



# Appetizers



## EDAMAME

Steamed Soy Bean \$6.95

## GARLIC EDAMAME

"Noodles" style tossed with a spicy garlic & olive oil sauce \$6.95

## ASIAN POTSTICKERS

Fried seasoned pork dumplings with bonsai dipping sauce \$6.95

## MUSSELS A LA TUSCANA

Fresh mussels, garlic, tomatoes & herbs in a white wine broth \$10.95

## BLUE CRAB CAKES

Two Maryland style real lump meat crab cakes with lobster sauce \$10.95

## CHEESE STICKS

Mozzarella, coated with Italian crumbs & fried golden brown served with Marinara Sauce for dipping \$5.95

## Noodles' Antipasti



### "FAMALIA STYLE ANTIPASTI COMBO"

~ Fried Calamari  
~ Mozzarella Cheese Sticks  
~ Fried Artichoke Hearts  
*sprinkled with Feta cheese*  
~ Potstickers  
~ Momma's homemade meatball  
~ Italian sausage,  
onion & peppers

\$29.95

## LOBSTER MARTINI

6 oz lobster tail with dual presentation, half hand rolled, half tempura battered and sliced. Served with dipping sauces \$26.95

## LOBSTER RAVIOLIS

Homemade Lobster raviolis with a sherry lobster bisque sauce \$7.95

## PORTOBELLA & BRIE

Fresh portobellas, sundried tomatoes, roasted garlic & toasted walnuts all sautéed with extra virgin olive oil smothering brie cheese \$8.95

## BLUE CORN-TUNA TARTAR

Spicy Yellow Fin Tuna, avocado & scallion served on blue corn tortillas, drizzled with wasabi cream \$8.95

## ASIAN CALAMARI

Fried & tossed with Orange Ginger Sesame sauce and served with spicy dipping sauce \$9.95

## ITALIAN CALAMARI

Lightly coated and crisped in our special blend of seasonings served with marinara sauce \$8.95

## SESAME YELLOWFIN TUNA

Seared rare and sliced thin, served with wasabi cream & sweet teriyaki sauce \$8.95

## SPINACH & ARTICHOKE DIP

Homemade with fresh spinach, roasted garlic & parmesan cheese Baked till hot and bubbly, served with fried pasta chips \$7.95




*Noodles Cafe is a locally owned independent restaurant originating since 1991*

*"We are a passionate family restaurant. Our passion for the "Art of Food" was ignited by our parents. Mom & Dad were particular about the quality of food they prepared and never sacrificed on the high standard of ingredients for our family meals. For generations our family did not just eat -- we feasted -- and enjoyed wonderful flavors from all over the world. Nutritious, healthy and delicious food was always a must and that premise shaped our lifelong "love" of healthy eating. We use the freshest locally grown and cultivated foods available to continually create new and exciting cuisines for our guests."*

*Matt & Seth always "Think outside the box". With the addition of their authentic Asian Chefs, Abraham Adek & Thai Phimmala, in 2004, Matt & Seth created the one and only original Italian & Sushi Concept in addition to Mediterranean "food flairs" offered throughout Noodles' progressive menu.*

*"We Thank You for joining our family for dinner and are delighted you chose to "Feast in Our Home."*

*Matt Benevento-Berman & Seth Benevento-Berman  
Founders and owners*



# Soup & Salad

## Noodles Signature

### "NOODLES SIGNATURE SALAD"

Mixed field greens, roasted red peppers, fried artichoke hearts, crumbled goat cheese and tomatoes with a raspberry vinaigrette dressing \$8.95

**CREAMY TOMATO & BASIL SOUP** \$4.95

**CAESAR SALAD** \$6.95

#### GREEK SALAD

Mixed greens with feta cheese, kalamata olives, tomato, red onion, cucumbers, and capers with a red wine & lemon herb vinaigrette \$7.95

#### GORGONZOLA SALAD

Fresh tomatoes, pine nuts, shaved red onion, crumbled gorgonzola, and red leaf lettuce with a balsamic drizzle \$8.95  
*(sorry no substitutions on this Salad)*

