


Ask us about
- CATERING -
Your Next Event!

noah grant's

grill house & oyster bar

Blue Point Oyster
- Happy Hour -
4pm - 6pm

APPETIZERS

Oysters Rockefeller <i>by the each</i>	3.99
Shrimp Rockefeller <i>by the each</i>	3.99
Jumbo Shrimp Cocktail <i>tequila lime cocktail sauce; by the each</i>	3.79
Kickin' Shrimp <i>10 spicy breaded shrimp</i>	10.99
Edamame <i>tempura battered or spicy available for .99</i>	4.99
Chicken Lettuce Wraps	10.99
Spinach Dip <i>add blue lump crab 6.99</i>	8.99
 New Zealand Green Lip Mussels <i>sweet coconut, cilantro</i>	9.99
Lump Blue Crab Cakes <i>2 jumbo cakes</i>	12.99
Lump Blue Crab Wontons <i>house made; each</i>	2.99
Asian Filet Skewer <i>tender marinated 5oz. filet, grilled with mushrooms, onions, cabbage; enough to share</i>	15.99
Pirate's Platter <i>4 jumbo shrimp cocktail, 3 oysters Rockefeller, 1 pound snow crab clusters</i>	35.99
Bucket O' Snow Crabs <i>1 lb. snow crab clusters</i>	16.99
Grilled Lamb Meatballs <i>5 meatballs stuffed with blue cheese</i>	12.99

SOUPS & SALADS

 Shrimp & Crab Bisque	5.99
Cream of Shiitake Mushroom Soup	4.99
Tomato & Mozzarella Salad	5.99
noah's House Salad	7.99
<i>romaine, blue cheese, cranberries, pecans, bacon, tomatoes, basil vinaigrette</i>	
noah's "Mini" Salad <i>romaine, white cheddar, tomatoes</i>	2.69
Wedge Salad <i>roasted red pepper blue cheese</i>	6.99
Caesar Salad	5.99
Harvest Salad	9.99
<i>mixed greens, mushrooms, cranberries, apples, butternut squash, blue cheese crumbles, red onions, green peppers, apple rosemary vinaigrette; enough to share!</i>	
Wakame Sesame Salad	5.99
Asian Salad	5.99
<i>peanuts, apples, water chestnuts, carrots, crispy wontons & ginger soy vinaigrette</i>	

We Recommend

noah grant's

We Recommend

- Grûner Veltliner Wine -

with Oysters

grill house & oyster bar


- Bubbly -

with Seared Tuna




ASK YOUR SERVER ABOUT TODAY'S FRESH OYSTERS

**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.**

RAW BAR APPETIZERS

Tempura Tuna Tataki <i>ponzu sauce</i>	14.99
Sesame Crusted Tuna <i>sweet wasabi cream & sweet chili garlic sauce</i>	14.99
Tilapia Ceviche <i>fresh tilapia & vegetables, cilantro, citrus</i>	10.99
3 Oyster Shooter Platter <i>Seasoned Bloody Mary, Absolut Peppar & Lemon</i>	11.99
 Seafood Stack <i>lump Blue crab, tuna, pineapple, citrus vegetables</i>	9.99


SUSHI BAR

Lump Crab California Roll 9		Long Island Roll 12
<i>lump blue crab, cucumber, avocado</i>		<i>soy paper, salmon, Hawaiian tuna, cucumber, cream cheese, tamago, jalapeño, cilantro, sweet chili</i>
Spicy Hawaiian Tuna Roll 12		Rainbow Roll 13
<i>Hawaiian tuna, jalapeño, cilantro, 2 spicy sauces</i>		<i>lump crab, cucumber, avocado inside; layered Hawaiian tuna, salmon, tilapia, avocado, wasabi cream & unagi sauce</i>
Caterpillar Roll 10		Smoked Salmon Roll 9
<i>unagi, avocado, cream cheese, unagi sauce</i>		<i>smoked salmon, scallions, cream cheese, tamago, sweet wasabi cream</i>
Super Spicy Vegas Roll 10		
<i>salmon, avocado, cream cheese, jalapeño, hot sauce</i>		Cracklin' Shrimp Roll 12
Island Roll 12		<i>shrimp tempura, tempura crunch, ebi, unagi sauce</i>
<i>avocado, cream cheese, shrimp tempura, ebi, sweet chili garlic</i>		Tuna Tataki Inside Out Roll 12
 Fire Breathing Dragon Roll 13		<i>Hawaiian tuna, scallions, ponzu sauce, sesame seeds</i>
<i>unagi, smoked salmon, cream cheese, avocado, unagi & sweet chili sauce; set on fire</i>		Scattered Sushi Bowl 14
Noah's Monster Roll 13		<i>Hawaiian tuna, Tasman salmon, ebi, tamago smoked salmon & vegetables atop rice</i>
<i>spicy tuna roll tempura battered, spicy sauces</i>		Lobster Roll 16
Crazy Monkey Roll 13		<i>tempura lobster, avocado, tamago, unagi sauce, wasabi aioli</i>
<i>lump blue crab, cucumber, avocado, tamago, tempura crunch; layered with Hawaiian tuna & sweet wasabi</i>		
Rock 'n Roll 12		
<i>soy paper, lump blue crab, shrimp tempura, tempura crunch, avocado, tamago, ebi, unagi sauce & yuzu</i>		
Spider Roll 13		
<i>soft shell crab, avocado, spicy & sweet sauce</i>		

