



EAT.
SHARE.
ENJOY.

RAW

EAST COAST OYSTERS

CITRUS COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE
PER PIECE: 2 ¾ | 1 DOZEN: 32 ¾

JUMBO SHRIMP COCKTAIL

CITRUS COCKTAIL SAUCE, LEMON 15 ¾

TUNA TARTAR

WASABI SOY, CUCUMBER, CRISPY WONTONS 13 ¾

OYSTER SHOOTER

BLOODY MARY FUSION, OYSTER WITH YOUR CHOICE OF:
ABSOLUT PEPPAR VODKA, VODKA, TEQUILA 9 ¾

RAW BAR SAMPLER

(6) OYSTERS, (4) SHRIMP COCKTAIL 31 ½

SALAD

ADD A PROTEIN TO YOUR SALAD

SEARED AHI TUNA 12 ¾, MARINATED CHICKEN BREAST 7 ¼,
GRILLED SALMON 10 ¾, GRILLED SHRIMP 12 ¾,
CHATEAU STEAK 13 ¼

CAESAR SALAD

HEARTS OF ROMAINE, ROASTED GARLIC BUTTER CROÛTONS,
AND PARMESAN CHEESE 9 ¾

KALE SALAD

KALE, CARROTS, RED CABBAGE, SHAVED BRUSSEL SPROUTS, LOCAL APPLES,
PUMPKIN SEEDS, GOAT CHEESE, CRANBERRY VINAIGRETTE 10 ¾

BURRATA CAPRESE SALAD

FRESH BURRATA, TOMATO, MESCLUN GREENS, BASIL PESTO,
BALSAMIC REDUCTION 11 ¾

WARM SPINACH SALAD

BABY SPINACH, BACON, RED ONION, PECANS, HARD BOILED EGG,
SHAVED PARMIGIANO REGGIANO, CIDER VINAIGRETTE 11 ¾

SHARING PLATES

CRAB CAKES

LEMON AIOLI 13 ¾

FRIED CALAMARI

SPICY MARINARA,
CHERRY PEPPERS 12 ¾

BACON WRAPPED SHRIMP

3 JUMBO GRILLED SHRIMP, SMOKED
BACON, SWEET CHILI AIOLI 14 ½

BULGOGI SKEWERS

MARINATED KOREAN BEEF
SKEWERS, PICKLED VEGETABLES,
GOCHUJANG AIOLI OVER
NAPA CABBAGE 13 ¾

TRADITIONAL HUMMUS PLATE

GRILLED PITA BREAD, BASIL PESTO,
EXTRA VIRGIN OLIVE OIL 10 ¾

SPINACH & ARTICHOKE DIP

MOZZARELLA, PARMESAN, CREAM
CHEESE, TORTILLA CHIPS 11 ¾

ANGUS BEEF SLIDERS

2 SLIDERS, VERMONT CHEDDAR,
TRUFFLE AND TOMATO AIOLI,
BRIOCHE ROLL 8 ¾

CHICKEN LETTUCE WRAPS

SWEET SOY, SWEET CHILI SAUCE,
BIBB LETTUCE, PEANUTS 12 ¾

FISH TACOS

CAJUN SALMON, KALE AND
APPLE SLAW, CHIPOTLE AIOLI 14 ¾

GENERAL TSO RIBS

SPICY ORANGE GINGER SAUCE 9 ¾

BAKED BRIE

RASPBERRY COULIS, FRESH LOCAL
HONEY, LOCAL APPLES,
GRILLED BAGUETTE 12 ¼

DEEP FRIED BRUSSEL SPROUTS

CRISPY BACON, CRANBERRIES,
HONEY 11 ¼

CRISPY MAC N' CHEESE

FRIED MAC, FOUR CHEESE SAUCE,
SRIRACHA DRIZZLE 13 ¾

STEAK BRUSCHETTA

MARINATED AND GRILLED STEAK,
ROASTED TOMATO,
HORSERADISH CREMA 14 ¼

AHI TUNA WONTONS

WASABI AIOLI, WAKAME,
PICKLED GINGER 12 ¾

PARMESAN ZUCCHINI FRIES

SPICY MARINARA SAUCE 8 ¾

*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*

🍷 NOSH SIGNATURE ITEM

SPECIALTY MAINS

BOURBON GLAZED SALMON

