

appetizers

Jumbo Shrimp Cocktail

tequila lime cocktail sauce
3.25 each

noah's Crab Cakes

4 each

Oysters on the ½ Shell

champagne mignonette &
tequila lime cocktail sauce
market price

Raw Bar Sampler

Chef's selection of shrimp,
oysters, crab & clams
6.95 - 15.95 per person

Filet & Gorgonzola Skewer

big warm bites served with
gorgonzola cream sauce
2.65 each

Seared Ahi Tuna

pepper crusted with sweet
chili garlic sauce
2.95 - 5.95 per person

Hot Spinach Dip

fresh tomatoes, parmesan &
house made tortilla chips
1.75 - 2.75 per person

Bacon wrapped BBQ

Shrimp

3.75 each

Oysters or Shrimp

Rockefeller

3.45 each

Sushi, Nigiri & Maki Rolls

1.5 - 5.5 per guest

Grilled Steak Bruschetta

on garlic bread with
red pepper aioli
2.95 each

Mushroom Rockefeller

1.55 each

Bourbon BBQ Meatballs

.95 each

Bacon wrapped Scallops

4 each

Miniature Beef Wellington

4.75 each

Cheese & Fruit Platter

Chef's selection of domestic
& imported cheese
4 per guest

Coconut Shrimp

3.5 each

Chicken Lettuce Wraps

tangy & full of flavor
3.65 per person

Guacamole & Grilled

Pineapple Salsa

house made tortillas
2.55 per person

Crab Stuffed Shrimp

jumbo stuffed with seasoned
lump crab
3.95 each



noah's Crostinis

shrimp, chevre & tangerine, pesto, bacon &
tomatoes, wasabi tobiko & crab, steak &
horseradish sauce, smoked salmon & dill cream
2.25 each

noah's Sliders

bbq meatloaf & white cheddar, steak,
caramelized onions & roasted red pepper puree,
steak, gorgonzola & gorgonzola cream
3.75 each

Ginger Shrimp & Grilled Pineapple Skewers

4 each

Hot Crab Rangoon Dip

fried wonton chips
2.95 per person

Tilapia or Shrimp Ceviche

house made tortilla chips
2.75 - 3.75 per person

noah's Flatbread

assorted varieties: rosemary & potato, blue
cheese & pear; sausage & rosemary, bbq chicken,
balsamic & mushroom, apple & bacon
price varies on size/guest count

Smoked Salmon Pepper Dip

2.95 per person

dinner

- Noah's Meatloaf With Sweet & Spicy BBQ Sauce
- Bourbon BBQ Salmon
- Grilled Flank Steak With a Cabernet Shallot Reduction
- Sautéed Barramundi with Caramelized Clementines & Edamame
- Cajun Tilapia With Pineapple Salsa
- Smoked Salmon & Whiskey Pasta
- Seafood Pasta With Sherry Tomato Cream Sauce
- 5 Cheese Ravioli With Cajun Cream Sauce
- Asian Honey Jalapeño Chicken
- Bay Scallops & "Rag" Pasta
- Shrimp Scampi
- Jalapeño Crusted Chicken stuffed with Mozzarella, Pico de Gallo



- 6 or 8 oz Filet Mignon with Gorgonzola Cream Sauce **sit down dinner only * mp*
- 12 oz New York Strip with Sautéed Mushrooms & Onions **sit down dinner only * mp*

- Seared Ahi Tuna with Sweet Chili Garlic & Wasabi Cream, 2 Salads \$28.95
 - Choice of 2 Entrées, 2 Sides, 2 Salads \$34.95
 - Choice of 3 Entrées, 3 Sides, 2 Salads \$39.95
- *price excludes filet, NY Strip & Ahi Tuna
all options available for lunch portioning & pricing*

A la carte	A la carte
Entrées	Side Dishes
11.95 – 27.95	3.99 – 6.99

*prices are per person;
excludes applicable taxes & gratuity*

Value dinner buffets

If you're looking to provide your guests with a fresh & delicious meal, but want a great value too, then these money-saving entrée packages are perfect for your next event!

