent Farm Duck Cassoulet – Cannellini Beans, Duck Confit, Duck Breast, Garlic Parsley Bread Crumbs 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 Delicata Squash – Sage, Browned Butter, Pine Nuts 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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