#### MOZZARELLA & TOMATO SALAD

Fresh Mozzarella cheese, vine ripe tomatoes & basil, extra virgin olive oil and balsamic reduction \$7.95

#### MEDITERRANEAN GRILLED SEAFOOD SALAD

Grilled Skewered Rosemary-Garlic marinated seafood of *Tuna, Shrimp, Scallops, Calamari*, white beans, mixed greens, tomatoes, capers, Kalamata olives, red onions & feta cheese  
Fresh rosemary-lemon herb vinaigrette \$16.95

#### SESAME CRUSTED YELLOWFIN TUNA SALAD

Seared rare with a field of greens, tomatoes, edamame, red onion, carrots, sauced with Asian vinaigrette & wasabi drizzle \$13.95

#### SALMON SALAD

Grilled and served warm on a bed of mixed baby field greens, tomatoes, carrots & sprinkle of roasted Bruschetta mix, drizzled with our house Italian vinaigrette \$14.95



# Gourmet Personal Pizzas

*Noodles' original Pizza dough-Baked in our New York Style Pizza Ovens*

**CHEESE** \$10.99

**PEPPERONI** \$11.99

#### LOVER'S SUPREME

Mushrooms, sausage, pepperoni, peppers, onions, & mozzarella  
\$12.99

#### WHITE

Mozzarella, ricotta & roasted garlic  
\$11.99

#### MARGHERITA

Fresh tomato, mozzarella, basil & garlic \$11.99

#### BAYOU

Spicy chicken, andouille sausage smoked mozzarella & a touch of cajun alfredo \$12.99

#### CHICKEN ALFREDO

Chicken, roasted garlic, mozzarella & alfredo sauce \$12.99



# Noodles' Original & Chicken Specialties

## RIGATONI ARRABIATTA

Spicy "angry" marinara sauce, Italian sausage, garlic, fresh basil, red pepper flakes & swirled with ricotta & romano cheeses \$13.95

## SAUSAGE, PEPPERS & ONIONS

Sautéed in our rich marinara sauce with spaghetti \$14.95

## MEATBALLS

"Momma Noodles Recipe"  
Hand Rolled in house, over spaghetti topped with marinara \$14.95

## RAVIOLIS

Stuffed with spinach, ricotta cheese, a touch of garlic and served with our rich marinara sauce \$14.95

## VEGETARIAN DELIGHT

Fresh broccoli, portobella mushrooms and sundried tomatoes sautéed with light garlic and oil, served over Penne \$14.95  
~Add Chicken \$3.00~Shrimp \$4.00~

## Noodles' Signature

### "CHICKEN & ARTICHOKE HEARTS"

Sautéed with sundried tomatoes and black olives in our fresh basil cream sauce served over house made spinach Fettuccine \$16.95  
~ *Substitute Shrimp \$3.00* ~  
(*substitute pomodoro sauce for lower calorie*)

### CHICKEN "NOODLES" PICCATA

Chicken breast with capers, artichoke hearts, sun-dried tomatoes & fresh spinach, lite scampi wine sauce with Capellini pasta \$16.95

### CHICKEN CARBONARA

Sautéed chicken tenders, proscuitto and peas in a garlic cream sauce over Fettuccine pasta \$16.95

### CHICKEN MARSALA

Chicken breast & button mushrooms in our rich marsala wine sauce served over Penne Pasta \$15.95

## CHICKEN PARMESAN

Chicken breast lightly breaded, with seasoned Italian bread crumbs, baked with mozzarella, romano cheeses and marinara sauce, served over house made fettuccine \$15.95

## CHICKEN & BROCCOLI

Extra virgin olive oil, fresh garlic, crushed red pepper and pecorino romano cheese, tossed with Penne pasta \$15.95

## CHICKEN ALA VODKA

Chicken tenders and peas in a flamed vodka tomato cream sauce served over Rigatoni \$15.95

## N'AWLINS PASTA BAYOU

Cajun spiced chicken, andouille sausage, cappicola, red onion & finished with smoked mozzarella cheese over in house made black pepper & cumin fettuccine \$16.95

