



EAT.
SHARE.
ENJOY.

RAW

SEASONAL OYSTERS

TRADITIONAL COCKTAIL SAUCE, MIGNONETTE
1/2 DOZEN: 17 1/2 | 1 DOZEN: 32 3/4

LITTLENECK CLAMS

COCKTAIL SAUCE, LEMON
1/2 DOZEN: 13 1/2 | 1 DOZEN: 25 1/4

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON 15 1/4

TUNA TARTAR

WASABI SOY, CUCUMBER, CRISPY WONTONS 13 1/4

OYSTER SHOOTER

BLOODY MARY FUSION, OYSTER WITH YOUR CHOICE OF:
ABSOLUT PEPPAR VODKA, VODKA, TEQUILA 9 3/4

RAW BAR SAMPLER

(4) OYSTERS, (4) CLAMS, (4) SHRIMP COCKTAIL 33 1/2

ROOFTOP RAW BAR TOWER

(12) OYSTERS, (6) CLAMS, (6) SHRIMP, CALAMARI SALAD 59 3/4

SALAD

ADD A PROTEIN TO YOUR SALAD

SEARED AHI TUNA 12 3/4, MARINATED CHICKEN BREAST 7 1/4,
GRILLED SALMON 10 3/4, GRILLED SHRIMP 12 3/4,
HANGAR STEAK 13, GRILLED CHICKEN 7 1/4

CAESAR SALAD

HEARTS OF ROMAINE, ROASTED GARLIC CBUTTER ROUTONS,
AND PARMESAN CHEESE 9 3/4

KALE SALAD

KALE, CARROTS, RED CABBAGE, SHAVED BRUSSEL SPROUTS, LOCAL
APPLES, TOASTED PUMPKIN SEEDS, GOAT CHEESE, CRANBERRY
VINAIGRETTE (GF) 10 3/4

120 BISTRO SALAD

MIXED GREENS, CUCUMBER, WALNUTS, GRAPE TOMATO,
CHEDDAR CHEESE, HERB VINAIGRETTE 9 3/4

WEDGE SALAD

BABY ICEBERG LETTUCE, CHOPPED BACON, GRAPE TOMATO, RED ONION,
AND BLUE CHEESE DRESSING 9 1/4

SHARING PLATES

CHICKEN LETTUCE WRAPS

SWEET SOY, SWEET CHILI SAUCE,
BIBB LETTUCE, PEANUTS 12 3/4

BEEP EMPANADAS

BRAISED BEEF, GOAT CHEESE,
CAMELIZED ONIONS, HONEY,
BOURBON BBQ 13 1/4

FISH TACOS

CAJUN SALMON, KALE AND APPLE
SLAW, CHIPOTLE AIOLI 14 1/4

THAI CALAMARI

SWEET CHILI VINAIGRETTE,
CHERRY PEPPERS 12 3/4

GENERAL TSO RIBS

SPICY ORANGE GINGER SAUCE 9 3/4

TRADITIONAL HUMMUS PLATE

GRILLED PITA BREAD, BASIL PESTO
PUREE, EXTRA VIRGIN OLIVE OIL 10 3/4

BLACK BEAN QUESO DIP

WARM QUESO WITH BLACK BEANS
AND FRESH CHIPS 15 1/4

BAKED MEATBALLS

HOUSE MADE MARINARA,
FRESH MOZZARELLA 10 3/4

JUMBO LUMP CRAB CAKES

OLD BAY AIOLI 13 1/4

BAKED BRIE

FRESH LOCAL HONEY, LOCAL APPLES,
GRILLED SOURDOUGH BREAD 11 3/4

AUGUS BEEF SLIDERS

GARLIC AIOLI, SMOKED BACON,
SHARP CHEDDAR CHEESE 11 3/4

SESAME CHICKEN

HAND BATTERED WITH
HOUSE MADE SWEET SESAME
GLAZE 10 3/4

TEMPURA ASPARAGUS

SRIRACHA AIOLI 9 3/4

DEEP FRIED BRUSSEL SPROUTS

CRISPY BACON, CRANBERRIES
(GF) 10 1/4

TRUFFLE MAC' N' CHEESE

WHITE TRUFFLE BUTTER, FONTINA,
WHITE CHEDDAR, PANCETTA, BREAD
CRUMBS 14 3/4

BACON WRAPPED SHRIMP

GRILLED SHRIMP, SMOKED BACON,
SWEET CHILI AIOLI (GF) 16 1/4

 NOSH SIGNATURE ITEM

SPECIALTY MAINS

NY STRIP STEAK

ROASTED FINGERLING POTATOES,
GRILLED ASPARAGUS, RED WINE
ROASTED SHALLOT BUTTER (GF) 34

CHICKEN POT PIE

SEASONAL VEGETABLES,
GRAVY, PUFFED PASTRY 22 1/4

SESAME CRUSTED AHI TUNA

GREEN TEA SOBA NOODLE SALAD,
WASABI SOY VINAIGRETTE,
NITSUME SAUCE 22 1/4

120 BURGER

HAND PRESSED PATTY,
VERMONT CHEDDAR CHEESE,
SMOKED BACON, BIBB LETTUCE,
GARLIC AIOLI, SLICED TOMATO,
HOUSE MADE SWEET PICKLES 16 1/4

