

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

- Roasted Local Oysters - Pomegranate Chipotle BBQ Sauce 18
- Spicy Tuna Bites - Crispy Sushi Rice, Siracha Aioli, Avocado, Fresno Chili, Shiso Leaves 24
- Grilled Latham’s Corn - Chipotle Crema, Parmesan Cheese, Micro Cilantro, Aleppo Pepper 15
- Pan Seared Shishito Peppers - Nori, Sesame Seeds, Togarashi Spice, Creamy Miso Tahini Sauce 17
- Crispy Hoisin Glazed Tofu Skewers- Panda Brand Tofu, Furikake Seasoning, Local Pea Greens 16
- Gorgonzola Rosemary Fries - Lemon, Parsley, Sriracha Mayo 15
- Tempura Battered Squash Blossoms - Goat Cheese, Basil, Arugula, Cherry Tomatoes 19
- Butter Lettuce Salad- Local Blueberries, Peaches, Goat Cheese, Toasted Almonds, Rose` Vinaigrette 20
- Buratta Cheese - Heirloom Tomatoes, Basil, Pine Nuts, Lemon Oil, Balsamic 22
- Clam Chowder - New England Style, Local Little Necks, Nofo Fingerlings, Sofrito, Herbs 20
- Lump Blue Claw Crab Cake - All Crab No Bread, Pickled Corn Relish, Micro Greens 24
- Local Calamari Frito Misto- Rock Shrimp, Green Beans, Fennel , Lemon, Parsley, Lemon Aioli 22
- Tasmanian Red Crab Tacos - Apple, Cucumber, Jalapeño, Cilantro, Pickled Red Onion 18
- Steamed PEI Mussels - Hazelnut Romesco Broth, Preserved Lemons, Andouille Sausage 24
- Grilled Mediterranean Octopus - Lemon, Kalmata Olives, Potatoes, Roasted Grapes, Capers, Arugula 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 Orient Corn Risotto - Sweet Corn, Summer Cloud Catapano Goat Cheese, Corn Shoots 35
- noah’s Lobster Roll - Lobster Salad, Lemon Aioli, Celery, Fennel, Brioche Roll, French Fries, Pickles 44
- Atlantic Cod Fish and Chips - Greenport Harbor Beer Battered, Coleslaw, Old Bay Remoulade, Fries 36
- Local Seafood Stew - Scallops, Mussels, Clams, Cod, Shrimp, Squid, Roasted Tomato Saffron Broth 48
- Pan Roasted Halibut - Local Summer Squash Ratatouille, Herb Salad, Wild Ramp Jam 45
- Little Neck Clam Pasta - Tagliatelle Pasta, Herb Salsa Verde, Cherry Tomatoes, Pancetta, Chili Flakes 38
- Crispy Local Duck Confit - R.I. Mushrooms, Summer Truffles, Sweet Corn, Frisee Salad 42
- Grilled Ribeye - Warm Peppered Bacon Blue Cheese Potato Salad, Crispy Onions, Mustard Sauce 58
- Kobe Beef Burger - Blue Duck Brioche Roll, French Fries, House Made Pickles 28
- Add (+3 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
- Summer Squash Ratatouille - Basil 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

Cool As a Cucumber 18

Winter Harbor Gin, Fresh Cucumber Puree, Lemon Juice, Club Soda

Watermelon Mojito 18

Bacardi Rum, Watermelon puree, Fresh Mint, Lime Juice

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)

draft beer 9

Seasonal Greenport Harbor Brewery Selections

Seasonal Local Craft Microbrews

soft drinks 4

Homemade Unsweetened Iced Tea

Strawberry Lemonade

Mocktails 11

Artwork by local artist, Annie Sessler.
eastendfishprints.com