



APPETIZERS

SHRIMP COCKTAIL 15.
6 Shrimp With Cocktail & Fresh Lemon.

CAJUN SHRIMP DIP 16.
Pan Seared Shrimp, Mozzarella, Cheddar, Garlic, Shallots, Cream, Cajun Seasoning & Scallions.

COCONUT SHRIMP 16.
With Toasted Coconut & A Mango Chili Dipping Sauce.

NOA CRAB CAKES 24.
Lump Crab Meat Mixed With Onion, Red Pepper & Seafood Seasonings. Served With Carmelized Red Onions & House Tartar.

SPINACH & ARTICHOKE DIP 12. GF
With Parmesan, Romano, Provolone, Mozzarella, Cream, Garlic & Lemon Served With House Tortilla Chips.

SEARED TUNA 22.
Sesame Seared Or Blackened Served With Asian Slaw, Ginger, Wasabi, Teriyaki Or Spicy Mayo.

GARLIC CALAMARI & FRIES 17.
Breaded & Fried Calamari Atop Garlic-parm Fries. Served With Lemon Aioli & Marinara.

FRESH MARKET OYSTERS
Our Weekly Selection Of Fresh Oysters Served With Cocktail, Lemon & Saltines.



NOA NOA ISLAND GRILL 38.
Wood Grilled Chicken Sate, Coconut Shrimp, Big Stack Chicken Wings, Pork & Vegetable Egg Rolls, Crab Rangoons, Hush Puppies & Grilled Pineapple....With Dipping Sauces Of Sweet Chili, Mango Ginger & Thai Peanut. All Served On A Traditional Pupu Platter.

OFF THE PEEL

BIG KA' TUNA 16.
Ahi Tuna Steak Grilled And Topped With A Layer Of Melted Jack Cheese & Served On Toasted Sourdough Bun With Honey Lime Dill Mayo.

GRILLED MAHI MAHI 16.
Deep Water Mahi, Seasoned, Grilled & Topped With Melted Jack Cheese. Served On A Sourdough Bun With Our House Tartar Sauce

Our Sandwiches Are Served With A Green Leaf Lettuce, Red Onion, Fresh Tomato & A Pile Of Fries!

CURRY

INDONESIAN VINDALOO GF
Vindaloo... with Sauteed Scallions, Sweet Onions, Fresh Spinach, Tomatoes and crisp Bell Peppers in Spicy Sweet and Sour Yellow Curry Sauce. Served With Grilled Flat Bread & Gingered Rice... Vegetable... 14. Chicken... 21. Fish... 19. Shrimp... 25.

VEGETARIAN

MIXED VEGETABLE EXPERIENCE 18. GF
Wood Grilled Portabello Mushroom, Sauteed Peppers & Onions, Sauteed Sweet Potato, Seasoned Rice, House Veggie & Grilled Bread.

FRESH GREENS

CARIBBEAN COBB 18. GF
Grilled Shrimp & Chicken, Pineapple, Mandarin Oranges, Tomato, Avocado, Bleu Cheese Crumbles, Mixed Greens With Raspberry Vinaigrette.

SALMON GREENS & GRAINS 22. GF
Mixed Greens & Ginger Rice Topped With Grilled Salmon, Grilled Pineapple, Diced Tomato & Toasted Almonds. Served With Our House Lime Tamarind Vinagrette.

SOUP OF THE DAY
Served By The Bowl.

ON THE SIDE...

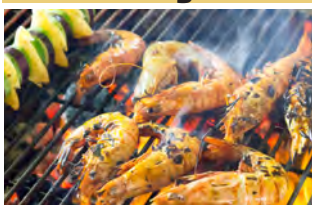
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|----------------------|-------|
| Grilled Sweet Potato | 5.00 |
| House Mashed | 7.00 |
| 3 Shrimp Skewer | 11.00 |
| Grilled Pineapple | 4.00 |
| House Vegetable | 4.00 |
| Grilled Asparagus | 6.00 |
| 3 Scallop Skewer | 12.00 |
| Curried Slaw | 3.00 |
| Asian Slaw | 4.00 |
| House Salad | 4.00 |
| Hush Puppies | 7.00 |
| House Fries | 4.00 |
| House Rice | 3.00 |
| Rangoons | 6.00 |

FRESH FISH & SEAFOOD



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Come Try A Taste Of The Tropics



Wood Grilled Seafood
Seafood Market
Tropical Drinks
Sushi Bar
Catered Events

310 Eastlake Drive, Warsaw 574-372-3224



FISH & SEAFOOD

AHI TUNA STEAK 30.

