

noah grant's

grill house & oyster bar

we proudly serve
SUSTAINABLE SEAFOOD
ask your server for details

starters



SEAFOOD STACK

layered fresh salmon, tuna,
pineapple, avocado, sweet wasabi cream 14



SHRIMP CEVICHE

gulf shrimp; el salvadorian style 13

SHRIMP COCKTAIL

jumbo gulf shrimp; tequila lime cocktail sauce;
by the each 4.25

EDAMAME

steamed soybeans; kosher salt 6

BAKED GOAT CHEESE

spicy house made marinara 13

CHICKEN LETTUCE WRAPS

soy sautéed chicken, peanuts, cilantro,
shiitake & oyster mushrooms,
sticky rice, citrus soy 13

SPINACH & ARTICHOKE DIP

with slow roasted fire tomatoes; 13

fresh east & west coast OYSTERS

ask your server for today's selections; mp

CALAMARI

fried light & crisp, house made marinara 14

HAWAIIAN TUNA TARTARE

layered soy marinated tuna; fresh avocado 15



PEI BLACK MUSSELS

sweet chili & coconut,
cilantro & tomatoes 12

OYSTERS ROCKEFELLER

a la carte 4.5



KICKIN' SHRIMP

sweet & spicy breaded
blue diamond shrimp 15

CRAB WONTONS

house stuffed with lump crab;
a la carte 5

soup & salad

SHRIMP & CRAB BISQUE 8

NOAH'S "MINI" SALAD

romaine, white cheddar, tomatoes,
basil balsamic vinaigrette 3

WEDGE SALAD

iceberg, bacon, red onions,
tomatoes, blue cheese crumbles,
roasted red pepper blue cheese dressing 7



BEET SALAD

spinach, roasted beets,
goat cheese, candied walnuts,
basil balsamic vinaigrette 8



SPINACH SALAD

strawberries, goat cheese, candied walnuts,
strawberry mojito dressing 8

MISTO SALAD

mixed greens, candied walnuts,
blue cheese, granny smith apples,
roasted shallot balsamic dressing 8

CAESAR SALAD

romaine heart, parmesan, croutons, parmesan crisp 7

NOAH'S HOUSE SALAD

romaine, blue cheese, cranberries,
pecans, bacon, tomatoes,
basil balsamic vinaigrette 8

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sushi

FRENCH LICK ROLL

Inside out; salmon, tuna, cream cheese, lime, sweet wasabi cream, tobiko 14

SOUTH SEAS ROLL

tuna, salmon, avocado, napa cabbage, soy paper, topped with tobiko & ponzu 14

SPICY TUNA ROLL

tuna, jalapeño, cilantro, spicy mayo & sriracha 13

ANGRY JALAPEÑO ROLL

inside out; salmon, togarashi, jalapeño, black tobiko & spicy sauces 13

RAINBOW ROLL

soy paper; cucumber, napa cabbage, crab mix inside; layered tuna, salmon, avocado, sweet wasabi cream, unagi sauce 15

KEY WEST ROLL

inside out; tuna, avocado, tempura crunch, lime, wasabi cream 13

LONG ISLAND ROLL

soy paper, salmon, tuna, cream cheese, cucumber, tamago, jalapeño, cilantro, sweet chili sauce 14

SPICY VEGAS ROLL

salmon, togarashi, jalapeño, avocado, deep fried; spicy mayo & sriracha 13

CALIFORNIA UNDONE ROLL

crab stick, cucumber, avocado, topped with even more crab & ponzu sauce 9

SNOW WHITE ROLL

Alaskan king crab, crab mix, jalapeño, avocado, cream cheese, napa cabbage, soy paper; red & black tobiko, sesame seeds & ponzu 15

NIGIRI & SASHIMI

SALMON (SAKE) 4

TUNA (MAGURO) 4

SMOKED SALMON (SMOKED SAKE) 3

HAWAIIAN ROLL

soy paper, coconut tempura shrimp, cream cheese, pineapple, cucumber, sweet chili garlic 14

RASTA ROLL

inside out; tuna, tamago, pineapple, avocado, cucumber, jalapeño, togarashi, red tobiko, unagi sauce & sweet chili garlic sauce 14

CARIBBEAN KYLE ROLL

soy paper, jerk seasoned tempura shrimp, jalapeño, pineapple, scallions, layered with avocado & coconut, sweet chili garlic 13

ROCK N' ROLL

inside out; shrimp tempura, avocado, tamago, cream cheese, crab mix, kickin sauce & unagi 14

CRABBY ALASKAN ROLL

Alaskan king crab, shrimp tempura, avocado, jalapeño, soy paper, tobiko, tempura crunch, pineapple, unagi sauce & sweet wasabi cream 16

KICKIN' SHRIMP ROLL

inside out; our sweet & spicy tempura kickin' shrimp, avocado, tobiko, jalapeño 14

MAINE LOBSTER ROLL

fresh Maine lobster, avocado, tamago, flash fried; sweet wasabi cream & unagi sauce 18