## LASAGNA

Homemade Meat & Cheese Lasagna with fresh Noodle sheets 4 layers thick \$14.95

# Low Carb Dishes

Add Pasta to ANY low Carb dish \$2.00

## HOMEMADE WHOLE WHEAT PASTA

Served with chunky pomodoro sauce \$10.95  
Add broccoli \$1.00~Chicken \$2.00~Shrimp \$3.00

## CHICKEN "NOODLES" PICCATA

Chicken breast with capers, artichoke hearts, sun-dried tomatoes, fresh spinach & light scampi wine sauce \$16.95

## MEDITERRANEAN LEMON PEPPERED TILAPIA

Pan baked with roasted red peppers, broccoli, spinach, kalamata olives, tomatoes, capers, feta cheese & garlic oil \$17.95

## CHICKEN MARSALA

Breast of chicken sautéed with button and portobella mushrooms and lightly wilted spinach \$15.95

## LAMB SHANKS

Slow roasted with mixed vegetables in cabernet wine & natural pan juices \$17.95

## SALMON FLORENTINE

Sautéed with fresh spinach, garlic, tomato, artichoke hearts and portobella mushrooms \$17.95

## CHICKEN & BROCCOLI

Sautéed with extra virgin olive oil, garlic and pecorino romano cheese, served with extra broccoli \$15.95

## VEAL MARSALA

Scaloppine of veal sautéed with button and portobella mushrooms and lightly wilted spinach \$19.95

## SHRIMP PROVENCAL

Gulf shrimp sautéed with roasted garlic, tomatoes, artichoke hearts & fresh spinach in a lemon butter sauce \$17.95

# Noodles' Seafood Specialties

## LOBSTER RAVIOLIS

10 Homemade lobster raviolis with a sherry lobster bisque sauce \$16.95

## SHRIMP ARTICHOKE RISOTTO

Gulf shrimp sautéed with lemon butter, artichoke hearts, fresh basil & tomatoes. Tossed with creamy risotto \$17.95

## SHRIMP RUSTICA

Gulf shrimp and Italian sausage all sautéed with garlic, tomatoes and fresh spinach. Tossed with Penne pasta and extra virgin olive oil \$16.95

## SHRIMP & SCALLOPS

Kalamata olives, capers, feta cheese in a light pomodoro sauce served over house made Linguini \$18.95

## SHRIMP PESTO

Shrimp with homemade pesto garlic & olive oil sauce with fresh basil, tomato & pine nuts over Capellini pasta \$16.95

## CIOPPINO

Fresh fish, Gulf shrimp, sea scallops and fresh mussels sautéed in a fennel plum tomato wine sauce, served over house made Linguini \$21.95

## SHRIMP TORTELLINI CARBONARA

With prosciutto & peas in a creamy garlic sauce \$17.95

# Noodles' Meat & Veal Specialties

## Noodles Signature Filet

### "FILET MIGNON OSCAR STYLE"

Center cut char grilled tenderloin topped with lump crab meat and served with asparagus, house made lobster raviolis and sherry lobster bisque sauce \$28.95

## NY STRIP GORGONZOLA

Grilled 12 oz NY Sirloin finished with a baked gorgonzola crust, portobello mushrooms & baby spinach. Sauced with a cracked pepper & blue cheese sauce over Fettuccine \$23.95

## VEAL CALIFORNIA

Scaloppine of veal with sundried tomatoes, artichoke hearts & capers sautéed in a white wine lemon beurre blanc sauce over Capellini \$19.95

## VEAL MARSALA

Scaloppine of veal and button mushrooms in a rich marsala wine sauce served over Penne Pasta \$19.95

## LAMB SHANKS

Slow roasted with mixed vegetables in cabernet wine & natural pan juices. Served over home made Fettuccine pasta \$16.95

## VEAL LA ROUSSEAU

Scaloppine of veal, sautéed Gulf shrimp, lump crabmeat and lobster sauce over home made Linguine \$24.95

## VEAL PARMESAN

Scaloppine of veal lightly breaded, baked with mozzarella, and marinara sauce served over house made Fettuccine \$18.95

