



~ Teasers (half an appetizer) /  
Appetizers / Platters ~

**Noble Signature Seafood Chowder**

*Rich Spiced Saffron Broth*  
\$10

**Crisp Fried Calamari**

*Lemon Chili Aioli*  
Teaser \$7 / App \$14 / Platter \$28

**Grilled Calamari**

*Chimichurri, Lemon*  
Teaser \$7 / App \$14 / Platter \$28

**Charcuterie Board**

*Prosciutto, Brie, Salami, Cured Sausage,  
Olives, Spiced Nuts*  
Teaser \$9 / App \$18 / Platter \$36

**Wasabi and Pistachio Tempura  
Soft Shell Crab**

*Veggie Slaw, Lemon Chili Aioli*  
\$10 half / \$20 full / \$40 two piece

**Simply the Best Oysters**

*Mignonettes, Cocktail Sauce*  
6 Oysters \$20

**Seafood Antipasto**

*Little Neck Clam, 4 Mussels, Calamari, 1 Jumbo  
Shrimp, 1 Diver Scallop, 1 Crab Leg, Olives,  
Marinated Tomatoes, Citrus Squeeze Marinade*  
\$24

*Little Neck Clam, 8 Mussels, Calamari, 2 Jumbo  
Shrimps, 2 Diver Scallops, 2 Crab Legs, Olives,  
Marinated Tomatoes, Citrus Squeeze Marinade*  
\$48

**Cultivated P.E.I. Mussels**

*White Wine Sauce or Tomato Sauce*  
Teaser \$7 / App \$14 / Platter  
\$28

**Grilled Wild Jumbo Shrimp &  
Diver Scallop**

*Veggie Slaw, Citrus Butter Sauce, Balsamic Glaze*  
\$10 for 1 shrimp 1 scallop  
\$20 for 2 shrimps 2 scallops  
\$40 for 4 shrimps 4 scallops

~ Salads ~

**Noble Organic Greens &  
Garden Vegetables**

*Honey, Lemon & Extra Virgin Olive Oil Dressing*  
\$11

**Spicy Seared Saku Tuna & Chickpea**

*Arugula Aioli, Tomatoes, Bermuda Onions*  
\$20

**Warm Salad with Berries & Soft Brie**

*Organic Greens, Candied Nuts, Champagne Vinegar*  
\$15

**Caesar Salad**

*Garlic Crostini, Bacon, Parmesan, Romaine Hearts,  
Anchovy Dressing*  
\$14

**Tomato & Goat Cheese Salad**

*Refreshing Cucumber Vinaigrette*  
\$16

**Want to add  
something to your  
salads? Please check  
the [Add Ons](#)**