

NOA NOA WOOD GRILL & SUSHI BAR

Tropical Atmosphere Grilled Seafood Exotic Cocktails Tiki Bar

APPETIZERS

SPINACH & ARTICHOKE DIP 12. GF

with Parmesan, Romano, Provolone, Mozzarella, Cream, Garlic & Lemon
Served with House Tortilla Chips

SEARED SESAME TUNA 17.

with Asian Slaw, Crunchy Noodle, Ginger, Wasabi & Teriyaki

COCONUT SHRIMP 14.

with Toasted Coconut & a Sweet Chili Dipping Sauce

SHRIMP COCKTAIL 14. GF

With Cocktail & Fresh Lemon

VIETNAMESE CHICKEN WINGS 13.

House Smoked, Spicy, Sticky, Crispy and Delicious

CRISPY CALAMARI 15.

Flour dusted and lightly fried, served with a lemon aioli and Marinara sauce

BLUE FIRE SHRIMP 16.

Garlic, Blue Cheese, Butter, Baguette & Our Blue Fire Sauce

FRESH GREENS

CARIBBEAN COBB 16. GF

Grilled Shrimp & Pineapple, Mandarin Orange, Grilled Chicken, Tomato, Avocado, Bleu Cheese Crumbles, Mixed Greens with Creamy Raspberry Vinaigrette

CHOP CHOP SALAD 12.

Fresh Chopped Romaine, Mandarin Oranges, Tomato, Carrot, Croutons and Shredded Parmesan Cheese Tossed with Our Chipolte Honey Mustard Dressing
Chicken 16. Salmon 18.

NOA NOA CAESAR 11.

Fresh Romaine Lettuce Tossed in a Traditional Creamy Caesar Dressing with Carrots, Shredded Parmesan & Baguette

Grilled Chicken 16.

Blackened Tuna... 21.

Grilled Shrimp Skewer... 20.

FISH & SEAFOOD

FAROE ISLAND SALMON 26. GF

Grilled, Blackened or Bacon Blue 3.00

MAHI MAHI 24. GF

Grilled, Blackened or Ginger Sesame

AHI TUNA STEAK 26. GF

Grilled, Blackened or Ginger Sesame

SHRIMP SKEWER 25. GF

Grilled, Blackened, Garlic Butter or Ginger Sesame

Seafood Entrees Served with Pineapple Rice and House Vegetable

GRILLED MEATS

THE FILET 39.

8 oz. Filet of Beef Tenderloin Cooked to Temp, and Finished with our Stilton Bleu Cheese & Mushroom Sauce. Served with Garlic Mashed Potatoes and House Vegetables

ISLAND PORK CHOP 24. GF

Wood Grilled Bone In Pork Chop Topped Mango Chutney. Served with Garlic Mashed Potatoes and House Vegetables

2 RUM CHICKEN 21.

Wood Grilled Chicken Breast Finished with a Dark & Light Rum Glaze. Served over Pineapple Rice & House Vegetables

PASTAS

Add A Meat, Fish Or Shell To The Pasta Of Your Choice

FAROE ISLAND SALMON 26.

MAHI MAHI 24. AHI TUNA 26.

SHRIMP SKEWER 25. SHELL MIX 24.

GRILLED CHICKEN 19.

JUSTA' PASTA 14.

THREE CHEESE PASTA

Pasta with a Creamy 3 Cheese Sauce made of Mozzarella, Provolone, Parmesan, Lemon and White Wine

HOUSE MARINARA

Fresh Pasta Tossed in Our Marinara with Sauteed Zucchini, Fresh Herbs, Garlic & Red Wine

GARLIC & WHITE WINE

Pasta Tossed with Garlic, Lemon and White Wine. Topped with Grated Parmesan Cheese

Pasta Served With Grilled Baguette
Zucchini Noodles Available 2.

BURGER & BASKETS

NOA NOA BURGER 14.

Cheddar Cheese On a Toasted Brioche Bun

SHRIMP BASKET 14.

Served with Tarter & Cocktail Sauce

CRISPY CHICKEN SANDWICH 14.

With Cajun Mayo on a Toasted Brioche Bun.

TRINI FISH SANDWICH 16.

Fish Filet tossed in Seasoned Bread Crumbs, Fried and topped with our "Trini Slaw"

Burgers & Baskets Served with Fries

NOA SIGNATURES

ALMOND WALLEYE 25.

Fresh Water Walleye Battered then Rolled in Seasoned Bread Crumbs and Almonds. Served with Pineapple Rice and House Vegetables and Noa Noa Cole Slaw

INDONESIAN VINDALOO CURRY BOWL GF

With Sauteed Scallions, Sweet Onions, Spinach, Tomatoes and crisp Bell Peppers in Spicy Sweet and Sour Yellow Curry Sauce. With Grilled Flat Bread & Pineapple Rice...

Chicken... 20. Grilled Fish... 24.

Shrimp... 25. Vegetable... 15.

RED KING CRAB LEGS GF

Steamed Red Crab Legs Over Fries with Drawn Butter & Lemon
1 lb \$63. 1.5 lb \$88.
2 lb \$110.

On The Side...

Curried Coleslaw 3.00

Garlic Mashed 4.00

House Fries 4.00

Coco Pineapple Rice 3.00

Grilled Pineapple 4.00

House Vegetable 4.00

Asian Slaw 4.00

House Salad 5.00

Cesar 5.00

Chop Chop 6.00

Grilled 3 Shrimp Skewer 7.00

Garlic Baguette 5.00