

## Raw Bar

### Noah's Seafood Tower\*

Half Chilled Lobster, (6) Oysters, (6) Shrimp, (6) Clams 75  
Lemongrass Mignonette, Cocktail Sauce, Lemon Aioli

### Mostly Local Oysters\* Bay and Ocean

Lemongrass Mignonette 3.5 ea, Half Dozen 20, Dozen 36

### Peconic Bay Little Neck Clams\*

Cocktail Sauce 2 ea, Half Dozen 10, Dozen 18

### Peel & Eat Jumbo Shrimp

Lemon Aioli, Cocktail Sauce 3.50 ea Half Dozen 19

### Seared Yellow Fin Tuna Tartare\*

Avocado, Jalapeño, Soy Vinaigrette, Seaweed Salad 25

## Tastes

\$7 / 3 for \$18

### Roasted Whole Garlic Clove

Toasted Bread, Extra Virgin Oil

### Duck Liver Mousse

Truffle Honey, Crostini

### House Marinated Olives

Rosemary, Garlic, Orange

### Crab Stuffed Deviled Eggs

Crab Salad, Aleppo, Chives

### Za'atar Spiced Hummus

Theo's Olive Oil, Harissa, Pita

## Small Plates

**Spicy Tuna Bites** - Crispy Sushi Rice, Sriracha Aioli, Kimchi, Fresno Chili, Furikake Seasoning 24

**Three Cheese Plate** - Local Cheeses, Candied Walnuts, Apples, Baguette, Truffle Honey 25

**Crispy Teriyaki Glazed Tofu Skewers** - Togarashi Spice, Local Pea Greens 15

**Gorgonzola Rosemary Fries** - Lemon, Parsley, Sriracha Mayo 14

**Chick Pea Fries** - Za'atar Spice, Harissa Tahini Sauce, Grilled Lemon 16

**Butter Lettuce Salad** - Grilled Peaches, Blueberries, Toasted Almonds, Vegan Green Goddess 15

**Watermelon Salad** - Local Wild Arugula, Feta Cheese, Mint, Crushed Peanuts, Lime Vinaigrette 16

**Buratta Cheese** - Sliced Heirloom Tomatoes, Frisee, Everything Spice, Chives, Fennel Oil 20

**Tempura Battered Squash Blossoms** - Goat Cheese, Basil, Roasted Cherry Tomatoes, Aged Balsamic 19

**Mexican Style Street Corn** - Chipotle Aioli, Queso Fresco, Micro Cilantro, Crispy Tortilla Chips 15

**Clam Chowder** - New England Style, Local Little Necks, Nofo Fingerlings, Sofrito, Herbs 17

**Lump Blue Claw Crab Cake** - All Crab No Bread, Sweet Corn Relish, Popcorn Corn Shoots 22

**Local Calamari Frito Misto** - Rock Shrimp, Green Beans, Fennel, Lemon, Parsley, Lemon Aioli 21

**Grilled Octopus Skewers** - Smoked Paprika, Fingerlings, Olives, Arugula, Piquillo Peppers, Basil 22

**Tasmanian Red Crab Tacos** - Apple, Cucumber, Jalapeño, Cilantro, Pickled Red Onion 17

**Steamed PEI Mussels** - Hazelnut Romesco Broth, Preserved Lemons, Andouille Sausage 24

**Bulgogi Beef Tacos** - Korean BBQ, Soft Flour Tortilla, Kimchi, Cilantro, Sesame Seeds, Lime 20

**Crescent Farm Duck BBQ** - Pulled Duck, Aged White Cheddar Grits, Scallions 18

**Filet Mignon Sliders** - Creamed Baby Spinach, Toasted Brioche, Truffle Hollandaise 25

## Not So Small Plates

**Local Sweet Corn Risotto** - Roasted Corn, Catapano Summer Cloud Goat Cheese, Local Corn Shoots 32

**noah's Lobster Roll** - Fresh Picked Lobster Salad, Warm Roll, Shaved Celery, French Fries, Pickles 44

**Atlantic Cod Fish and Chips** - Cracker Meal Breaded, Coleslaw, Old Bay Remoulade, Fries 35

**Local Clam Pasta** - Fresh Tagliatelle Pasta, Applewood Smoked Bacon, Tomatoes, Garlic Scape Pesto 38

**Seafood Bouillabaisse** - Scallops, Mussels, Clams, Cod, Shrimp, Squid, Saffron Fennel Broth 48

**Pan Roasted Halibut** - Shaved Summer Squash Ribbons, Roasted Tomato Sauce, Wild Ramp Jam 45

**Crescent Farm Duck Confit** - Sauteed Corn, Baby Spinach, Cherry Tomatoes, Frisee, Corn Puree 36

**Grilled 16oz Ribeye** - Crispy Sea Salt Fingerling Potatoes, Arugula, Mushroom Red Wine Demi Glacé 48

**Kobe Beef Burger** - Blue Duck Brioche Roll, French Fries, House Made Pickles 28

Add (+2 each): Bacon, Avocado, Cheese (Cheddar, Gruyere, Bleu Cheese)

## Sides

**Sautéed Baby Spinach** - Preserved Lemon, Toasted Pine Nuts 11

**Crispy Smashed Fingerling Potatoes** - Sea Salt 9

**Charred Corn** - Sea Salt, Scallions 10

**Sautéed Rhode Island Mushrooms** - Garlic, Parsley, Lemon 12

*\*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. Corporate, Residential, On and Off Site Catering Available.*

Peach Jalapeño 18

Absolut Peach, Fresh Jalapeño, Peach Puree

Raspberry Cosmo 17

Stoli Raspberry Vodka, Chambord, White Cranberry Juice, Fresh Lime Juice

The Smoky Mama 17

Rosaluna Mezcal, Charred Pineapple, Fresh Lime Juice

Cool as a Cucumber 18

Winter Harbor Gin, Fresh Cucumber Puree, Lemon Juice

Watermelon Mojito 17

Bacardi Silver, Watermelon Puree, Fresh Mint, Lime Juice

Bulleit Smash 18

Bulleit Bourbon, Muddled Lemon, Canton Ginger

craft & imported beer 7

Angry Orchard Hard Cider (gf)

Ballast Point Grapefruit Sculpin

Fat Tire Amber Ale

Amstel Light

Guinness

Peroni

Corona

Becks (non-alcoholic)

draft beer 8

Seasonal Greenport Harbor Brewery Selections

Seasonal Local Craft Microbrews

soft drinks 4

Homemade Unsweetened Iced Tea

Strawberry Lemonade

Artwork by local artist, Annie Sessler.  
eastendfishprints.com