# From Farm to Fork

## Raw Bar

**Noah's Seafood Tower***
Half Chilled Lobster, (6) Oysters, (6) Shrimp, (6) Clams 78
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 20

**Seared Yellow Fin Tuna Tartare***
Avocado, Cucumber, Jalapeño, Soy Vinaigrette, Seaweed Salad 25

## Tastes

$8 / 3 for $22

**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

**Preserved Lemon Hummus**
Good Olive Oil, Harissa, Pita

## Small Plates

**Spicy Tuna Bites** - Crispy Sushi Rice, Siracha Aioli, Avocado, Fresno Chili, Shiso Leaves 24
**Cheese Plate**- Three Mostly Local Cheeses, Candied Walnuts, Apples, Toasted Baguette, Truffle Honey 25
**Gotham Greens Butter Lettuce Salad** - Granny Smith Apples, Aged Cheddar, Walnuts, Maple Vin 15
**Fig Salad** - Wild Arugula, Pecans, Crumbled Goat Cheese,Fig Vinaigrette, Aged Balsamic 18
**Vegan Kale Caesar** - Local Kale, Pine Nuts, Garlic Croutons, Vegan Parmesan, Grilled lemon 16
**Crispy G.F. Teriyaki Glazed Tofu Skewers** - NY Panda Brand Tofu, Togarashi Spice, Local Pea Greens 16
**Gorgonzola Rosemary Fries** - Lemon Oil, Parsley, Sriracha Mayo 15
**Buffalo Style Cauliflower** - Shaved Carrots, Celery, Blue Cheese, Everything Spice, Goat Cheese Ranch 20
**Lobster Bisque** - Lobster, Creme Fraiche, Fresh Herb Oil, Chives 22
**Nofo Clam Chowder** - Made to Order, Local Little Necks, Nofo Fingerlings, Sofrito, Fresh Herbs 20
**Lump Crab Cake** - Maryland Style, No Bread, Remoulade, Pickled Sweet Corn Relish 22
**Long Island Calamari Frito Misto** - Rock Shrimp, Green Beans, Fennel, Sliced Lemons, Lemon Aioli 24
**Red Snow Crab Rangoons** - Soy Sauce, Cream Cheese, Scallions, Ginger, Citrus Thai Chili Sauce 18
**Steamed PEI Mussels** - Andouille Sausage, Hazelnut Romesco Broth, Preserved Lemons 26
**Long Island Duck BBQ** - Pulled Duck, Aged White Cheddar Grits, Scallions 22
**Filet Mignon Sliders** - Creamed Baby Spinach, Toasted Brioche, Truffle Hollandaise 25

## Not So Small Plates

**Latham's Autumn Squash Risotto** - Carnaroli Rice, Aged Catapanao Goat Cheese, Butternut Squash 34
**noah's Warm Lobster Roll** - Fresh Picked Lobster, Garlic Parsley Butter, Toasted Brioche Roll, French Fries, Pickles 39
**Atlantic Cod Fish and Chips** - Greenport Harbor Beer Battered, French Fries, Tarter Sauce, Slaw 36
**Mostly Local Seafood Bouillabaisse** - Fish, Shrimp, Scallops, Clams, Mussels, Saffron Fennel Broth 45
**Warm Spinach Salad** - Rock Shrimp, Pancetta, Almonds, Goat Cheese, Dates, Bacon Vinaigrette 28
**Grilled Montauk Swordfish** - Local Autumn Squash Ratatouille, Herb Salad, Cherry Tomato Chutney 42
**Local Clam Pasta** - Tagliatelle Pasta, Roasted Cherry Conserves, My Mint Salsa Verde, Pancetta Lardons 35
**Long Island Duck Confit** - Farro Wheat Grain, Sauteéd Spinach, Roasted Grapes, Squash Puree 38
**Grilled Hanger Steak** - Cauliflower Cheddar Gratin, Watercress, Red Wine Demi Glacé 48
**Kobe Beef Burger** - Blue Duck Bakery Brioche Roll, French Fries, House Made Pickles 28
Add (+3 each): Bacon, Avocado, Cheese (Cheddar, Gruyere, Bleu Cheese)

## Sides

**Cauliflower Cheddar Gratin** - Garlic Bread Crumbs, Parsley 14
**Sautéed Baby Spinach** - Preserved Lemon, Toasted Pine Nuts 11
**Crispy Smashed Fingerling Potatoes** - Sea Salt 10
**Roasted Rhode Island Mushrooms** - EVO, Parsley 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.*

# Specialty Cocktails

## Peach Jalapeño 18

Absolut Peach, Fresh Jalapeño, Peach Puree

## Greentini 19

Charbay Green Tea Vodka, Myer Lemon, Fresh Mint

## Pretty in Pink 18

Old Mexico, Prickly Pear Puree, Fresh Lime Juice

## Noah's North Side 19

Winter Harbor Gin, Fresh Lime Juice, Mint, Club Soda

## Stormy Cider 18

Goslings Rum, Canton Ginger, Apple Hard Cider, Lime Juice

## Bulleit Smash 20

Bulleit Bourbon, Canton Ginger, Fresh Lemon

## mocktails 12

### Pineapple-Ginger Fizz

Pineapple, Ginger Beer, Fresh Lime

### Cucumber-Mint Cooler

Cucumber, Mint, Fresh Lime, Soda

### Grapefruit Rosemary Fizz

Grapefruit, Rosemary Syrup, Soda

## soft drinks 4

Homemade Unsweetened Iced Tea
Strawberry Lemonade

## craft & imported beer 8

Angry Orchard Hard Cider (gf)
Ballast Point Grapefruit Sculpin
Fat Tire Amber Ale
Amstel Light
Guinness
Allagash White
Peroni
Corona
Becks (non-alcoholic)

## draft beer 9

Seasonal Greenport Harbor Brewery Selections
Seasonal Local Craft Microbrews

*Artwork by local artist, Annie Sessler.*
*eastendfishprints.com*