Wood Grilled Tuna Blackened Or With A Ginger Sesame Rub. Served With Asian Slaw & Rice

CHICHARRÓN SALMON 28.

Grilled Salmon Fillet Finished With Chili-lime Salt & Salmon Chicharrón Served With Grilled Pineapple, Rice & Bacon Pineapple Slaw.

TUSCAN HALIBUT 39. GF

Wood Grilled Halibut Finished With A Tuscan Cream Sauce & Cherry Tomatoes. Served With Grilled Asparagus & House Mashed Potatoes.



ALMOND WALLEYE 25.

Fresh Water Walleye Battered then Rolled in Seasoned Bread Crumbs and Almonds. Served with a side of Curry Cole Slaw, Rice & Vegetables.

THAI GROUPEr 36. GF

Sauteed Grouper Finished With a Pan Sauce Of Thai Chili Seasoning, Chili Oil, Carrots, Scallions, Ginger & Our Garlic & Shallot Compound Butter. Served With White Ginger Rice & Vegetables.

THAI CHILI MAHI 26.

Pan Seared Mahi Topped With Mild Thai-chili Sauce, Lime & Cilantro. Served With Ginger Rice & A Slice Of Baguette.

CARIBBEAN STYLE SNAPPER 26. GF

Wood Grilled Snapper Finished With Our Caribbean Mango Cream Sauce. Served With Grilled Pineapple, Rice & Vegetables.

CHEF PREPERATIONS

WOOD GRILLED GF

Your Choice Of Any Of Our Market Seafood, House Seasoned & Wood Grilled For That Signature Noa Noa Preparation. We Also Offer This Option Blackened.

GRILL 153 GF

Your Choice Of Any Of Our Market Seafood, Seasoned Simply With Olive Oil, Salt & Pepper & Finished On Our Wood Grill.

PAN SEARED GF

Your Choice Of Any Of Our Market Seafood, Seasoned Simply And Pan Seared With Garlic And Fresh Lemon.

GRILLED MEATS

NOA NOA WOOD GRILLED 16 OZ. RIBEYE 56.

A Bone In Prime Cut Ribeye, Wood Grilled & Served With Onion Rings, House Mashed Potatoes And Vegetables.

TROPICAL HEAT PORKCHOP 35. GF

Wood Grilled Porkchop Finished With A Sweet & Spicy Orange -pineapple Glaze. Served With House Mashed & Vegetable.

JAMAICAN JERKED CHICKEN 26.

Jerk Marinated Chicken Thighs With A Sweet & Savory Jamaican Sauce. With Rice & Vegetables.

PASTAS

All Pastas are served with a Slice of Toasted Baguette

LOBSTER MAC 32.

A Rich Blend Of Sharp Cheddar, Mozzarella, Provolone & Parmesan Tossed With Lobster Meat, Cream, Garlic, Thyme, Fresh Lemon And White Wine. Finished With A Buttered Panko Crust.

NOA NOA THREE CHEESE

Penne With A Creamy 3 Cheese Sauce Made Of Mozzarella, Provolone, Parm, Groovy Butter, Fresh Lemon And White Wine. Chicken..21. Salmon..28.

CALAMARI FETTUCCINI 23.

Garlic, Butter, Chicken Stock, Fettuccini, Tuscan Seasoning, Cherry Tomatoes, Carlamari.

SHRIMP OR SCALLOP NOA SCAMPI GF

Pan Seared Shrimp Or Scallops, Garlic, Butter, Chicken Stock, Red Pepper Flakes & Parsley with Fettucinni. Shrimp... 26. Scallop... 34.

DESSERTS

NOA NOA KEY LIME PIE

Florida Key Lime Juice, Graham Cracker, Butter Toasted Almond Crust & Whipped Lime Cream... 7.

NOA HOUSE CHEESE CAKES

Flavors of the week... 8.

THE COCONUT CREAM PIE

Tropical Coconut tossed in a Creamy Vanilla Custard with Flakey Chocolate Bottom Pie Crust. Topped with Whipped Cream... 7.

COCO NANA SUNDAE

Vanilla Bean Ice Cream, Our Coco Nanas, Chocolate Sauce, Whipped Cream and Macadamia Nuts... 12.

DARK RUM BROWNIE

Jamaican Rum & Moist Chocolate Brownie Baked with Cream Cheese Topping. Served with a Scoop of Vanllia Ice Cream & topped with Caramel Sauce... 7.

GF Desserts Available

Whole Pies Available With 2 Day Notice... Thanks Keylime 30. Coconut 30. Cheese Cakes 49.