

Lunch Tastes

Beer & Bacon Glazed Almonds 4

House Marinated Olives 3

Roasted Garlic Clove 3

Chick Pea Hummus 5
Moroccan Spices, Grilled Pita

Crab Stuffed Deviled Eggs 4

Duck Liver Mousse 5

Small Plates

BBQ'd Local Oyster 3 Ea.

Roasted Local Beet Salad
Warm Goat Cheese, Hazelnut Vinaigrette,
Local Wild Arugula 10

Butter Lettuce Salad
Granny Smith Apples, Gruyère Cheese,
Candied Walnuts 11

Gorgonzola Rosemary French Fries 8

Local Beet Risotto
Catapano Goat Cheese 12

Sauteed North Fork Brussels Sprouts
Andouille Sausage, Sage, Blue Cheese 11

LI Clam Chowder
Steamed Local Little Necks, Fingerling Potatoes,
Soffrito, Fines Herbs, a Touch of Cream 10

Crispy Tasmanian Red Crab Tacos
Cucumber, Jalapeño, Cilantro 11

Grilled Sardines
Grilled Sardines Piquillo Peppers, Lemon Aioli, Basil 9

Blackened Jumbo Lump Crab Cakes
Roasted Butternut Squash Salad 14

Flash Fried Local Calamari Salad
Frisee, Thai Sweet Chili Citrus Vinaigrette 12

Steamed PEI Mussels
Romesco Broth, Preserved Lemons, Chorizo 12

Crescent Farms Duck BBQ
Pulled Duck, Smoked Cheddar Polenta 11

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items noted.
20% Gratuity included on parties of 6 or more.

Executive Chef Owner Noah Schwartz



Raw Bar

Noah's Seafood Tower
Half Chilled Lobster, (6) Assorted Oysters, (6)
Peel and Eat Shrimp, (6) Local Littleneck Clams
and Scallop Ceviche 45

Pipes Cove Oysters*
Local Greenport 2.5 Ea. Half Doz. 14 Doz. 24

Blue Point Oysters*
Local LI 2.5 Ea. Half Doz. 14 Doz. 24

Beau Soleil Oysters*
Canadian 2.5 Ea. Half Doz. 14 Doz. 24

Local Little Neck Clams*
Peconic Bay 1.5 Ea Half Doz. 6

Peel & Eat Jumbo Shrimp
Lemon Aioli, Cocktail Sauce 2 Ea. Half Doz. 10

Seared Tuna Tartare *
Thai Basil, Cashews, Coconut Milk 12

Peconic Bay Scallop Ceviche*
Citrus, Yuzu, Red Onion, Chillies 12

Full Plates

Warm Lobster Roll
Shaved Fennel, Hand Cut French Fries, Pickles 24

Franky's Cobb Salad
Romaine Lettuce, Sauteed White
Shrimp, Gorgonzola, Avocado, Bacon, Eggs,
Heirloom Tomato, Olives 21

Grilled Skirt Steak Salad
Watercress, Salsa Verde, Feta Cheese,
Cherry Tomatoes, Balsamic Roasted Red Onions,
Fingerling Potatoes 17

Pan Seared Yellow Fin Tuna Burger
Wasabi Aioli, Seaweed Salad, Fries, Pickles 16

Atlantic Cod Fish and Chips
Beer Batter, Remoulade & Three Cabbage Slaw 24

Local Seafood Bouillabaisse
Bay Scallops, Shrimp, Clams, Mussels, Saffron Fennel
Broth, Piquillo Pepper Rouille, Toasted Baguette 29

Kobe Beef Burger*
Blue Duck Brioche Bun, French Fries, Pickles 15
Bacon (2), Avocado (2), Cheese (2)



BEVERAGE LIST

Mixed Drinks 12

Blumenwasser

Aperol, St. Germain Elder Flower Liquor, Strawberry Puree, Gruet Sparkling

Bulleit Smash

Bulleit Bourbon, Muddled Lemon, Canton Ginger

Thai One On

Ciroc Coconut Vodka, Canton, Thai Chillies, Thai Basil

Raspberry Cosmo

Stoli Raspberry, White Cranberry Juice, Lime Juice, Chambord

Cucumber Margarita

Avión Silver, Fresh Cucumber, Cayenne Pepper

Peach Jalapeño

Peach Absolut, Peach Puree, Fresh Lime Juice, Sliced Jalapeño Peppers

Noah's North Side

Bombay Sapphire, Club Soda, Mint, Fresh Lime

Greentini

Charbay Green Tea Vodka, Fresh Lime Juice, Fresh Mint and Meyer Lemon

Beer 5

Amstel Light
Corona
Dos Equis
Heineken
Negra Modelo
Peroni
Blue Point India Pale Ale
Southampton Double
White
Becks (Non Alcoholic)
Guinness

Water

Aqua Panna
Small 500ml 3
Large 1L 6
San Pellegrino
Small 500ml 4
Large 1L 7

Non-Alcoholic

Homemade Iced
Tea
Coke
Diet Coke
Sprite
Root Beer
Club Soda
Ginger Ale