

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 Yellow 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 - Lemon, Parsley, Harissa Tahini Sauce 15

Local Heirloom Tomatoes- Straciatella Cheese, Basil, Theo's Olive Oil, Balsamic, Sea Salt 18

Satur Farm Arugula Salad- Watermelon, Catapano Feta Cheese, Super Local Mint Vinaigrette 17

Tempura Battered Squash Blossoms - Goat Cheese Basil Filling, Cherry Tomatoes, Aged Balsamic 19

Grilled Latham's Corn - Chipotle Aioli, Bacon, Queso Fresco, Scallions, Cilantro 15

Seafood Corn Fritters - Shrimp, Scallop, Fish, Clams, Micro Cilantro, Old Bay Aioli 22

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

Lump Blue Claw Crab Cake - All Crab No Bread, Local Corn Salsa, Micro Greens 21

Calamari Frito Misto - Green Beans, Fennel, Lemon Slices, Roasted Garlic Aioli 18

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

Korean Short Ribs- Grilled Marinated Thinly sliced Bone-in Ribs, Kimchi, Crispy Rice Cake 22

Crescent Farm Duck BBQ - Pulled Duck, Aged White Cheddar Grits, Scallions 17

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

Not So Small Plates

North Fork Corn Risotto - Roasted Corn, Catapano Summer Cloud Goat Cheese, Basil Puree 30

Local Clam Pasta - Fresh Tagliatelle, Green Garlic, Pancetta, Basil, Cherry Tomatoes 32

noah's Lobster Roll - Fresh Picked Lobster Salad, Fennel, Celery, Old Bay, Chervil, Fries, Pickles 39

Atlantic Cod Fish and Chips - Cracker Meal Breaded, Local Corn Salsa, Remoulade, Fries 35

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

Pan Roasted Atlantic Halibut - Local Summer Squash Ratatouille, Corn Shoots, Balsamic Glaze 44

Crescent Farm Duck Confit - Local Mushrooms, Roasted Corn, Frisee, Arugula, Truffle Vinaigrette 32

Grilled Hanger Steak - Orient Potato Puree, Ron's Green Beans, Cherry Tomato Demi Glaze 42

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

Local Summer Vegetable Ratatouille - Green Garlic Butter 11

Sautéed Rhode Island Mushrooms - Garlic, Parsley, Lemon 12