

Raw Bar

* Half Dozen Oysters	MP	Bluefish Pâté	\$14
Mignonette, Lemon, Cocktail		Radish, Herbed Carrot, Lavash	
* ½ Dozen Littleneck Clams	\$13	Crab Cocktail	\$15
On the Half Shell, Lemon, Cocktail		Aioli, Crackers, Lemon	
* Hamachi Crudo	\$18	Shrimp Cocktail	\$18
Fried Garlic, EVOO, Miso, Yuzu, Black Salt, Cilantro		Chablis Poached Shrimp, Lemon, Cocktail	

Starters

Romaine Hearts Salad	\$11	House Salad	\$11
Parmesan, Garlicky Dressing, Anchovy, Baguette		Veggies, Choice of House Made Dressings	
+ Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16		+ Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16	
Stuffed Quahogs	\$15	New England Clam Chowder	\$11
2ea, Chorizo, Herbs, Brioche, Drawn Butter		Oyster Crackers	
Pan Crisp Crab Cake	\$17	Noble Wings (6 or 12)	9/18
Jumbo Lump, Bearnaise Emulsion, Corn Salad		Crispy Chicken Wings, Tossed in Choice of Buffalo, Garlic Hoisin, or Honey Mustard	
Lobster Quesadilla	\$19	Roasted Bone Marrow	\$19
Cheddar, Jack, Corn, Lime, Chipotle Aioli		Onion Jam, Toast, Orange Gremolata, Braised Short Rib	
Lump Crab & Manchego Dip	\$17	Chowder Fries	\$15
Tortilla Chips, Grilled Corn, Basil		Just like they sound.....	
Fried Pickle Chips	\$13		
Golden Brown, House Made Ranch			

Appetizer Sampler (feeds 4-6 ppl)

6 Wings, Crab & Manchego Dip, 4 Korean Pork Ribs, 2 Stuffed Quahogs, Tater Tots
\$43

Flatbread Pizzas

Pepperoni & Bacon	\$16	Mushroom Flatbread	\$17
Mozz, Red Sauce, Parmesan		Kale, Manchego, Mozz, Garlic, Olive Oil (No Sauce)	
Blackened Chicken	\$17	Three Cheese & Oregano	\$15
Cheddar, Jack, BYB Gold BBQ Sauce, Caramelized Onion, Roasted Corn		Red Sauce, Cheddar, Mozz, Parmesan Cheese	

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MOST DISHES CAN BE PREPARED GLUTEN FREE. PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.



Sea

*NEW Swordfish Niscoise \$31 Herbed Potato, Green Beans, Tomato, Caper	Golden Fried Shrimp Platter \$29 Cole Slaw, Fries, Tartar Sauce, Lemon
Snow Crab Legs \$42 1 ½ LB., Street Corn, Fries, Butter	* Fried Whole Belly Clams \$28 Ipswich Clams, Tartar Sauce, Lemon
* Baked Cod \$28 Crabcake Crusted, Sautéed Green Beans, Preserved Lemon	Surf & Turf Mac & Cheese \$36 Creamy Home Made Mac & Cheese, Short Rib of Beef, Fried Lobster Claws, Basil, Seasoned Ritz Crumbs
Cod Fish & Chips \$24 Tartar Sauce, Lemon, Cole Slaw	* Blackened Salmon Filet \$28 Glazed Carrots, Furikake Rice

***NEW Noble Lobster Bake**

Lobster Meat, Clams, Scallops, Linguica, Potatoes, Corn, Basil Oil
\$36

Land & Air

Mama's Meatloaf Dinner \$27 Angus Beef, Mushroom Gravy, Red Bliss, Glazed Carrots	*NEW Fried Chicken Plate \$28 Lemon Honey, Fries, Gravy, Cole Slaw, Roll
*NEW Grilled Filet Mignon \$38 Twin 4 oz Steaks, Red Bliss, Red Wine Demi-Glace, Glazed Carrots	*NEW Korean BBQ Pork Ribs \$35 Dried Orange Peel, Fried Garlic, Kimchee, Jasmine Rice
Prime Beef Short Rib \$35 Garlic Roasted Red Bliss Potato, Wilted Kale, Natural Jus	*NEW Seasonal Risotto \$26 Chardonnay, Aged Parmesan, Vegetable Stock, Seasonal Vegetables

Side Dishes

Classic Cole Slaw \$7	Sautéed Green Beans \$8
Herb Glazed Carrots \$8	N.E. Street Corn on the Cob \$7
Garlic Parmesan Tater Tots \$7	Basket of Seasoned Fries \$7
Furikake Seasoned Rice \$7	Wilted Kale \$8
Roasted Red Bliss Potato \$7	Mac and Cheese \$8

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Sandwiches

SANDWICHES ARE SERVED WITH FRIES, TOTS, OR SLAW. ADD \$2 TO SUBSTITUTE ANY OTHER SIDE.
GLUTEN FREE BUNS ARE AVAILABLE

Chilled N.E. Lobster Roll	MP
Light Mayo, Toasted Bun, Celery, Crispy Onion Straws	
Codfish Sandwich	\$17
Beer Battered, Tartar Sauce, Lemon, Romaine Lettuce	
* All American Burger	\$17
8oz Double Stack of Prime Beef Patties, Yellow Cheese, Pickles, Mustard, Ketchup	
* Surf and Turf Burger	\$21
8oz Double Stack of Prime Beef Patties, Lobster Meat, Swiss, Lemon Aioli, Onion Straws <i>+ Featured On The Phantom Gourmet</i>	
* The "Fat Chad"	\$23
12oz Triple Stack of Burger Patties, Lots O' Bacon, Cheddar, Pulled Pork <i>+ Inspired by Nantucket's own Brian Glowacki</i>	
N.Y.C. (New York Cubano)	\$18
Mojo Pork, Pastrami, Pickles, Swiss, Baguette, Dijonnaise	
Blackened Chicken Sandwich	\$18
Chipotle Aioli, Romaine Lettuce, Applewood Smoked Bacon	
D.F.C. (Deep Fried Chicken Sandwich)	\$18
Buffalo Sauce Tossed, Blue Cheese Dressing, Lettuce <i>+ A Nod to the Past</i>	
* Clam Belly Roll	\$18
Ipswich Clams, Tartar, Shredded Romaine, Lemon	

Desserts

Rocky Road Brownie Sundae	\$12	Scoops of French Vanilla I.C.	\$7
Brownie, Vanilla Bean I.C., Chocolate Sauce, Marshmallows, Oreos, Walnuts, Cherries, Caramel, Whipped Cream		Whipped Cream, Cookie Straw	
NEW Warm Chocolate Cake	\$11	Root Beer Float	\$8
Stewed Strawberries, Whipped Cream		Mug Root Beer, Vanilla Bean I.C., Whipped Cream	

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