GRILLED ATLANTIC SALMON,
MAPLE BOURBON GLAZE, BASMATI
RICE, GRILLED ASPARAGUS 26 ¾

SEAFOOD RISOTTO

SHRIMP, SCALLOPS, CRAB,
SWEET PEAS, RED BELL
PEPPERS, FRESH BASIL, SHAVED
PARMIGIANO REGGIANO 25 ½

SAUSAGE AND KALE ORECCHIETTE

ORECCHIETTE PASTA,
SPICY ITALIAN SAUSAGE, KALE,
KIDNEY AND CANNELLINI BEANS,
DEMI GLAZE 22 ¾

CRAB STUFFED SOLE

BAKED WITH WHITE WINE
BUTTER SAUCE, BASMATI RICE,
GRILLED ASPARAGUS 28 ¼

FILET OF RIBEYE

ROASTED GARLIC MASHED POTATO,
GRILLED ZUCCHINI, RED WINE
SHALLOT BUTTER 35 ½

120 BURGER

HAND PRESSED PATTY,
VERMONT CHEDDAR CHEESE,
BIBB LETTUCE, SLICED TOMATO,
TRUFFLE TOMATO AIOLI, HOUSE
MADE SWEET PICKLES ON
A BRIOCHE ROLL 16 ¼
ADD EGG 1 ½

CHICKEN & MUSHROOM MARSALA

STATLER CHICKEN BREAST,
MUSHROOM MARSALA SAUCE,
ROASTED GARLIC MASHED POTATO,
CANDIED BRUSSEL SPROUTS 24 ½

BUTTERNUT SQUASH RAVIOLI

ROASTED BUTTERNUT SQUASH,
PUMPKIN SEEDS, PECANS, SAGE
BROWN BUTTER SAUCE 21 ¾

ARTISANAL FLATS

MARGARITA

ROASTED TOMATO, GARLIC PUREE, FRESH MOZZARELLA,
BALSAMIC REDUCTION, BASIL 12 ¾

LOADED MASHED POTATO

MASHED POTATO, BACON, CHEDDAR CHEESE,
SOUP CREAM, SCALLIONS 14 ¼

FIG & PROSCIUTTO

FRESH FIGS, PROSCIUTTO, ARUGULA,
GOAT CHEESE, BALSAMIC 15 ¼

MARGARITAS

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

AVAILABLE IN:

COCONUT, RASPBERRY, MANGO, STRAWBERRY, PINEAPPLE, PEACH
REGULAR 9 ¾, JUMBO 15 ¾, PITCHER 42

SERVED ON THE ROCKS. SUBSTITUTE WITH OUR PREMIUM TEQUILA

CIDER RITA

SIGNATURE MARGARITA WITH APPLE CIDER, TOPPED WITH CIDER BEER
SERVED IN A JUMBO GLASS 15 ¾

MOJITOS

MOJITO

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

AVAILABLE IN:

STRAWBERRY, RASPBERRY, MANGO,
COCONUT, TITO'S MOJITO, PINEAPPLE,
REGULAR 9 ¾, TALL 11 ¾

FAMOUS SANGRIA

RED FLAVORED SANGRIA

RED APPLE, STRAWBERRY, BLACK RASPBERRY

WHITE FLAVORED SANGRIA

HONEY APPLE, STRAWBERRY PEACH, MANGO PEACH

GLASS 9 ¾, PITCHER 42

DRAGON BOWL

SKYY INFUSIONS HONEYCRISP APPLE VODKA,

CAPTAIN MORGAN ORIGINAL SPICED RUM,

CRANBERRY JUICE, APPLE CIDER, GARNISHED WITH

A FRESH APPLE SLICE & SET ON FIRE WITH 151 PROOF DARK RUM!

SERVED IN A HUGE BOWL: 50

5 DEGREE SHOT MACHINE

FEATURING ICE COLD SHOTS OF CROWN APPLE WHISKEY 9,

ABSOLUT CITRON VODKA 8, JACK DANIELS FIRE 12,

PATRON XO CAFE 10 AND PATRON SILVER TEQUILA 10

TRY OUT THE SHOT OF THE SEASON!

