

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 18

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

Gorgonzola Rosemary Frites - Lemon, Parsley, Sriracha Mayo 10

Crispy Polenta - Local Mushrooms, Parmesan, Parsley 16

Roasted Beets - Whipped Feta, Asian Pears, Watercress, Hazelnuts, Aged Balsamic 15

Burrata Cheese - Figs, Pomegranate, Wild Arugula, Lemon Oil 17

Goat Cheese Stuffed Pumpkin Blossoms-Tempura Battered, Basil, Arugula, Delicata Squash 15

Grilled Octopus Skewers - Black Olives, Arugula, Roasted Grapes, Lemon Oil 18

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

Lump Crab Cake - Local Apple, Celery Root, Remoulade, Micro Greens 18

Calamari Frito Misto - Squid, Rock Shrimp, Fennel, Green Beans, Lemon Aioli 17

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 20

Not So Small Plates

Orient Autumn Squash Risotto - Roasted Kabocha Squash, Pumpkin Seeds, Goat Cheese 28

noah's Hot Lobster Roll - Fresh Picked Lobster, Blue Duck Bakery Brioche, French Fries, Pickles 35

Atlantic Cod Fish and Chips - Cracker Meal Breaded, Curry Cole Slaw, Remoulade, Fries 29

Local Bouillabaisse - Mussels, Clams, Fish, Shrimp, Squid, Saffron Fennel Broth, Grilled Bread 35

Pan Roasted Striped Bass - Roasted Cauliflower Tahini Puree, Local Kale, Herb Salad 36

Crispy Duck Confit - Roasted Roost Vegetable, Sweet Potato Hash, Pomegranate Glaze 30

Grilled Flat Iron Steak - Local Mushrooms, Broccoli Raabe, Caulini, Potatoes, Romesco Sauce 34

Kobe Beef Burger - Blue Duck Brioche Roll, French Fries, House Made Pickles 20

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

Roasted Root Vegetables- Aged Balsamic, Chives 9

Sautéed Rhode Island Mushrooms - Garlic, Parsley, Lemon 10

the classics 15

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

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