

NOBLE LUNCH

Royal Osetra Caviar- Gallilee 30 Gram
 Blinis, Red Onion, Crème Fraiche, Chives -Add "Dobbert Style" +35 (Crispy Pork Belly, Chilled Lobster Claws)
\$175

*Nantucket Oysters (ea.) \$4 Cucumber Mignonette Shrimp Cocktail \$20 Jumbo Shrimp, Lemon, Cocktail Sauce	*Atlantic Tuna Poke \$22 Wakame, Wonton Chips, Scallion, Orange, Ginger, Avocado, Radish Wakame Salad \$8
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Starters and Salads

Crab Rangoons \$18 Sea, Spiced Honey Dipping Sauce Bluefish Pâté \$18 Radish, Carrots, Cucumber, Rice Cracker Lump Crab & Smoked Gouda Dip \$19 Tortilla Chips, Grilled Lime Pan Crisp Crab Cake \$18 Yuzu Aioli Blistered Shishito Peppers \$16 Sweet Soy, Crispy Shallot, Scallion, Sesame Chicken Wings \$14 Crispy Chicken Wings, Togarashi, Scallion, Crispy Shallot Lobster Quesadilla \$35 Cheddar Jack, Corn, Charred Lime, Chipotle Aioli	House Caesar Salad \$14 Toasted Bread, Parmesan, Garlic Peppercorn Dressing Lobster BLT Sliders (3ea) \$38 Lightly Dressed Lobster, Crisp Bacon, Lettuce, Tomato, Toasted Potato Buns N.E. Clam Chowder \$14 Smoked Bacon, Thyme, Oyster Crackers Fried Cauliflower Bites \$16 Togarashi, Yuzu Aioli Mixed Green Salad \$14 Cucumber, Grains, Edamame, Citrus Vinaigrette, Onion Straws, Radish Calamari and Kimchee \$18 Crispy Calamari and Fried Kimchee, Scallion, Boom x2 Sauce
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* Salad Options

Grilled Chicken+12 Lobster+28 Blackened Salmon+16 Filet Mignon+24 Grilled Shrimp+16 Crab Cake+14

Full Plates and Shares

Lobster Mac & Cheese \$37 3 Cheese Sauce, Atlantic Lobster - Add 4oz. Filet Mignon +22 *Sriracha Salmon \$34 Bok Choy, Ancient Grains, Edamame Puree Bang Bang Shrimp \$32 Rice, Grilled Lime King Crab & Shrimp Boil \$110 1# King Crab, Shrimp, Cajun Butter, Potato, Corn, Chorizo	Crab Cake Dinner \$32 2 Crab Cakes, Fries, Yuzu Aioli, Lemon, Cole Slaw N.E. Fish & Chips \$28 Buttermilk Fried Cod, Tartar Sauce, Lemon, Cole Slaw Lobster & Shrimp Boil MKT 1.25lb Lobster, Shrimp, Potatoes, Corn, Cajun Butter
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Sandwiches (all come with Fries)

* Surf and Turf Burger

8oz. Double Beef Patties, Lobster, Swiss, Lemon Aioli, Onion Straws
\$33

Crab Cake BLT \$24 Pan Seared Crab Cake, Applewood Smoked Bacon, Greens, Yuzu Aioli. Crispy Korean Chicken Sandwich \$20 Korean BBQ Sauce, Kimchee, Mayo, Pickles Blackened Chicken Sandwich \$20 Chipotle Aioli, Applewood Smoked Bacon	Chilled N.E Lobster Roll 38/72 Lemon Aioli, 6" or Footlong, Toasted Brioche *All American Burger \$20 8oz. Double Stack of Prime Beef Patties, Yellow Cheese, Pickles, Mustard, Ketchup Codfish Sandwich \$20 Fried Cod, Tartar Sauce, Lemon, Greens
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Desserts

Root Beer Float \$11 Caramel Drizzle Cheesecake of the Moment \$12 made in house	Vanilla Bean Ice Cream (2 \$9 Scoops) Chocolate Decadence Cake \$12 Chocolate Glaze
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Sides 11

