



STARTERS

Noto's Calamari

Crispy fried and served with tangerine cream sauce. 22

Oysters ^{^DF}

Half dozen fresh raw oysters with crackers, lemon, cocktail sauce or horseradish. MP

Crab & Avocado Tower ^{DF}

Stacked lightly seasoned crab meat, topped with fresh sliced avocado, with grilled pita bread, herb oil, and citrus vinaigrette. 24

Octopus ^{GF DF}

Pan seared octopus served with a charred cabbage salad and Kalamata olive tapenade. 29

Caribbean Jerk Chicken Wings ^{GF}

1 lb jerk marinated wings fried and tossed in our Caribbean dry rub, with creamy roasted garlic parmesan and celery. 17

Jumbo Shrimp Cocktail ^{GF DF}

5 jumbo shrimp served with cocktail sauce and fresh lemon. 22

Mussels [^]

Sautéed with shallots, garlic, and fresh herbs with your choice of pomodoro or Thai coconut curry, served with ciabatta toast points. 16

Seafood Tower for Two [^]

4 Chesapeake Bay Virginia oysters on the half shell, 4 colossal shrimp, 4 jumbo snow crab claws, and 2 Maine lobster tails, cocktail sauce, drawn butter, horseradish, lemon, crackers, Tabasco hot sauce. 100

Seafood Tower for Four [^]

8 Chesapeake Bay Virginia oysters on the half shell, 8 colossal shrimp, 8 jumbo snow crab claws, and 4 Maine lobster tails, cocktail sauce, drawn butter, horseradish, lemon, crackers, Tabasco hot sauce. 190

SOUP & SALADS

Lobster Bisque

Parmesan toast points, garnished with fresh herbs. 14

Salted House Salad

Artisan lettuce mix, heirloom grape tomatoes, red onion, hearts of palm, citrus segments, croutons, with citrus vinaigrette. 15

Crab with Charred Baby Romaine

Lightly seasoned crab meat, baby romaine, heirloom grape tomatoes, roasted corn salsa, bacon crumbles, with vinaigrette. 26

• All our food is homemade and requires time to prepare. We ask for your patience so that we may better provide the culinary results you expect.

• Although we are not an allergen-free kitchen, we will make every effort to accommodate dietary needs.

Please be advised that foods prepared here may come in contact with: Milk, Eggs, Wheat, Soy, Honey, Peanuts, Tree Nuts, Fish.

• \$5 Entrée Split Fee.

• ^ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

• Groups of eight or more will be on one check and 22% service will be added to the total bill.

• GF - Gluten Free, DF - Dairy Free. Updated July 8, 2025

ENTRÉES



Noto's Seafood Boil GF

1 lb crab legs, 1/2 lb shrimp, 10 mussels, andouille sausage with corn on the cob, potatoes, drawn butter and cocktail sauce. Served with lemon. 60

Catch of the Day ^

Blackened or fried, topped with pineapple salsa, served with caribbean rice and chef's choice vegetables. MP

Prime Rib ^ GF

Slow roasted prime rib served with artisan potatoes, chef's vegetables and chimichurri. 49

Fire Roasted Peach Glazed Chicken

Fire roasted peach glazed chicken topped with peach salsa, citrus risotto, and chefs choice vegetables. 33

Lobster Mac and Cheese

1/2 Maine lobster and cavatappi pasta tossed in our creamy smoked Gouda and cheddar cheese sauce with fresh herbs. 40

Noto's Spaghetti

Artisan Spaghetti, Fresh Basil, Herb Whipped Ricotta.

Your Choice of Our Housemade Sauce:

Pomodoro 22

Bolognese 24

Add Housemade Meatballs each 4

Add Italian Sausage each 5

Gumbo

Chicken, andouille sausage, shrimp, onions, peppers and okra, topped with Caribbean rice. 26

CHEF'S HANDHELDS

Mahi-Mahi Tacos

Blackened or fried, island slaw, roasted corn salsa, cajun remoulade, cilantro, on flour tortillas or romaine lettuce wraps. 23

Shrimp Tacos

Blackened, grilled or fried, island slaw, roasted corn salsa, cajun remoulade, cilantro, on flour tortillas or romaine lettuce wraps. 22