



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 Butter Lettuce – Shaved Spring Vegetables, Goat Cheese, Herb Vinaigrette 11
Roasted Local Beets – Wild Arugula, Blue Cheese, Bacon, Hazelnuts 12
Gorgonzola Rosemary Fries – Lemon, Parsley, Sriracha Mayo 9
Tempura Artichokes – Baby Artichokes, Lemon Aioli, Parsley, Sea Salt 10
Grilled North Fork Asparagus – Frisee, Shaved Parmesan, Sauce Gribiche 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
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.

From Farm to Fork



Full Plates

- Local Spring Vegetable Risotto** – Carnaroli Rice, Aged Catapano Goat Cheese, Chive Oil 24
- Montauk Cod Fish & Chips** – Cracker Meal Crusted, Remoulade, Three Cabbage Slaw 26
- Pan Roasted Atlantic Halibut** – Spring Veggies, Local Pea Tendrils, Sweet Pea 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 Spring Vegetables --- Agrumato Lemon Oil, 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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