

NOBLE LUNCH

Starters and Salads

* Nantucket Oysters (ea.) Cucumber Mignonette	\$4
* Atlantic Tuna Poke Wakame, Wonton Chips, Scallion, Orange, Ginger, Kimchee, Radish	\$22
Calamari and Kimchee Crispy Calamari and Fried Kimchee, Scallion, Boom x2 Sauce	\$18
Blistered Shishito Peppers Sweet Soy, Crispy Shallot, Scallion, Sesame	\$16
Wakame Salad	\$8
Fried Cauliflower Bites Togarashi, Yuzu Aioli	\$16
Chicken Wings Crispy Chicken Wings, Togarashi, Scallion, Crispy Shallot	\$14
Crab Rangoons Spiced Honey Dipping Sauce	\$18
Lump Crab & Smoked Gouda Dip Tortilla Chips, Grilled Lime	\$26
Lobster BLT Sliders (3ea) Lightly Dressed Lobster, Crisp Bacon, Lettuce, Tomato, Toasted Potato Buns	\$38
N.E. Clam Chowder Smoked Bacon, Thyme, Oyster Crackers	\$14
Lobster Quesadilla Cheddar Jack, Corn, Charred Lime, Chipotle Aioli	\$35
Mixed Green Salad Cucumber, Grains, Edamame, Citrus Vinaigrette, Onion Straws, Radish	\$15
House Caesar Salad Toasted Bread, Parmesan, Garlic Peppercorn Dressing	\$15
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* Salad Options Grilled Chicken+12 Lobster+28 Blackened Salmon+16 Steak+24 Grilled Shrimp+16 Crab Cake+14	

Full Plates and Sandwiches

Bang Bang Shrimp Rice, Grilled Lime	\$34
* Sriracha Salmon Bok Choy, Ancient Grains, Edamame Puree	\$36
Crab Cakes Miso Potatoes, Yuzu Aioli, Grilled Lemon, Bok Choy	\$38
N.E. Fish & Chips Buttermilk Fried Cod, Tartar Sauce, Lemon, Cole Slaw	\$28
Lobster Mac & Cheese 3 Cheese Sauce, Atlantic Lobster - Add 4oz. Filet Mignon +22	\$37
Chilled N.E. Lobster Roll Citrus Aioli, 6" or Footlong, Toasted Brioche, Crispy Onion	38/72
Blackened Chicken Sandwich Chipotle Aioli, Applewood Smoked Bacon	\$21
* All American Burger 8oz. Double Stack of Prime Beef Patties, Yellow Cheese, Pickles, Mustard, Ketchup	\$21
* Brunch Burger Wagyu 8oz patty, Bacon, Melted Gouda, Over Easy Egg, Whiskey Crack Sauce, Fries	\$34
Codfish Sandwich Fried Cod, Tartar Sauce, Lemon, Greens	\$22
Crispy Korean Chicken Sandwich Korean BBQ Sauce, Kimchee, Mayo, Pickles	\$21
Crab Cake BLT Pan Seared Crab Cake, Applewood Smoked Bacon, Greens, Yuzu Aioli.	\$25

Sides 11

Ancient Grains	\$11	Garlic Bok Choy	\$11
Mac & Cheese	\$11	Chili Crisp green Beans	\$11
Golden French Fries	\$11		

Desserts

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

**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

Starters

* Nantucket Oysters (ea.)	Cucumber Mignonette	4
* Atlantic Tuna Poke	Wakame, Wonton Chips, Scallion, Orange, Ginger, Kimchee, Radish	22
Lobster Quesadilla	Cheddar Jack, Corn, Charred Lime, Chipotle Aioli	35
Fried Cauliflower Bites	Togarashi, Yuzu Aioli	16
Lobster BLT Sliders (3ea)	Lightly Dressed Lobster, Crisp Bacon, Lettuce, Tomato, Toasted Potato Buns	38
Blistered Shishito Peppers	Sweet Soy, Crispy Shallot, Scallion, Sesame	16
Lump Crab & Smoked Gouda Dip	Tortilla Chips, Grilled Lime	26
Calamari and Kimchee	Crispy Calamari and Fried Kimchee, Scallion, Boom x2 Sauce	18
N.E. Clam Chowder	Smoked Bacon, Thyme, Oyster Crackers	14
Chicken Wings	Crispy Chicken Wings, Togarashi, Scallion, Crispy Shallot	14
House Caesar Salad	Toasted Bread, Parmesan, Garlic Peppercorn Dressing	15
Crab Rangoons	Spiced Honey Dipping Sauce	18
Mixed Green Salad	Cucumber, Grains, Edamame, Citrus Vinaigrette, Onion Straws, Radish	14
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* Salad Options	Grilled Chicken+12 Lobster+28 Blackened Salmon+16 Steak+24 Grilled Shrimp+16 Crab Cake+14	

Full Plates

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

Sides

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

Desserts

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

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