NIGIRI & SASHIMI

Per Piece

Shrimp (Ebi)	2.50
Spicy Shrimp (Ebi)	2.50
Tasman Salmon (Sake)	3.75
BBQ Eel (Unagi)	3.50
Hawaiian Tuna	3.75
Smoked Salmon (Smoked Sake)	2.95

 denotes noah's Favorites

LIVE
- Maine Lobster -
Fridays & Saturdays

noah grant's

grill house & oyster bar

1/2 Price Bottles
- WINE -
Tuesdays & Sundays

SEA

noah's Style *Garlic, Butter, Lemon*

Blackened *Cajun Butter*

Baked East Coast *Old Bay Recipe*

Cedar Plank *Lemon*

Baked *Lemon*

House Made Teriyaki *Sticky Rice*

Isle Style *Sautéed, Pineapple Salsa*

Tasman Salmon, 8 oz 24.99

George's Bank Diver Scallops, 3 lg 17.99

Honduran Tilapia, 8 oz 13.99

Jumbo Shrimp, 5 15.99

Seared Hawaiian Tuna *Sticky Rice, Sweet Chili, Wasabi Cream ..* 28.99

Pan Sautéed Perch *Hand Breaded, Cole Slaw* 18.99

Shrimp Scampi 6 Jumbo Shrimp, Fettuccini, White Wine,
Garlic Butter 19.99

 Blackened Isle Tilapia *Coconut & Sweet Chili Sauce,
Pineapple Salsa* 14.99

Fish Tacos *Sautéed or Blackened Tilapia or Kickin' Shrimp* 14.99

Seafood Etouffe *Cajun Stew with Shrimp, Mussels, Calamari,
Crab & Crawfish* 21.99

Cold Water Lobster Tail 5 oz. *Garlic Butter* 19.99

Lump Blue Crab Cakes 3 jumbo cakes 16.99

LAND

Lamb Burger *Blue Cheese stuffed, Bacon, Basil & Tomato
& Balsamic glaze; French Fries* 15.99

noah's Dolsot Bipimbap *Marinated Filet, Shrimp Fried Rice,
Fried Egg* 16.99

10 oz Grill House Cheese Burger *Fried Onion Straws; Cole
Slaw, Potato Salad* 12.99

 noah's Meatloaf *Chipotle BBQ; Jalapeño Cornbread, Cole Slaw ..* 15.99

noah's Meatloaf Sandwich *Cole Slaw* 10.99

Pesto Chicken *stuffed with Fresh Mozzarella & Spinach; Pesto
Cream Sauce; Sunburst Squash & Baby Carrots* 16.99

 denotes noah's Favorites

We Recommend
- Ex Umbris -
with Filet

noah grant's

grill house & oyster bar

LIVE
- Maine Lobster -
Friday & Saturday

STEAK

For your dining pleasure, our steaks are *Certified Angus Beef*,®
the tastiest, juiciest beef available.



 **Noah's Mill Bourbon Peppercorn 8 oz Filet** ..37.99

4 oz Filet ..16.99 **6 oz Filet** ..27.99

8 oz Filet ..33.99 **12 oz NY Strip** ..33.99


Surf 'n Turf 6oz Filet & 5 oz Cold Water Lobster Tail ..44.99

Gorgonzola Cream 1.99, Sautéed Onions 1.99

Noah's Mill Style 5.99, Sautéed Mushrooms 2.99, Oscar Style 8.99

PASTA

Vegetable Risotto *Parmesan, Fresh Spinach, Roasted Red Peppers, Roasted Butternut Squash, Mushrooms* 14.99

 **Seafood Pasta** *Honey Cajun Cream, Mussels, Shrimp, Crawfish, Blackened Tilapia* 19.99

Fettuccini Alfredo *Tomato, Fresh Spinach; add Chicken or Shrimp 4.99* .. 9.99

Seafood Risotto *Lump Blue Crab & Parmesan Risotto, 3 Seared Scallops* 24.99

SIDE DISHES

 **Creamed Spinach** 5.99

Sautéed Spinach & Onions 4.99

Grilled Asparagus 6.99

Sautéed Green Beans
with Bacon & Onions 5.99

Sautéed Mushrooms
shiitake & button 4.99

Steamed Broccoli *zesty Mornay cheese sauce; enough to share* 7.99

Lobster Mac & Cheese
enough to share 16.99

Potato & Bacon Gratin
enough to share 6.99

Baked Potato *loaded* 4.99


 **Mashed Potatoes** *loaded* 4.99

Macaroni & Cheese
enough to share 6.99

French Fries 3.99

Fettuccini Alfredo 4.99

Fried Rice 4.99

 *denotes noah's Favorites*