Honey Jalapeño Chicken Breast

*Coconut Cilantro Rice,
Romaine Salad with Citrus Vinaigrette*
20.99 per person

Lemon Garlic Salmon

*Baby Carrots & Sunburst Squash,
Roasted Garlic Potatoes*
21.99 per person

Blackened Salmon

*Cajun Cream Sauce,
3 Cheese Mac & Cheese, Caesar Salad*
21.99 per person

Chipotle BBQ Meatloaf

*Jalapeño Corn Bread, Potato & Bacon Gratin,
Romaine Salad*
19.99 per person

Pineapple Rum Glazed Ham

*Black Beans & Rice,
Hawaiian Salad with Citrus Dijon*
20.99 per person

Artichoke & Mascarpone Ravioli

*Marinara Meatballs & Onions
Caesar Salad*
19.99 per person



chef stations

*Enjoy your choice of meat or seafood carved to order
Carving Stations must be accompanied by a
uniformed chef or server
All carving stations include all condiments*

Prime Rib 14.95 per person
with au jus & horseradish sauce & rolls

Honey Glazed Ham 11.95 per person
with pineapple rum sauce & rolls

Pasta Station 12.95 per person
assorted meats, ravioli, sauces & vegetables & rolls

Sushi & Oyster Station 15.95 per person

Dessert Station 6.95 per person
*Bananas Foster
Bread Pudding with Wild Turkey Sauce*

**Minimum of 20 guests required for Chef Stations
* \$50 Chef Fee*

side options

- Garlic & Horseradish Mashed Potatoes
 - Oven Roasted Maple Seasoned Fingerlings
- Sautéed Green Beans with Grilled Onions
 - Noah's 3 Cheese Macaroni & Cheese
 - Potato, Cheddar & Bacon Gratin
- Cajun & Honey Buttered French Bread
 - Noah's Vegetable Fried Rice
 - Coconut Cilantro Rice
 - Creamed Corn
 - Creamed Spinach
 - Seasonal Vegetable Risotto
 - Herb Roasted Mushrooms
- Sautéed Baby Carrots & Sunburst Squash
 - Jalapeño Corn Bread with Cajun Butter
 - Wasabi Mashed Potatoes
 - Black Beans & Rice
 - Mashed Sweet Potatoes
 - Sweet Carrot Potato Gratin
 - Roasted Sweet Potato Wedges



salad options

Caesar Salad

romaine with croutons, parmesan, Caesar dressing

Wakame Seaweed Salad

Ginger Salad

iceberg lettuce, cucumbers, ginger dressing

noah grant's house

chopped romaine, diced tomatoes, white cheddar, croutons, basil balsamic

Wedge Salad

diced tomatoes, crispy bacon, red onions, crumbled blue cheese

Misto Salad

mixed field greens, diced tomatoes, shredded carrots, bacon, basil balsamic

BUSINESS LUNCH

boxed lunches

• Grilled BBQ Chicken Sandwich

bacon, tomato & cheddar

• Meatloaf Sandwich

chipotle BBQ & white cheddar

• Smoked Salmon BLT

dijon aioli

• Bulgogi Sandwich

roasted red pepper aioli

• Grilled Cajun Tilapia Sandwich

lettuce, tomato, spicy remoulade

• Chicken Salad

lettuce, tomato

• Chicken Pesto Sandwich

lettuce & tomato

• Grilled Chicken Salad

romaine, tomatoes, croutons, cheddar & basil balsamic

• Smoked Salmon Pita

cucumber, garlic dill cream cheese

• Spicy Tuna Sushi Roll

fresh tuna, cilantro, jalapeño, spicy sauce

• California Sushi Roll

fresh lump crab, cucumber, avocado, masago

• Long Island Sushi Roll

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

All sandwiches come with chips;

cole slaw & potato salad available for \$1 more

9.95 per lunch

add a side salad for \$2.5 more



soup & salad boxed lunches

• Soup & Salad

choice of Soup & Salad below & jalapeño cornbread

½ Sandwich, Soup & Salad

choice of Soup & Salad below & Chicken Salad

9.95 per person

Caesar Salad

romaine with croutons, parmesan & Caesar dressing

Wedge Salad

diced tomato, crispy bacon, red onion, crumbled blue cheese

Wakame Seaweed Salad

Ginger Salad

iceberg lettuce & ginger dressing

Misto Salad

mixed field greens, diced tomatoes, shredded carrots, blue cheese & basil balsamic