ST. CROIX ROLL

shrimp tempura, tempura crunch, crab mix, unagi sauce, sweet chili garlic 14

SPIDER ROLL

soft shell crab, avocado, tempura battered & flash fried, spicy & sweet sauce 14

SCORPION ROLL

avocado, cucumber, crab stick, flash fried; unagi sauce, spicy mayo 12

FIRE BREATHING DRAGON ROLL

smoked salmon, cream cheese, crab mix, avocado, unagi & sweet chili sauce; set on fire 13

NOAH'S MONSTER ROLL

spicy tuna roll, spicy sauces; deep fried 14

TIPSY TURTLE ROLL

inside out; cucumber, tamago, tempura crunch, jalapeño, cilantro, napa cabbage, pineapple, cream cheese, layered with avocado, coconut, unagi sauce, sweet chili 9

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
~Please inform your server of any food allergies~

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by sea

MAINE LOBSTER TAIL

clarified lobster butter 31



WILD ISLES ORGANIC SALMON

*citrus soy pan sautéed with napa cabbage
& avocado salsa 28*

FISH 'N CHIPS

*fresh hawaiian mahi mahi,
beer battered & fried; french fries 19*

SEAFOOD TACOS

*choice of tempura battered
mahi mahi or shrimp,
napa and red cabbage, cilantro crème,
grilled pineapple salsa, pickled onions 18*

MARYLAND BLUE CRAB CAKES

3 lump crab cakes, sweet chili garlic 24

WILD HAWAIIAN TUNA

*lightly seared; sweet chili, wasabi cream,
avocado salsa 29*



HAWAIIAN MAHI MAHI

*coconut crusted, coconut sweet chili sauce,
grilled pineapple salsa & topped with fresh guacamole 25*



CIOPPINO

*tomato & herb seasoned fish stew
with shrimp, salmon & mahi mahi 19*

ALASKAN JUMBO KING CRAB LEGS

one pound, split, clarified lobster butter 36

SALMON COBB SALAD

*romaine, organic salmon, avocado, blue cheese
crumbles, hard boiled egg crumbles, tomato, guacamole,
fried onion straws, peppercorn ranch 19*

SCALLOPS

*Massachusetts day boat scallops,
lemon, garlic butter sauce &
sweet corn risotto cakes 26*



SALMON POKE BOWL

*raw, organic salmon, rice, avocado,
quail egg, chili spicy ponzu 19*

by land



BRIE BURGER

*sautéed shiitake mushrooms & onions,
brie cheese, balsamic reduction;
french fries 16*

GRILL HOUSE CHEESE BURGER

*lettuce, red onions, white cheddar,
fried onion straws;
french fries 15*

CALIFORNIA BURGER

bacon, egg & avocado; french fries 16

BIBIMBAP

*soy marinated steak, shrimp,
fried rice, fried egg 24*

BAKED CHICKEN

*stuffed with spinach, fire roasted tomatoes
& goat cheese; panko crusted with
basil pesto cream sauce;
served with asparagus 20*



MEATLOAF

*chipotle bbq sauce & risotto
with mushrooms & marsala sauce 19*

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steak

For your dining pleasure, our steaks are *certified angus beef* @the tastiest, juiciest beef available.

4 OZ FILET ¹⁷ 6 OZ FILET ²⁶
8 OZ FILET ³⁴
12 OZ NY STRIP ²⁸

SURF 'N TURF
6 oz filet & lobster tail ⁴⁹

BOURBON PEPPERCORN
8 OZ FILET ³⁸



blue cheese crème ² horseradish crème ² blue cheese crusted ⁵
bourbon peppercorn sauce ⁵ sautéed portobellos & onions ⁵

noah's pasta & risotto

VEGETABLE RISOTTO
fire roasted tomatoes, portobellos & shiitake mushrooms, asparagus ¹⁷

FETTUCCHINE ALFREDO *with tomatoes* ¹³
add chicken ⁶ *add shrimp* ⁸

SHRIMP & SCALLOP RISOTTO
shrimp & parmesan risotto with seared scallops ³⁰

SEAFOOD PASTA
shrimp, blackened mahi mahi, PEI black mussels, Louisiana crawfish, honey cajun cream ²⁶

side dishes

GRILLED ASPARAGUS
balsamic drizzle & hard boiled egg crumbles ⁸

CREAMED CORN ⁷

MASHED POTATOES
with sautéed portobellos & marsala sauce ⁷

SAUTÉED BROCCOLI
asian style soy sauce & chopped walnuts ⁸

LOADED JUMBO POTATO ⁶

SAUTÉED SPINACH
bacon, onion, apples, pecans ⁸

SAUTÉED MUSHROOMS
oysters, shiitakes, portobellos, criminis ⁷

POTATO & BACON GRATIN ⁸

FRENCH FRIES ⁵

CREAMED SPINACH ⁶

noah's signature mac & cheese

OUR SIGNATURE 3 CHEESE MAC ¹⁰

MAINE LOBSTER MAC ¹⁸

MARYLAND CRAB MAC ¹⁶

MUSHROOM MAC ¹⁴
mushrooms, tomatoes, goat cheese

STEAK MAC ¹⁷
steak, roasted red peppers, blue cheese

GOAT CHEESE MAC ¹²

LOADED MAC
bacon, tomatoes, chives & sour cream ¹²

SHRIMP MAC ¹⁶

All macs are enough to share