



NOBLE
B I S T R O
seafood

TAKE OUT MENU

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

Noble Signature Seafood Chowder

Rich Spiced Saffron Broth

\$10 for ½ LT

\$20 for 1LT

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](#)**