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chopped romaine, diced tomato, bacon, croutons & basil balsamic

Goose Island Beer Chili

Shrimp & Crab Bisque

Cream of Mushroom

Tomato Basil

BUSINESS LUNCH

buffet lunch options

Asian Bar

Spicy Tuna Sushi Roll, Salmon Sushi Roll, California Sushi Roll, Chicken Lettuce Wraps & Hot Crab Rangoon Dip with Crispy Wontons
15.95 per person

Fajita Salad Bar

Marinated Chicken & Steak with Sautéed Peppers, Onions & Pico de Gallo. Mixed Greens, Shredded Cheese, Flour Tortillas, Chipotle Ranch Dressing
12.95 per person

Land & Sea Taco Salad • Taco Bar

House Ground Beef & Spicy Shrimp. Mixed Greens, Flour Tortillas, Shredded Cheese, Pico de Gallo, Chipotle Ranch Dressing & Sour Cream
14.95 per person

Pasta Bar

Includes Alfredo with Fresh Spinach & Beef Marinara Sauces, Fettuccini & 5 Cheese Ravioli, Caesar Salad & Garlic Bread
13.95 per person

Soup, Salad & Sandwich Bar

- Choice of one Soup
 - Choice of one Salad
 - Chicken or Tuna Salad
 - Deli Meats, Fresh Condiments
 - Assorted Fresh Bread
- 11.95 per person



noah's lunch buffets

- **Spicy & Savory Chipotle Meatloaf**
Jalapeño Corn Bread, Cole Slaw & Caesar Salad
 - **Chicken Schnitzel**
Buttered Herb Fettuccini & Romaine Salad
 - **5 Cheese Ravioli With Cajun Cream Sauce**
Garlic Bread, Caesar Salad & Meatballs with Sautéed Onions
 - **Meatloaf & Steak Sliders**
Potato & Bacon Gratin, House Salad
 - **Cajun Tilapia with Pineapple Salsa**
Coconut & Cilantro Rice & Romaine Salad
 - **Fettuccini Alfredo with Fresh Spinach & Tomatoes**
Garlic Bread, Caesar Salad & Meatballs with Sautéed Onions
 - **Smoked Salmon & Shrimp Whiskey Pasta**
Garlic Bread & Caesar Salad
 - **Asian Honey Jalapeño Chicken**
Coconut Cilantro Rice & Ginger Salad
 - **Artichoke & Mascarpone Ravioli**
Garlic Bread & Caesar Salad
- 12.95 per person

BUSINESS LUNCH

buffet lunch options

- **Spicy Sausage Pizza Bake & Artichoke & Mascarpone Ravioli**
Caesar Salad, Garlic Bread
- **Crawfish, Sausage & Chicken Etouffe & Chipotle BBQ Meatloaf**
Jalapeño Cornbread, House Salad
 - **Thai Beef Salad & Chicken Peanut Satay Sliders**
Coconut Cilantro Rice
- **Chicken Lettuce Wraps & Isle Style Tilapia**
Cilantro Coconut Rice, House Salad
 - **Tilapia with Peach BBQ & Chipotle BBQ Meatloaf**
Corn Casserole, House Salad
- **Ginger Pineapple Beef Stir Fry & Sushi**
Fried Rice, Ginger Salad
 - **Steak & Meatloaf Sliders & Sushi**
Vegetable Fried Rice, Ginger Salad
 - **Bourbon BBQ Pulled Pork Sliders & Peach BBQ Chicken**
3 Cheese Macaroni & Cheese, Mixed Green Salad
 - **Ginger Teriyaki Flank Steak & Coconut Chicken**
Fried Rice, Baby Bok Choy & Vegetables
- **Baked Salmon & Lemon Pepper Chicken**
Lemon Garlic Fettuccini, Caesar Salad

