



**NOBLE**  
B I S T R O  
*seafood*

## TAKE OUT MENU

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

**Noble Lobster Bisque**

\$10 for 500ml  
\$20 for 1LT

**Crisp Fried Calamari**

*Lemon Chili Aioli*

Teaser \$8 / App \$16 / Platter \$32

**Grilled Calamari**

*Chimichurri, Lemon*

Teaser \$9 / App \$18 / Platter \$36

**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 \$22 / 12 Oysters \$44

**Seafood Antipasto**

*Little Neck Clam, 4 Mussels, Calamari, 1 Jumbo  
Shrimp, 1 Diver Scallop, 1 Crab Leg, Olives,  
Marinated Tomatoes, Citrus Squeeze Marinade*  
\$25

*Little Neck Clam, 8 Mussels, Calamari, 2 Jumbo  
Shrimps, 2 Diver Scallops, 2 Crab Legs, Olives,  
Marinated Tomatoes, Citrus Squeeze Marinade*  
\$50

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

*White Wine Sauce or Tomato Sauce*

Teaser \$8 / App \$16 / Platter \$32

**Grilled Wild Jumbo Shrimp &  
Diver Scallop**

*Veggie Slaw, Citrus Butter Sauce, Balsamic Glaze*

\$12 for 1 shrimp 1 scallop

\$24 for 2 shrimps 2 scallops

\$48 for 4 shrimps 4 scallops

~ Salads ~

**Noble Organic Greens &  
Garden Vegetables**

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

**Warm Salad with Berries & Soft Brie**

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

**Caesar Salad**

*Garlic Crostini, Bacon, Parmesan, Romaine Hearts,  
Anchovy Dressing*

\$14

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