



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

KOREAN BBQ BEEF SKEWERS
KOREAN BBQ BEEF, PICKLED
VEGETABLES, KOREAN HOT
PEPPER AIOLI 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

BUFFALO CHICKEN EGG ROLLS
PEPPER JACK, CARAMELIZED
ONIONS, SRIRACHA RANCH 9 ¾

BAKED MEATBALLS
HOUSE MADE MARINARA,
FRESH MOZZARELLA, GARLIC
CROSTINI 11 ½

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

STEAK TIP PENNE A LA VODKA
STEAK TIPS, CHOPPED BACON,
RED BELL PEPPERS, SWEET PEAS,
CREAMY VODKA SAUCE,
PENNE PASTA 23 ½

PARMESAN CRUSTED CHICKEN
STATLER CHICKEN BREAST,
PARMESAN AND FRESH
HERB CRUST, FETTUCCINE,
HOUSE MARINARA 24 ½

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

LOBSTER RAVIOLI
GENEROUSLY STUFFED LOBSTER
AND RICOTTA RAVIOLI'S,
PARMESAN TRUFFLE CREAM
SAUCE, FRESH BASIL 24 ½

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

ARTISANAL FLATS

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

LOADED MASHED POTATO
MASHED POTATO, BACON, CHEDDAR CHEESE,
SOUR 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

SUGAR PLUM MARGARITA

SIGNATURE MARGARITA WITH PLUM WINE AND CIDER, SUGAR RIM 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

CRUZAN STRAWBERRY RUM, CAPTAIN MORGAN SPICED RUM,
SKYY INFUSIONS HONEY CRISP APPLE VODKA,
CRANBERRY AND PINEAPPLE JUICE, LEMON LIME SODA
AND SOUR MIX

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

ROOFTOP COSMO

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

120 GRINCH

SKYY INFUSIONS VANILLA BEAN VODKA,
BICERIN WHITE CHOCOLATE LIQUEUR, CREME DE MENTHE
AND A RASPBERRY SWIRL

NIGHTMARE BEFORE CHRISTMAS

BROCKMANS GIN, MUDDLED LIME, MINT, LEMONADE,
AND RASPBERRY PUREE

120 EVIL EGG NOG

SKYY INFUSIONS VANILLA BEAN VODKA,
JACK DANIELS FIRE WHISKEY, EGG NOG
AND A RASPBERRY SWIRL

CHINA GIRL

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

PARADISE

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

THE GLASTONBURY MAN

EVAN WILLIAMS 1783 SMALL BATCH BOURBON,
AMARO MONTENEGRO WITH A SMASHED LEMON AND CHERRY

SKINNY GLASTONBURY GIRL

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

STRAWBERRY FIELDS

CRUZAN STRAWBERRY RUM, MUDDLED MINT,
LEMON JUICE, STRAWBERRY PUREE AND LEMONADE

WHITE GUAVA COSMO

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

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	6	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