



~ Mains ~

All Mains Served with Organic Vegetables
(Except Lobster Linguine)

Lobster Linguine

*Spicy Cognac Rosé
Sauce, Garlic Crostini*
\$32

**8oz Pan Seared Sea Bass Patagonia
Toothfish Filet**

"The King of All Fish" Citrus Butter Sauce
\$48

1.5 lbs Live Nova Scotia Lobster

*Grilled, Steamed or Broiled Citrus Garlic Butter
Sauce*
Market Price

8oz Crispy Skin Canadian Salmon Filet

Salsa Fresca, Basil Infused Extra Virgin Olive Oil
\$26

1.5 lbs of Snow Crab Legs

Citrus Butter Sauce, Garlic Crostini
\$60

1.5 lbs of Jumbo King Crab Legs

*"Simply the Best Crab Legs Split for Your Eating
Pleasure" Citrus Butter Sauce, Garlic Crostini*
Market Price

Seafood Bounty

*A Bounty of Seafood that includes 1/2 Lobster,
1 Diver Scallop, Crab Leg, Calamari, Mussels, Clam, 1
Shrimp, Crispy Soft-Shell Crab Drizzled with
Citrus Butter & Garlic Confetti*
\$80

7oz USDA Prime Beef Tenderloin

Caramelized Onions, Peppercorn Jus
\$48

**Honey and Pommery Mustard
Glazed Chicken Breast**

Thyme Infused White Wine Sauce
\$24

Noble Signature Paella

*Scallop, Wild Shrimp, Calamari, Mussels, Chicken,
Cacciatore Sausage, Triple Grain, Saffron and Spices*
\$35

**Garden Vegetable Orecchiette
with Arugula Pesto**

Sundried Tomatoes And Chickpea
\$24

~ Add Ons ~

Proteins

8oz Snow Crab Legs \$18	1 Big Clam \$5
1 Jumbo Shrimp \$4	Half Lobster \$32.50
1 Jumbo Scallop \$6	1 Oyster \$3.50
Calamari \$8	8oz King Crab Legs \$45
Mussels \$8	Chicken Breast \$6

Other

Roasted Potatoes \$3	Organic Vegetables \$3
Side Linguine \$7	Side Salad \$7
Sweet Potato Frites \$6	
Garlic Focaccia \$6	