# Noodles' Side Items

Two Meatballs	\$3.95	Chicken Breast	\$3.00	Portobello Mushrooms	\$2.75
Italian Sausage	\$3.00	Side of Salmon	\$6.00	Sauces to Dip Your Bread <u>\$1.95 each</u>	
Side of Homemade Rissotto	\$3.95	Steamed Shrimp	\$4.00	~Marinara	
Side of Brown Rice	\$2.95	Sauteed Spinach with garlic & Oil	\$4.00	~Garlic & Olive Oil	
Side of Sushi Rice	\$2.50	Bread	\$2.50	Garlic Bread	\$2.50
				Cheesy Garlic Bread	\$3.25

Add House or Caesar Salad to Any Entree for \$2.99

# Sushi Paisano

## Sushi or Sashimi

(two pieces per order)

Maguro Tuna	\$5.25	*Kanikama Crab	\$4.00
Sake Salmon	\$4.95	Ikura Salmon Roe	\$4.50
Hamachi Yellowtail	\$6.25	Escolar White Tuna	\$4.50
*Ebi Shrimp	\$4.00	*Unagi Eel	\$5.25
Masago Smelt Roe	\$4.00	*Tamago	\$4.00
*Tako Octopus	\$5.25	*Horago Conch	\$5.50

Side of Brown Rice \$2.95

## Appetizers

### SUSHI APPETIZER

Yellowfin Tuna, Salmon, Hamachi & Tuna Roll  
\$12.95

### SHRIMP TEMPURA

Tempura shrimp (3) served with Bonsai dipping sauce  
\$9.95

### SASHIMI APPETIZER

Yellowfin Tuna, Hamachi, Salmon, White fish (*Escolar*)  
\$14.95

### \*EDAMAME

Steamed Soy Bean  
\$6.95

### GARLIC EDAMAME

"Noodles" style tossed with a spicy garlic & olive oil sauce \$6.95

## Platters

### SUSHI FEAST

10 Pieces of chefs best choice of Sushi and spicy Yellowfin Tuna roll  
\$24.95

### SASHIMI DINNER

Chef's Choice of 18 pieces of Sashimi and Tuna Tataki  
\$28.95

### HUNGRY FOR LUV

*Sushi & Sashimi combination*

For 2 guests \$59.00  
For 3 guests \$89.00  
For 4 guests \$119.00

### SUSHI & SASHIMI

6 pieces of nigri, rainbow roll, and sashimi  
\$32.95

### \*SPICY CONCH SALAD

Cucumber, wakame & spicy sauce  
\$11.95

### \*ASIAN SEAWEED SALAD

\$6.95

### \*BBQ EEL

Sweet Sauce on top of Cucumber Salad  
\$11.95

### OCTOPUS SUNOMONO

Octopus, Cucumber, wakame with vinegar sauce  
\$11.95

### \*PAISANO SALAD

Mixed Seafood, Cucumber, Wakame with vinegar sauce  
\$14.95

### TUNA YU-KE

Chopped Yellowfin tuna (raw), avocado, cucumber, scallion, masago with spicy mayo sauce  
\$13.95

### TUNA TATAKI

Seared Yellowfin Tuna flower, Wakame, scallion Ponzu sauce  
\$15.95

### \*LOBSTER MARTINI

6 oz lobster tail with dual presentation, half hand rolled, half tempura battered and sliced. Served with dipping sauces  
\$26.95

## Noodles' Original Sushi Rolls

### NOODLES ROLL\*

Cooked salmon, cream cheese, scallion, avocado & sesame on top with eel sauce  
\$9.95

### PAISANO ROLL\*

Fried snapper, scallion and cucumber topped with smoked salmon, avocado, sesame and sweet sauce  
\$13.95

### GODMOTHER ROLL

Eel, tamago, cucumber, sesame inside out with sweet sauce  
\$10.95

### GODFATHER ROLL\*

Fat roll with 7 ingredients: kamyjo, tamago, crabstick, cucumber, sesame, pickled ginger, and spinach  
\$9.95

### BIG DADDY ROLL

Assorted fish of red & white tuna, salmon, hamachi, shrimp, crab sticks and cream cheese. Rolled together, tempura battered and flash fried on the outside. Drizzled with sweet teriyaki sauce & spicy mayo  
\$18.95

