

~Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.~

# noah grant's gluten free menu

~Please inform your server of any food allergies~

## appetizers, sushi & raw bar

**JUMBO SHRIMP COCKTAIL** *tequila lime sauce, each* 4.25  
**SHRIMP OR OYSTER ROCKEFELLER** *each* 4.5  
**SEAFOOD STACK** *salmon, tuna, pineapple, avocado, wasabi* 14  
**LONG ISLAND ROLL** *soy paper, salmon, tuna, cream cheese, cucumber, tamago, jalapeño, cilantro, sweet chili sauce* 14  
**NIGIRI & SASHIMI** per piece: **Salmon** 4 **Tuna** 4

**PEI Mussels** *sweet chili & coconut, cilantro, tomatoes; ask for NO TOAST POINTS* 12  
**Spicy Tuna Roll** *tuna, jalapeño, cilantro* 13  
**EDAMAME** *steamed soybean pods, kosher salt* 6  
**FRENCH LICK ROLL** *salmon, tuna, cream cheese, lime wedge, sweet wasabi cream, tobiko* 13

## salads

**NOAH'S HOUSE** *romaine, blue cheese, pecans, cranberries, bacon, tomatoes, basil dressing* 8  
**MISTO** *mixed greens, candied walnuts, blue cheese, granny smith apples, roasted shallot balsamic dressing* 8  
**NOAH'S "MINI"** *romaine, white cheddar, tomatoes* 3  
**WEDGE** *iceberg, bacon, red onions, tomatoes, blue cheese, roasted red pepper blue cheese dressing* 7  
**HARVEST** *arugula, roasted beets & butternut squash, goat cheese, candied walnuts, basil balsamic* 8

## land

**BOURBON PEPPERCORN** 8 oz **FILET** *request NO onion straws* 38  
4 oz **FILET** 17      6 oz **FILET** 26      8 oz **FILET** 34  
**NY STRIP** 12 oz *thick cut* 28  
**SURF 'N TURF** 6 oz *Filet & Maine Lobster Tail* 49  
**BUN-LESS BLUE BURGER** *blue cheese, mushrooms & onions, balsamic reduction, baked potato* 16  
**BUN-LESS CALIFORNIA BURGER** *bacon, avocado, fried egg, baked potato* 16

## sea

**WILD ISLE ORGANIC SALMON** *sautéed white wine; sweet corn risotto cake & balsamic reduction* 27  
**NEW BEDFORD, MA SCALLOPS** *seared, Thai beurre blanc, mixed green pineapple salad* 26  
**ALASKAN KING CRAB LEGS** *one pound, split, clarified lobster butter* 36  
**WILD HAWAIIAN TUNA** *seared, mixed greens & pineapple salsa, sweet chili, wasabi cream* 29  
**MAINE LOBSTER TAIL** *14oz, clarified lobster butter* 31  
**CIOPPINO** *tomato & herb fish stew with shrimp, mahi & salmon (request NO toast points)* 19  
**SALMON SALAD** *arugula, organic salmon, roasted butternut squash, goat cheese, candied walnuts, apple cider vinaigrette dressing* 19

## risotto & sides

**VEGETABLE RISOTTO** *roasted red peppers, butternut squash, beets, mushrooms* 17  
**SHRIMP & SCALLOP RISOTTO** *shrimp & parmesan risotto, seared scallops* 30  
**BAKED JUMBO POTATO** *loaded* 6  
**SAUTÉED MUSHROOMS** *portobellos, shiitakes, criminis, oysters* 7  
**BUTTERNUT SQUASH & BEETS** *bacon, onion, apples, pecan* 8