

Raw Bar

Noah's Seafood Tower*

Half Chilled Lobster, (6) Oysters, (6) Shrimp, (6) Clams 68
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 2.50 ea Half Dozen 12

Seared Yellow Fin Tuna Tartare*

Avocado, Jalapeño, Soy Vinaigrette, Seaweed Salad 17

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 17

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

Gorgonzola Rosemary Frites - Lemon, Parsley, Sriracha Mayo 9

Satur Farm Butter Lettuce - Yellow Wax Beans, Shaved Radishes, Cashew Green Goddess 12

Wedge Salad - Pancetta, Gorgonzola, Crispy Artichokes, Creamy Blue Cheese Dressing 15

Chickpea Fries - Grilled Lemon, Za'atar Spice, Roasted Garlic Tahini Sauce 11

Grilled Octopus - Fingerling Potatoes, Arugula, Olive Tapenade, Red Pepper Emulsion 15

Local Clam Chowder - New England Style, Local Little Necks, Nofo Fingerlings, Sofrito 14

Lobster Bisque - Fresh Picked Lobster, Crème Fraîche, Fennel Oil 16

Blue Star Lump Crab Cakes - Shaved Asparagus, Basil Aioli, Micro Greens 14

NoFo Calamari Salad - Flash Fried Squid, Local Mesclun Greens, Sesame Seeds, Ponzu 16

Tasmanian Red Crab Tacos - Apple, Cucumber, Shiso, Aji Amarillo, Pickled Red Onion 15

Steamed PEI Mussels - Hazelnut Romesco Broth, Preserved Lemons, Andouille Sausage 16

Rhubarb Glazed Baby Back Ribs - Shaved Radishes, Local Pea Greens 16

Crescent Farm Duck BBQ - Pulled Duck, Aged White Cheddar Grits, Scallions 14

Filet Mignon Sliders - Creamed Local Spinach, Toasted Brioche, Truffle Hollandaise 18

Not So Small Plates

Cacio e Pepe Risotto - Carnaroli Rice, Grana Padano, Black Pepper, English Peas, Asparagus 27

noah's Hot Lobster Roll - Fresh Picked Lobster, Blue Duck Bakery Brioche, French Fries, Pickles 30

Atlantic Cod Fish and Chips - Cracker Meal Breaded, Curry Cole Slaw, Remoulade, Fries 28

Local Bouillabaisse - Mussels, Clams, Fish, Shrimp, Squid, Saffron Fennel Broth, Grilled Bread 34

Pan Roasted Striped Bass - Braised Artichokes, Asparagus, Shiitake Mushrooms, Carrots 35

Crispy Duck Confit - Black Lentils, Wilted Spinach, Pancetta Lardons, Frisée 29

Grilled Hanger Steak - Green Garlic Salsa Verde, Warm Quinoa Watercress Salad 32

Kobe Beef Burger - Blue Duck Brioche Roll, French Fries, House Made Pickles 18

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

Sides

Sautéed Baby Spinach - Preserved Lemon, Toasted Pine Nuts 8

Crispy Smashed Fingerling Potatoes - Sea Salt 7

Grilled Asparagus - Olive Oil, Parmesan 8

Sautéed Rhode Island Mushrooms - Garlic, Parsley, Lemon 9

the classics 14

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 6

Angry Orchard Hard Cider (gf)

Ballast Point Grapefruit Sculpin

Greenport Otherside IPA

Amstel Light

Guinness

Peroni

Corona

Becks (non-alcoholic)

draft beer 7

Seasonal Greenport Harbor Brewery Selections

Seasonal Local Craft Microbrews

soft drinks 3

Homemade Unsweetened Iced Tea

Strawberry Lemonade

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

Artwork by local artist, Annie Sessler.
eastendfishprints.com