

# 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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## grill house & oyster bar

### 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*



### 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  
mah 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*

### SHRIMP & SCALLOP RISOTTO

*parmesan pesto risotto  
with seared scallops & shrimp 30*

### SEAFOOD PASTA

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

### HAWAIIAN MAHI MAHI

*coconut crusted, coconut sweet chili sauce,  
grilled pineapple salsa & 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

*4 Massachusetts day boat scallops,  
thai beurre blanc, tomatoes, bacon, cilantro,  
sautéed spinach 29*

### 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 grilled asparagus 20*

### VEGETABLE RISOTTO

*fire roasted tomatoes, portobellos & shiitake  
mushrooms, asparagus, goat cheese 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

## 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\**