15.95 per person



- **Sushi & Bulgogi Beef Fried Rice**
Ginger Salad
- **Shrimp Alfredo & Pesto Chicken**
Garlic Bread, Caesar Salad
 - **Teriyaki Salmon**
3 Cheese Mac & Cheese, Sautéed Green Beans, Romaine Salad
 - **Hoisen Baked Salmon**
Fried Rice, Baby Bok Choy & Vegetables, Ginger Salad
 - **Crab Cakes & Fettuccini**
Seafood Lemon Cream Fettuccini & Cole Slaw
 - **Filet Mignon Tips & Fettuccini**
Mushroom Red Wine Demi Glace, Garlic Mashed Potatoes, House salad
 - **Shrimp Scampi & Parmesan Chicken**
Caesar Salad, Garlic Bread
- **Flank Steak Strips & Baked Vegetable Penne**
Woodford Reserve Peppercorn Sauce, House Salad
- **Roasted Sirloin Medallions & Asian Pasta**
Spicy Pineapple Glaze over rice, Wasabi Mashed Potatoes, Ginger Salad
- **Coconut Shrimp & Caribbean Chicken Pasta**
Beans & Rice, House Salad

15.95 per person

noah's Fresh Market

For genuine sea food lovers



Today's Fresh Catch

Sold by the Pound

Atlantic Salmon	11.95 lb.
Scottish Organic Salmon.....	15.95 lb.
Farmed Tilapia	8.95 lb.
Hawaiian Mahi Mahi	10.95 lb.
West Coast Wild Sturgeon.....	15.95 lb.
New Zealand Wild King Salmon	19.95 lb.
Yellow Fin Tuna #1... ..	24.95 lb.
Yellow Fin Tuna #2.....	15.95 lb.
Sea Scallops	17.95 lb.
Farmed Barramundi	16.95 lb.
Farmed Cobia.....	15.95 lb.
Farmed Kona Kampachi.....	23.95 lb.

Soups and Sauces

Sold by the Pint

Shrimp & Crab Bisque	9.95 pt.
Goose Island Beer Chili.....	6.95 pt.
noah's Balsamic Dressing	9.95 pt.
noah's Cocktail Sauce.....	2.95 pt.
noah's Tequila Cocktail Sauce.....	2.95 pt.
House made Tartar Sauce.....	1.95 pt.

From Our Raw Bar

Sold by the Each or by the Pound

Fresh Oysters Unshucked.....	1.75 ea.
Jumbo Shrimp - 8/12 Count	
Raw, Peeled & Deveined.....	21.95 lb.
Beer-Boiled Shrimp Cocktail.....	23.95 lb.

Steak and Shellfish

Sold by the Each or by the Pound

8 oz. Filet	17.95 ea.
12 oz. New York Strip.....	16.95 ea.
Live Maine Lobsters.....	14.95 lb.
Alaskan King Crab Legs	18.95 lb.
5 oz. Cold Water Lobster Tail	12.95 ea.

Party Platters

Beautifully presented and ready to serve and enjoy.
Includes Tequila Lime Cocktail Sauce & Lemons

Peel 'n Eat Shrimp

Regular	1.5lb. 46 - 50 pcs./ 13.95
Large.....	1.5lb. 31 - 37 pcs./ 16.95

Cocktail Shrimp Trays

Jumbo	1.5 lb. 12 - 18 pcs./ 29.95
Jumbo.....	3 lb. 24 - 36 pcs./ 49.95

Seared Pepper Tuna Platter (1lb.) 34.95 lb.

served with Sweet Wasabi Cream & Chili Garlic Sauce

Oysters on the Half Shell 1.95 ea.

also served with Champagne Mignonette & Saltines