SPECIALTY COCKTAILS 9 ¾

MANGO MAI TAI

CRUZAN COCONUT RUM, TRIPLE SEC,
MANGO PURÉE, PINEAPPLE & LIME JUICE,
AMARETTO, GOSLING'S DARK RUM

NOSH HURRICANE

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

TEXAS LEMONADE

TITO'S HANDMADE VODKA, GINGER BEER,
MUDDLED LEMONS, SIMPLE SYRUP

120 OLD FASHIONED

EVAN WILLIAMS 1783 SMALL BATCH
BOURBON, MUDDLED ORANGES AND
CHERRIES, RASPBERRY PUREE,
ORANGE BITTERS

PROSECCO SPARKLERS

BLENDED WITH FRESH PUREE
OF MANGO, BLACKBERRY OR
STRAWBERRY FLAVORS

NOSH MULES

TITO'S HANDMADE VODKA,
GOSLING'S GINGER BEER,
LIME JUICE

MEGA MULES

96OZ. MULE WITH YOUR
CHOICE OF MOSCOW, MEXICO
OR CANADIAN APPLE 45

CHINA GIRL

TITO'S HANDMADE VODKA, MUDDLE LEMONS AND
FRESH GINGER, SIMPLE SYRUP, LEMONADE

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

THE EXORCIST

BROCKMANS GIN, BLACKBERRIES, LIME, MINT,
LEMONADE AND SIMPLE SYRUP

120 SKINNY WITCH

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

ROOFTOP COSMO

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

GHOSTBUSTER

TITO'S HANDMADE VODKA, CRUZAN BANANA RUM, KIWI PUREE,
PINEAPPLE JUICE, GARNISHED WITH FRESH PINEAPPLE

SMASHED PUMPKIN

CAPTAIN MORGAN RUM, SKYY INFUSIONS VANILLA BEAN VODKA,
FULTON'S HARVEST PUMPKIN PIE LIQUEUR, ESPRESSO LIQUEUR
AND FRESH ESPRESSO

POISON APPLE

SKYY INFUSIONS VANILLA BEAN VODKA AND APPLE CIDER

KISS MY WATERMELON

TITO'S HANDMADE VODKA, WATERMELON PUREE, LEMONADE,
SHAKEN WITH MINT, WATERMELON GARNISH

MARTINIS 12 ¾

NOSH WINE CELLAR

WHITES GLASS

	GLASS	BOTTLE
Maso Canali Pinot Grigio, Italy	11	44
Cavazza Pinot Grigio, Italy	9	32
Nobilo Sauvignon Blanc, New Zealand	11	44
Justin Sauvignon Blanc, Central Coast, CA	12	46
Relax Riesling, Mosel, Germany	9	32
Kendall Jackson Chardonnay, California	10	36
Sonoma Cutrer Chardonnay, California	13	48

ROSÉ

Sacha Lichine Single Blend Rosé, France	11	44
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REDS

Noble Vines 337 Cabernet Sauvignon, Lodi, CA	9	32
Ravage Cabernet Sauvignon, CA	12	46
Justin Estate Cabernet Sauvignon, Paso Robles, CA	16	64
Portillo Malbec, Mendoza, Argentina	9	32
Apothic Red Blend, California	9	32
Angeline Pinot Noir, California	9	36
Black Stallion Pinot Noir, Napa, CA	12	46
Dark Horse Merlot, California	9	32
Piccini Poggio Alto Tuscan Red Blend, Italy	9	32
Justin Isoceles, California		118

SPARKLINGS

La Marca Prosecco, Italy	187ml	10
Prima Perla Prosecco, Italy	-	32
Veuve Cliquot Champagne, Reims, France	-	98
Dom Perignon Champagne, France	-	275

MINERAL WATER

San Pellegrino Natural Sparkling Mineral Water		6
Fiji Water		6.5

DRAFT BEERS

Blue Moon	6	Samuel Adams		Monthly Cider	6
Yuengling Lager	6	Seasonal	6	Seasonal Draft	6
Coors Light	6	Monthly IPA #1	6		
Stella Artois	6	Monthly IPA #2	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.

BOTTLES AND CANS

Budweiser	5	Guinness	6.5
Bud Light	5	St. Pauli N/A	6
Michelob Ultra	5	Angry Orchard	
Coors Light	5	Cider	6
Heineken	6	Yuengling Lager	6
Amstel Light	6	Fisher's Island	
Corona	6	Lemonade Can	9