

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 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

Roasted Squash Hummus

Theo's Olive Oil, Harissa, Pita

Small Plates

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

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

Gorgonzola Rosemary Frites - Lemon, Parsley, Sriracha Mayo 14

Butternut Squash Falafel - Roasted Squash Hummus, Fresh Herb Salad, Date Vinaigrette 15

Warm Baby Spinach Salad – Pancetta Vinaigrette, Goat Cheese, Dates, Sliced Almonds 19

Roasted Local Beets - Avocado, Oranges, Spiced Peanuts, Citrus Vinaigrette, Micro Cilantro 18

Charred Roasted Broccoli- Broccoli Puree, Mint, Red Fresno Chili, Crushed Walnuts 14

Local Brussel Sprouts - Andouille Sausage, Pearl Onions, Currants, Gorgonzola, Apples, Sage 16

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

Lump Blue Claw Crab Cake - All Crab No Bread, Shaved Broccoli Remoulade, Micro Greens 22

Crispy Calamari Salad - Frisee, Radicchio, Madarin Oranges, Sweet Thai Chilli Dressing 20

Grilled Octopus - Fingerling Potatoes, Olives, Grapes, Kale Salsa Verde, Black Garlic Aioli 24

Tasmanian Red Crab Tacos - Apple, Cucumber, Jalapeño, Cilantro, Pickled Red Onion 16

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

Chicken Wing Lollipops - Korean BBQ Sauce, Thai Basil, Peanuts, Lime, Fresno Chilies 19

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

Truffle Risotto - Local Mushrooms, Truffle Butter, Truffle Pecorino, Shaved Black Truffles 32

noah's Lobster Roll - Fresh Picked Lobster, Garlic Butter, Pickled Fennel, French Fries, Pickles 40

Atlantic Cod Fish and Chips - Cracker Meal Breaded, Root Vegetable Slaw, Remoulade, Fries 35

Local Seafood Stew- Mussels, Clams, Cod, Shrimp, Squid, Tomatoes, Saffron Lobster Broth 42

Pan Seared Tuna - Local Leeks, Sautéed Mushrooms, Satur Farms Kale, Soy Yuzu Broth 45

Crescent Farm Duck Confit Cassoulet - Duck Leg, Bacon, Smoked Duck Breast, Braised Beans 36

Braised Short Ribs – Roasted Sweet Potato Puree, Charred Broccoli, Preserved Lemon 44

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 Broccoli - 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.*

Greentini 18

Charbay Green Tea Vodka, Meyer Lemon, Mint Syrup

Genesis 18

Bacardi Light, Myers's Dark Rum, Fresh Watermelon Puree, Fresh Basil, Club Soda

Beg My Pardon 17

Dal Maguey Vida Mezcal, Fresno Chili, Blood Orange Puree, Fresh Lime Juice

Caipirinha 17

Cachaca Sugarcane Liquor, Fresh Lime, Fresh Sugar cane, Natural Sugar

Whaler's Delight 18

Grey Whale Gin, Fresh Lemon, Local Lavender Syrup, Prosecco

Penicillin 18

Johnnie Walker Red, Glenmorangie, Fresh Lemon Juice, Honey- Ginger Syrup, Candied Ginger

Noah's Sangria 14

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

Cola, Diet Cola, Sprite, Club Soda, Ginger Beer, Ginger Ale

Artwork by local artist, Annie Sessler.
eastendfishprints.com