

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

SUMMER CORN SOUP

corn, cilantro, red pepper, avocado 7

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

LOONEY TUNA ROLL

inside out; tuna, guacamole, pineapple, cucumber, tempura chips, tobiko, sriracha honey 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

REHAB ROLL

soy paper, salmon, cucumber, avocado, jalapeño, black tobiko, crab mix, sriracha honey 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, sriracha honey 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

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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*

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*

ALASKAN HALIBUT

pan seared, cherry tomatoes, brie cheese, fresh basil 31

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*

BIBIMBAP

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

CALIFORNIA BURGER

bacon, egg & avocado; french fries 16

DIJON CRUSTED CHICKEN

*horseradish & dijon crusted, lightly pan seared with
seasoned flour, over sweet corn risotto,
roasted red pepper sauce & green beans 20*

VEGETABLE RISOTTO

*tomatoes, portobellos & shiitake
mushrooms, caramelized onions,
goat cheese, fresh basil 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

GREEN BEANS

walnuts, goat cheese & bacon 8

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