LOBSTER RAVIOLI

PARMESAN TRUFFLE CREAM SAUCE,
TOMATO, CAMELIZED ONION 25 1/4

MAPLE BOURBON GLAZED SALMON

MAPLE BOURBON GLAZE, SWEET
POTATO MASH, ASPARAGUS 26 3/4

FETTUCCINE BOLOGNESE

FRESH FETTUCCINE PASTA, BEEF
AND PORK IN A HEARTY RED
SAUCE, RICOTTA PESTO 22 1/4

BUTTERNUT SQUASH RISOTTO

BUTTERNUT SQUASH, HINT OF
CHARDONNAY, TOASTED PUMPKIN
SEEDS, PARMESAN CHEESE
(GF) 19 3/4

ADD GRILLED CHICKEN 7 1/4

ARTISANAL FLATS

MARGARITA

CONFIT TOMATOES, GARLIC PUREE, MOZZARELLA, BASIL 12 3/4

C.B.R.

CHICKEN, BACON, RANCH, CAMELIZED ONIONS,
CHEDDAR JACK CHEESE 13 1/4

PHILLY CHEESE STEAK

SHAVED STEAK, ROASTED PEPPERS,
CAMELIZED ONION, CHEDDAR CHEESE 15 1/4

CHEF'S FEATURED FLATBREAD

ASK YOUR SERVER FOR TODAYS CHEF SPECIAL FLATBREAD 12 3/4

*PLEASE BE ADVISED THAT ANY OF OUR PRODUCTS MAY CONTAIN ALLERGENS INCLUDING
PEANUT, SHELLFISH AND SOY. PLEASE INFORM A STAFF MEMBER IF YOU SUFFER FROM
ANY FOOD ALLERGIES. *

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS,
REDUCES THE RISK OF FOODBORNE ILLNESS*

MARGARITAS

TEQUILA, TRIPLE SEC, FRESH LIME, ORANGE JUICE AND SOUR MIX

AVAILABLE IN:

COCONUT, RASPBERRY, MANGO, STRAWBERRY, JALAPEÑO, PINEAPPLE
REGULAR 9 3/4, JUMBO 14 3/4, PITCHER 42

SERVED ON THE ROCKS. SUBSTITUTE WITH OUR PREMIUM TEQUILA

MOJITOS

MOJITO

CRUZAN AGED WHITE RUM, MINT, SIMPLE SYRUP, LIMES
MUDDLED WITH SOUR MIX & SODA

AVAILABLE IN:

STRAWBERRY, RASPBERRY, MANGO, CUCUMBER GIN, COCONUT,
TITO'S MOJITO, PINEAPPLE, BROCKMANS GIN
REGULAR 9 3/4, TALL 11 3/4

BLACK OUT IN BARCELONA

151 CRUZAN RUM TOPPED WITH GOSLING'S DARK RUM
REGULAR 9 3/4, TALL 11 3/4

FAMOUS SANGRIA

RED FLAVORED SANGRIA

STRAWBERRY, BLACK RASPBERRY

WHITE FLAVORED SANGRIA

TROPICAL, STRAWBERRY PEACH, MANGO PEACH

GLASS 9, PITCHER 40

DRAGON BOWL

GIN, VODKA, COCONUT RUM, TEQUILA,
BLUE CURAÇAO, PINEAPPLE JUICE AND COCONUT PUREE.

LIT ON FIRE WITH CRUZAN 151 RUM & GARNISHED WITH
PINEAPPLE WEDGES, ORANGE SLICES, AND A PURPLE ORCHID

SET ON FIRE WITH CRUZAN 151 RUM! SERVED IN A HUGE BOWL: 42

5 DEGREE SHOT MACHINE

FEATURING ICE COLD SHOTS OF LEMON DROP, CROWNE APPLE,
JACK DANIEL'S TENNESSEE FIRE WHISKEY, PATRON XO CAFE
AND PATRON SILVER TEQUILA

TRY OUT THE SHOT OF THE SEASON!

