

Raw Bar

Noah's Seafood Tower*

Half Chilled Lobster, (6) Oysters, (6) Shrimp, (6) Clams 75
Lemongrass Mignonette, Cocktail Sauce, Lemon Aioli

Mostly Local Oysters* Bay and Ocean

Lemongrass Mignonette 3.5 ea, Half Dozen 20, Dozen 36

Peconic Bay Little Neck Clams*

Cocktail Sauce 2 ea, Half Dozen 10, Dozen 18

Peel & Eat Jumbo Shrimp

Lemon Aioli, Cocktail Sauce 3.50 ea Half Dozen 19

Seared Yellow Fin Tuna Tartare*

Avocado, Jalapeño, Soy Vinaigrette, Seaweed Salad 25

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

Za'atar Spiced Hummus

Theo's Olive Oil, Harissa, Pita

Small Plates

Spicy Tuna Bites - Crispy Sushi Rice, Sriracha Aioli, Avocado, Fresno Chili, Furikake Seasoning 24

Three Cheese Plate - Local Cheeses, Candied Walnuts, Apples, Baguette, Truffle Honey 25

Crispy Teriyaki Glazed Tofu Skewers- Togarashi Spice, Local Pea Greens 16

Gorgonzola Rosemary Fries - Lemon, Parsley, Sriracha Mayo 15

Beet Falaffel - Za'atar Spice, Preserved Lemon Hummus, Herb Salad, Date Vinaigrette 17

Butter Lettuce Salad - Aged Cheddar Cheese, Candied Walnuts, Local Apples, Maple Sherry Vin 15

Fig Salad - Local Wild Arugula, Crumbled Goat Cheese, Toasted Pecans, Pancetta, Aged Balsamic 18

Roasted Local Beets - Whipped Feta Cheese, Blood Oranges, Pistachios, Frisee, Lemon Oil 17

Crispy Buffalo Cauliflower - Great Hill Blue Cheese, Everything Spice, Shaved Celery 19

Roasted Spiced Honey Nut Squash - Brown Butter, Fresno Peppers, Mint, Pine Nuts 16

Clam Chowder - New England Style, Local Little Necks, Nofo Fingerlings, Sofrito, Herbs 18

Lump Blue Claw Crab Cake - All Crab No Bread, Sweet Corn Relish, Micro Beet Greens 22

Local Calamari Frito Misto- Rock Shrimp, Green Beans, Fennel, Lemon, Parsley, Lemon Aioli 21

Tasmanian Red Crab Tacos - Apple, Cucumber, Jalapeño, Cilantro, Pickled Red Onion 17

Steamed PEI Mussels - Hazelnut Romesco Broth, Preserved Lemons, Andouille Sausage 24

Crispy Baby Back Ribs- Maple Cider Glaze, Chili Crisp, Shaved Local Apples 22

Crescent Farm Duck BBQ - Pulled Duck, Aged White Cheddar Grits, Scallions 18

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

Not So Small Plates

Autumn Squash Risotto - Carnaroli Rice, Catapano Peconic Bell Cheese, Sage, Hazelnuts, Saba 32

noah's Lobster Roll - Garlic Butter Poached Lobster Meat, Warm Roll, Shaved Fennel, French Fries, Pickles 44

Atlantic Cod Fish and Chips - Cracker Meal Breaded, Coleslaw, Old Bay Remoulade, Fries 35

Local Clam Pasta - Fresh Tagliatelle Pasta, Applewood Smoked Bacon, Salsa Verde, Cherry Tomato 38

Seafood Bouillabaisse - Scallops, Mussels, Clams, Cod, Shrimp, Squid, Saffron Fennel Broth 48

Grilled Montauk Swordfish - Autumn Squash Ratatouille, Olive Walnut Tapenade, Parsley Oil 42

Crescent Farm Duck Confit - Chanterelle Mushrooms, Pancetta, Late Corn, Haricot White Beans 36

Grilled Strip Steak - Sweet Potato Puree, Charred Scallions, Arugula, Local Mushrooms, Demi Glacé 48

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

Autumn Squash Ratatouille - Parsley Oil 10

Sautéed Rhode Island Mushrooms - Garlic, Parsley, Lemon 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any allergies. 20% Gratuity suggested. Corporate, Residential, On and Off Site Catering Available.*

Peach Jalapeño 18

Absolut Peach, Fresh Jalapeño, Peach Puree

Fresh Cranberry Cosmo 17

Stoli Raspberry Vodka, Fresh Cranberry, Fresh Lime Juice,

Blood O' Marg 18

Rosaluna Mezcal, Blood Orange Puree, Fresh Lime Juice

Fig Kiss 18

Winter Harbor Gin, Fig Syrup, Lemon Juice, Tonic

Stormy Cider 17

Gosling Rum, Canton Ginger, Hard Apple Cider, Lime Juice

Maple Bulleit Smash 20

Bulleit Bourbon, Vermont Pure Maple Syrup, Bitter

craft & imported beer 7

Angry Orchard Hard Cider (gf)

Ballast Point Grapefruit Sculpin

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

Artwork by local artist, Annie Sessler.
eastendfishprints.com