

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 18

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

Theo's EVO, Harissa, Pita

Small Plates

Three Cheese Plate - Local Cheese, Candied Walnuts, Apples, Baguette, Truffle Honey 18

Crispy Teriyaki Glazed Tofu - Togarashi Spice, Local Pea Greens 12

Gorgonzola Rosemary Frites - Lemon, Parsley, Sriracha Mayo 11

Sweet Pea Ravioli - Tarragon, Fresh Peas, Goat Cheese, Pea Greens 17

Kale Caesar Salad - Red Endive, Pine Nuts, Garlic Croutons, Parmesan Cheese 15

Satur Farm Butter Lettuce Salad - Shaved Asparagus, Goat Cheese, Radishes, Walnuts 14

Skillet Roasted Artichokes - Red Fresno Peppers, Lemon, Garlic, Parsley, Breadcrumbs 17

Grilled Local Asparagus - Latham's Farm Six Minute Egg, Frisee, Crispy Prosciutto, Lemon 16

Local Clam Chowder - New England Style, Local Little Necks, Nofo Fingerlings, Sofrito 15

Lump Blue Star Crab Cakes - Whole Grain Mustard Sauce, Shaved Asparagus, Kohlrabi 20

Calamari Frito Misto - Local Oysters, Clams, Asparagus, Lemon Aioli 18

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

Steamed PEI Mussels - Hazelnut Romesco Broth, Preserved Lemons, Andouille Sausage 17

Crescent Farm Duck BBQ - Pulled Duck, Aged White Cheddar Grits, Scallions 16

Filet Mignon Sliders - Creamed Local Spinach, Toasted Brioche, Truffle Hollandaise 22

Not So Small Plates

Spring Vegetable Risotto - Green Garbanzo Beans, Asparagus, Snap Peas, Parmesan 28

noah's Hot Lobster Roll - Fresh Picked Lobster, Blue Duck Bakery Brioche, French Fries, Pickles 36

Atlantic Cod Fish and Chips - Cracker Meal Breaded, Curry Cole Slaw, Remoulade, Fries 32

Local Bouillabaisse - Mussels, Clams, Fish, Shrimp, Squid, Saffron Fennel Broth, Grilled Bread 38

Pan Seared Yellowfin Tuna - Baby Bok Choy, Local Mushrooms, Soy Broth, Rice Noodles 45

Crispy Duck Confit - Frisee, Endive, Blood Orange, Pine Nuts, Rhubarb Vinaigrette 30

Grilled Skirt Steak - Crispy Fingerling Potatoes, Grilled Spring Onion, Green Garlic Chimichurri 46

Kobe Beef Burger - Blue Duck Brioche Roll, French Fries, House Made Pickles 24

Add (+2 each): Bacon, Avocado, Cheese (Cheddar, Gruyere, Blue Cheese)

Sides

Sautéed Baby Spinach - Preserved Lemon, Toasted Pine Nuts 9

Crispy Smashed Fingerling Potatoes - Sea Salt 9

Fresh Spring Vegetables - Lemon Oil, Chives 8

Sautéed Rhode Island Mushrooms - Garlic, Parsley, Lemon 10

the classics 17

bulleit smash

Bulleit Bourbon, Muddled Lemon, Canton Ginger

raspberry cosmo

Stoli Raspberry, White Cranberry Juice, Lime Juice, Chambord

cucumber margarita

Espolon Silver, Fresh Cucumber, Cayenne Pepper

dark and stormy

Ginger Infused Gosling Dark Rum, Natural Ginger Beer, Fresh Lime

noah's northside

Bombay Gin, Fresh Mint, Fresh Lime, Club Soda

peach jalapeno

Hellisoy Habanero Vodka, Peach Puree, Fresh Lime Juice

craft & imported beer 7

Angry Orchard Hard Cider (gf)

Ballast Point Grapefruit Sculpin

Greenport Otherside IPA

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