### LOBSTER ROLL

Tempura fried Florida Gulf Lobster tail rolled with asparagus, chives, & topped with Ebi Shrimp & avocado Drizzled with Sweet Teriyaki Sauce  
\$18.95

~ Add Brown Rice to Any Roll \$1.00~

\*Cooked Items

\*Consumption of raw seafood, shellfish, and/or meats maybe dangerous to your health. Consume at your own risk. Please notify your server if you have ANY allergies

Traditional Rolls Continued on the following Page

# Rolls

## CALIFORNIA ROLL\*

Masago, crab stick, cucumber, avocado, sesame \$6.95

## TUNA ROLL

Yellowfin Tuna with Scallion \$7.95

## SPICY TUNA ROLL

Yellowfin Tuna, cucumber, scallion and sesame \$8.95

## KISS ROLL

Yellowfin Tuna, white tuna (*Escolar*), avocado, asparagus, sesame, and scallions \$9.95

## RED TUNA ROLL

Avocado on top of yellowfin tuna, cucumber sesame and spicy sauce \$10.95

## BEAUTY & BEAST

Half yellowfin tuna, half eel, avocado, asparagus, scallions \$11.95

## CALIFORNIA EEL\*

BBQ eel on top of California Roll \$11.95

## UNAGI ROLL\*

BBQ eel, cucumber and sesame \$11.95

## SOPHIA ROLL\*

Avocado on top of eel, cream cheese, sesame and sweet sauce \$11.95

## SALMON ROLL

with cucumber & sesame \$7.95

## J.B. ROLL

Salmon, cream cheese, scallion, sesame \$8.95

## FIRECRACKER ROLL

Fresh salmon on top of salmon roll, cucumber, and spicy sauce \$10.95

## PHILADELPHIA ROLL\*

Smoked salmon, cream cheese, scallion, sesame \$8.95

## CRAZY ROLL\*

Fried Salmon skin, eel, avocado, asparagus, scallions, sesame with sweet sauce \$9.95

## SALMON SKIN ROLL\*

Fried salmon skin, cucumber, scallion and sesame with sweet sauce. \$7.95

## SPIDER ROLL\*

Fried soft shell crab, avocado, asparagus, scallion, masago with sweet eel sauce \$12.95

## BLUE CRAB ROLL

Blue crab lump meat, asparagus, spinach, chives & sesame, served with spicy mayo \$13.95

## KANISU ROLL\*

Crab, avocado and masago rolled with thin cucumber slices served with tangy vinegar \$10.95

## VOLCANO ROLL\*

"Baked" Shrimp, crab & seafood with spicy masago mayo sauce over California roll \$16.95

## DEEP SEA ROLL\*

Tempura snapper, cucumber, avocado, sesame and spicy mayo \$9.95

## TANZANA ROLL

Hamachi, avocado, asparagus, scallions, sesame \$10.95

## RAINBOW ROLL

Yellowfin Tuna, salmon and white fish with sesame on top of California Roll \$11.95

## VEGGIE ROLL\*

Seaweed on outside, Assorted veggies roll \$7.95

## HOT LUV BAHAMAS\*

Inside out conch, masago, cucumber, spicy sauce \$10.95

## SIZZLING SPICY SHRIMP ROLL\*

Steamed Shrimp, Wasabi paste, spicy Sauce, Wakamee \$11.95

## MEXICAN ROLL\*

Shrimp tempura, avocado, asparagus, scallion, Masago and spicy mayo \$11.95

## DRAGON ROLL\*

Shrimp tempura, sesame, sweet sauce with avocado on top \$11.95

## RED DRAGON ROLL

Shrimp tempura, avocado, asparagus, scallions, sesame with yellowfin tuna, avocado on top \$13.95

## YELLOW DRAGON ROLL

Shrimp tempura, avocado, asparagus, scallions, sesame with salmon, topped with avocado \$13.95

## BLACK DRAGON ROLL\*

Shrimp tempura, avocado, asparagus, scallions, sesame with avocado & topped with Unagi Eel \$14.95

## CUCUMBER ROLL

\$3.95

## AVOCADO & CREAM CHEESE ROLL

\$4.95

~ Add Brown Rice  
to Any Roll \$1.00 ~

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