SPECIALTY COCKTAILS 9 3/4

PROSECCO SPARKLERS

MANGO, BLACKBERRY &
STRAWBERRY FLAVORS

MANGO MAI TAI

COCONUT RUM, TRIPLE SEC, MANGO
PURÉE, PINEAPPLE & LIME JUICE,
AMARETTO, DARK RUM

NOSH HURRICANE

CRUZAN AGED 151 RUM,
SOUTHERN COMFORT, PINEAPPLE
& ORANGE JUICE, GRENADINE

NOSH OLD FASHIONED

JIM BEAM BOURBON WHISKEY,
BLACK RASPBERRY LIQUEUR,
ORANGES, CHERRIES

NOSH MULES

TITO'S HANDMADE VODKA
OR SKYY INFUSIONS COASTAL
CRANBERRY VODKA,
GOSLING'S GINGER BEER,
LIME JUICE

120 ESPRESSO

SKYY INFUSIONS VANILLA BEAN VODKA, ESPRESSO
AND ESPRESSO LIQUEUR

BLACK MAGIC WOMAN

CRUZAN BLACK CHERRY RUM, PINEAPPLE AND
CRANBERRY JUICES AND A PURPLE ORCHID GARNISH

PINK LADY

TITO'S HANDMADE VODKA, MUDDLED LEMONS,
SIMPLE SYRUP, SPLASH OF CRANBERRY AND LEMONADE

STRAWBERRY FIELDS

SKYY INFUSIONS CITRUS VODKA, LEMONS,
MINT, SODA, STRAWBERRY PUREE, SOUR MIX

WHITE GUAVA COSMO

CRUZAN GUAVA RUM, WHITE CRANBERRY JUICE,
LIME JUICE, TRIPLE SEC

PARADISE

CRUZAN COCONUT RUM, PINEAPPLE JUICE,
BLUE CURAÇAO, PURPLE ORCHID, PINEAPPLE WEDGE

I WANT YOUR SEX

SKYY INFUSIONS CITRUS VODKA, X RATED,
PINEAPPLE JUICE, WHITE CRANBERRY JUICE, PROSECCO,
GARNISHED WITH A WILD ORCHID

THE RESOLUTION

TITO'S HANDMADE VODKA, CUCUMBERS MINT, LIME,
WHITE CRANBERRY. LOW CALORIES!

NOSH COSMO

SKYY INFUSIONS CITRUS VODKA, TRIPLE SEC,
LIME JUICE, WHITE CRANBERRY JUICE

120 LOVE POTION

SERVED IN A JUMBO GLASS WITH TITO'S HANDMADE VODKA,
PINEAPPLE JUICE, BLACK PEAR CIDER,
GARNISHED WITH BERRIES AND A PROSECCO BOTTLE INFUSING INSIDE!

MARTINIS 12 3/4

NOSH WINE CELLAR

WHITES

	Glass	Bottle
Ca Montini Pinot Grigio, Italy	11	40
Rapido Pinot Grigio, Veneto, Italy	8	28
Justin Sauvignon Blanc, Central Coast, CA	11	42
Oyster Bay Sauvignon Blanc, New Zealand	9	32
Relax Riesling, Mosel, Germany	8	28
Landmark Overlook Chardonnay, Sonoma, CA	10	36
Sonoma-Cutrer Chardonnay, Russian River, CA	13	48
Crystal Ridge Winery Vignoles, Glastonbury, CT	12	44

REDS

Noble Vines 181 Merlot, Lodi, CA	8	28
Noble Vines 337 Cabernet Sauvignon, Lodi, CA	9	32
Silver Palm Cabernet Sauvignon, CA	10	38
Josh Cabernet Sauvignon, CA	14	52
Justin Estate Cabernet Sauvignon, Paso Robles, CA	17	64
Portillo Malbec, Mendoza, Argentina	9	32
Apothic Red Blend, California	9	32
Mac Murray Pinot Noir, California	9	32
Layer Cake Pinot Noir, California	10	36

SPARKLINGS

La Marca Prosecco, Italy	187ml	10
Prima Perla Prosecco, Italy	-	30
Veuve Cliquot Champagne, Reims, France	-	98
Dom Perignon Champagne, France	-	275

SPARKLING MINERAL WATER

San Pellegrino Natural Mineral Water		6
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DRAFT BEERS

Blue Moon	6	Samuel Adams	6	Harpoon	6
Yuengling Lager	6	Seasonal	6	Cider	6
Coors Light	6	Monthly IPA	6	Seasonal	6
Stella Artois	6	Dog Fish IPA	6		

All draft beers are perfectly poured and served at 32° with our *CHILL-RITE SYSTEM*.
Please ask your bartender or server about what drafts are new.

BOTTLED BEERS

Budweiser	5	Corona	6
Bud Light	5	Guinness	6
Michelob Ultra	5	St. Pauli N/A	6
Coors Light	5	Angry Orchard	
Heineken	6	Cider	6
Amstel Light	6	Yuengling Lager	6