

## Raw Bar

### Noah's Seafood Tower\*

Half Chilled Lobster, (6) Oysters, (6) Shrimp, (6) Clams 72  
Lemongrass Mignonette, Cocktail Sauce, Lemon Aioli

### Mostly Local Oysters\* Bay and Ocean

Lemongrass Mignonette 3.5 ea Half Dozen 19 Dozen 34

### Peconic Bay Little Neck Clams\*

Cocktail Sauce 1.5 ea Half Dozen 8 Dozen 15

### Peel & Eat Jumbo Shrimp

Lemon Aioli, Cocktail Sauce 3 ea Half Dozen 16

### Seared Blue Fin Tuna Tartare\*

Avocado, Jalapeño, Soy Vinaigrette, Seaweed Salad 22

## 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

### Tahini Hummus

Fancy Olive Oil, Harissa, Pita

## Small Plates

**Three Cheese Plate** - Local Cheese, Candied Walnuts, Apples, Baguette, Truffle Honey 24

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

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

**Chick Pea Fries** - Zaatar, Parsley, Harissa Tahini Sauce 15

**Roasted Local Beets** - Warm Buratta Cheese, Wild Arugula, Olive Oil, Balsamic, Toasted Hazelnuts 18

**Satur Farm Butter Lettuce** - Honey Crisp Apples, Gruyere, Candied Walnuts, Maple Vinaigrette 16

**Buffalo Cauliflower** - Blue Cheese, Everything Spice, Shaved Celery, Crispy Shallots 17

**Roasted Delicata Squash** - Sage Brown Butter, Pine Nuts, Aged Balsamic 15

**Seafood Empanada** - Shrimp, Fish, Clams, Crab, Micro Cilantro, Chimichuri 22

**Local Clam Chowder** - New England Style, Local Little Necks, Nofo Fingerlings, Sofrito, Herbs 16

**Lump Blue Claw Crab Cake** - All Crab No Bread, Apple Celery Root Remoulade, Celery Leaves 22

**Calamari Frito Misto** - Rock Shrimp, Celery Root, Fennel, Lemon Slices, Roasted Garlic Aioli 21

**Grilled Sardines** - Piquillo Peppers, Basil, Lemon Aioli, Olive Tapenade, Grilled Bread 19

**Tasmanian Red Crab Tacos** - Apple, Cucumber, Shiso, Aji Amarillo, Pickled Red Onion 16

**Steamed PEI Mussels** - Hazelnut Romesco Broth, Preserved Lemons, Andouille Sausage 22

**Braised Pork Belly Potstickers** - Shiitake Mushrooms, Five Spice, Hoisin, Micro Cilantro 20

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

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

## Not So Small Plates

**Roasted Autumn Squash Risotto** - Butternut, Spiced Pumpkin Seeds, Goat Cheese, Saba Vinegar 28

**Local Clam Pasta** - Fresh Tagliatelle, Green Garlic, Pancetta, Basil, Semi Dried Tomatoes 32

**noah's Warm Lobster Roll** - Fresh Picked Lobster Meat, Vanilla Bean Butter, Fennel, Fries, Pickles 39

**Atlantic Cod Fish and Chips** - Cracker Meal Breaded, Celery Root Apple Slaw, Remoulade, Fries 35

**Local Seafood Bouillabaisse** - Mussels, Clams, Fish, Shrimp, Squid, Saffron Fennel Broth, Roullie 42

**Pan Roasted Montauk Swordfish** - White Bean Ragu, Nduja Chorizo, Kale, Preserved Lemon 40

**Crescent Farm Duck Confit** - Local Squash Puree, Black Lentils, Bacon, Pomegranate Glaze 32

**Grilled Filet Mignon** - Root Vegetable Puree, Sautéed Spinach, Pumpkin Butter 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

**Braised White Beans** - Kale, Garlic Butter 11

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