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|-----------------|----------------------|------------------|
| -Ancient Grains | -Golden French Fries | -Garlic Bok Choy |
| -Mac & Cheese | -Classic Coleslaw | |

**Before Placing an order, Please inform your server if a person in your party has a food allergy*

**Consuming raw or Undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.*

NOBLE DINNER

Royal Osetra Caviar- Gallilee 30 Gram 175

Blinis, Red Onion, Crème Fraiche, Chives -Add "Dobbert Style" +35 (Crispy Pork Belly, Chilled Lobster Claws)

* Nantucket Oysters (ea.) 4	Wakame Salad 8
Cucumber Mignonette	* Atlantic Tuna Poke 22
Shrimp Cocktail 20	Wakame, Wonton Chips, Scallion,
Jumbo Shrimp, Lemon, Cocktail Sauce	Orange, Ginger, Avocado, Radish

Starters

Lump Crab & Smoked Gouda Dip 19	N.E. Clam Chowder 14
Tortilla Chips, Grilled Lime	Smoked Bacon, Thyme, Oyster Crackers
Lobster BLT Sliders (3ea) 38	Mixed Green Salad 14
Lightly Dressed Lobster, Crisp Bacon,	Cucumber, Grains, Edamame, Citrus
Lettuce, Tomato, Toasted Potato Buns	Vinaigrette, Onion Straws, Radish
Roasted Bone Marrow 24	House Caesar Salad 14
Garlic Chili Crisp, Mushroom Puree,	Toasted Bread, Parmesan, Garlic
Scallion Pancake	Peppercorn Dressing
Fried Cauliflower Bites 16	Bluefish Pâté 18
Togarashi, Yuzu Aioli	Radish, Carrots, Cucumber, Rice Cracker
Calamari and Kimchee 18	Blistered Shishito Peppers 16
Crispy Calamari and Fried Kimchee,	Sweet Soy, Crispy Shallot, Scallion,
Scallion, Boom x2 Sauce	Sesame
Chicken Wings 14	Lobster Quesadilla 35
Crispy Chicken Wings, Togarashi,	Cheddar Jack, Corn, Charred Lime,
Scallion, Crispy Shallot	Chipotle Aioli

* Salad Options

Grilled Chicken+12 Lobster+28 Blackened Salmon+16 Filet Mignon+24 Grilled Shrimp+16
Crab Cake+14

Full Plates and Shares

Chilled N.E Lobster Roll 38/72	* Sriracha Salmon 34
Lemon Aioli, 6" or Footlong, Toasted	Bok Choy, Ancient Grains, Edamame
Brioche	Puree
Bang Bang Shrimp 32	* Glazed Halibut 36
Rice, Grilled Lime	Crispy Cauliflower, Corn Puree, Pork
* Filet Mignon 55	Lardon, Shiitake, Miso Butter
Hoisin Demi Glace, Green Beans, Miso	N.E. Fish & Chips 28
Butter Potatoes	Buttermilk Fried Cod, Tartar Sauce,
Lobster Mac & Cheese 37	Lemon, Cole Slaw
3 Cheese Sauce, Atlantic Lobster	* Surf and Turf Burger 33
• Add 4oz. Filet Mignon +22	8oz. Double Beef Patties, Lobster, Swiss,
Octopus and Pork Belly 35	Lemon Aioli, Onion Straws
Gochujang Glaze, Kimchee, Miso	
Roasted Potato	

Lobster & Shrimp Boil MKT

1.25lb Lobster, Shrimp, Potatoes, Corn, Cajun Butter

King Crab & Shrimp Boil 110

1# King Crab, Shrimp, Cajun Butter, Potato, Corn, Chorizo

Desserts

Root Beer Float 11	Chocolate Decadence Cake 12
Caramel Drizzle	Chocolate Glaze
Cheesecake of the Moment 12	Vanilla Bean Ice Cream (2 Scoops) 9
made in house	

Sides

-Golden French Fries 11	-Garlic Bok Choy 11
-Miso Butter Roasted Potato 11	-Chili Garlic Crisp Green Beans 11
-Ancient Grains 11	

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