

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, 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
- Local Baby Lettuce Salad- Hudson Valley Apples, Grafton V.T. Maple Smoked Cheddar, Walnuts 15
- The Fig Salad - Fresh Figs, Pancetta, Spiced Pecans, Crumbled Goat Cheese, Satur Farms Arugula 18
- Crispy Hoisin Glazed Tofu Skewers- Panda Brand Tofu, Furikake Seasoning, Local Pea Greens 16
- Gorgonzola Rosemary Fries - Lemon Oil, Parsley, Sriracha Mayo 15
- Buffalo Cauliflower - Latham's Cauliflower, Cave Aged Blue Cheese, Everything Spice, Celery, Carrot 19
- Roasted Pumpkin Coconut Bisque- Crispy Pepitas, Vegan Chipotle Lime Crema, Micro Cilantro 17
- Butternut Squash Chick Pea Fries - Za'atar Spice, Preserved Lemon Hummus, Harissa Tahini Sauce 18
- Clam Chowder - New England Style, Local Little Necks, Nofo Fingerlings, Sofrito, Fresh Herbs 20
- Lump Blue Claw Crab Cake - All Crab No Bread, Pickled Autumn Corn Relish, Micro Greens 24
- Local Calamari Frito Misto- Rock Shrimp, Green Beans, Fennel , Lemon, Parsley, Lemon Aioli 22
- Red Crab Rangoons - Snow Crab, Cream Cheese, Cilantro, Ginger, Citrus Thai Chili Sauce 18
- Shrimp and Grits - Rock Shrimp, Andouille Sausage, Hazelnut Romesco Broth, Piquillo Peppers 24
- Moules Frites - Steamed PEI Mussels, Parsley, Fennel, White Wine Broth, Match Stick Frites, Aioli 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

- Local Pumpkin Risotto - Catapano Feta Cheese, Butternut Squash, Pumpkin Seeds, Sage, Vincotto 35
- noah's Lobster Roll - Butter Poached Fresh Picked Lobster, Toasted Brioche Roll, French Fries, Pickles 42
- Atlantic Cod Fish and Chips - Greenport Harbor Beer Battered, French Fries, Tarter Sauce, Slaw 36
- Seafood Jambalaya - Carolina Gold Rice, Tasso Ham, Scallops, Mussels, Clams, Cod, Shrimp, Squid 45
- Grilled Montauk Swordfish - Roasted Sweet Potatoes, Cauliflower, Local Mushrooms, Fennel Chutney 42
- Local Lobster Pasta - Tagliatelle Pasta, Roasted Cherry Tomatoes, Basil, Saffron Lobster Tomato Sauce 48
- Long Island Duck Confit - Crispy Duck Leg, Braised Black Lentils, Potatoes, Pancetta, Frisee Herb Salad 40
- Grilled Hanger Steak - Latham's Potato Puree, Charred Broccoli, Scallions, Salsa Verde, Crispy Shallots 44
- 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

- Match Stick Frites 9
- Sautéed Baby Spinach - Preserved Lemon, Toasted Pine Nuts 11
- Crispy Smashed Fingerling Potatoes - Sea Salt 10
- Charred Local Broccoli - Scallions, Lemon Oil 10
- Roasted 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.*

Specialty Cocktails

Peach Jalapeño 18

Absolut Peach, Fresh Jalapeño, Peach Puree

Raspberry Cosmo 18

Stoli Raspberry Vodka, Chambord, White Cranberry, Lime Juice

Blood O’ Marg 18

Old Mexico Tequila, Blood Orange Puree, Fresh Lime Juice

Grow a Pear 18

Winter Harbor Gin, Pear Puree, Lemon Juice, Club Soda

Noah’s Dark & Stormy 18

Gosling Dark Rum, Fresh Local Ginger, Lime Juice, Ginger Beer

Bulleit Smash 20

Bulleit Bourbon, Canton Ginger, Fresh Lemon

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)

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

draft beer 9

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