



STARTERS

PEA SOUP

With buttery fresh snow peas & lemon creme fraiche 16

NEW ENGLAND CLAM CHOWDER

With potatoes, bacon, celery and onions 14

GRILLED OYSTERS

With lime, sriracha butter & fried garlic 16

TUNA TARTARE

With pickled ginger, sriracha mayo, homemade chips & green miso vinaigrette 21

MUSSELS

With curried ginger, lemon grass & toasted garlic ciabatta bread 19

HOMEMADE HUMMUS

With pickled vegetables...Pita bread & crispy paprika garbanzos 16

FRIED CALAMARI

With chipotle aioli & pomodoro 19

OYSTERS ON THE HALF SHELL

With cocktail sauce and 3.75
rose champagne mignonette each

SALADS

CAESAR

With croutons, anchovies & shaved parmesan 14

ARUGULA

With toasted pine nuts, truffle cheese, avocado, Italian dressing 15

HEIRLOOM TOMATO & BURRATA

With a creamy Thai basil dressing and spring greens... 16

SALAD ADDITIONS

Shrimp 10 | Salmon 14 | Chicken 12
Steak 14 | Crab Cake 14

MID COURSE

ASPARAGUS RAVIOLI

With peas, blister cherry tomatoes...finished with a green hollandaise sauce... 34

RIGATONI SEAFOOD PASTA

With shrimp, calamari, mussels & vodka sauce... 34

SPAGHETTI BOLOGNESE

Pork, veal, beef & parmesan cheese 28

POMODORO & SPAGHETTI 19

ADD CHICKEN 12 | SHRIMP 10

ENTRÉE

PRESSED CHICKEN

With crisp skin, roasted cauliflower and carrots with chimichurri sauce 34

LANDING SWORDFISH

With corn puree, grilled summer vegetables...romesco sauce & frisee with fennel salad 34

NOE'S STEAK FRITES

With chickpea polenta fries, garlic aioli, tomato salad, and pistachio pesto...36

LANDING SALMON

With coconut rice, mango sauce...carrots, cabbage and jicama slaw... 34

HEALTHY SALMON OR SWORDFISH

With sautéed spinach and sauteed mushrooms 34

PAN SEARED HALIBUT

With carrot puree...seaweed pesto and grilled asparagus, finished with a fish beurre blanc... 42

SIDES

CRISPY FRENCH FRIES

With garlic aioli 8

SAUTÉED MUSHROOMS

With garlic and sherry 8

TEMPURA GREEN BEANS

Tempura fried green beans with garlic aioli dipping sauce 14

GARLIC BREAD 6