



NOBLE
B I S T R O
seafood

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

Lobster Bisque
\$10

Crisp Fried Calamari
Lemon Chili Aioli
Teaser \$7 / App \$14 / Platter \$28

Grilled Calamari
Chimichurri, Lemon
Teaser \$8 / App \$16 / Platter \$32

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
\$11 for 1 shrimp 1 scallop
\$22 for 2 shrimps 2 scallops
\$44 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](#)**