



DINNER MENU!

Our Original 1991 Payphone Number — 574*37*BEACH (It Still Works)

WE'VE BEEN TOUGH TO FIND. HARD TO FORGET SINCE 1991

LIVE MUSIC
MOST WEEKENDS



1991 - 2022

DINE-IN OR TAKE AWAY

🍍 APPS & SMALL PLATES 🍍

SPIKES SMOKED WINGS

8 House Smoked Wings, Deep Fried, Tossed In Choice Of Wing Sauce, Butter & Garlic. Served W/celery... \$12. Mild Buffalo • Vietnamese Honey Sriracha • Blue Fire House BBQ • Gochujang

SHRIMP FRITTAS

An Old West Indian Recipe That I Scrubbed A Lot Of Pots To Get It... One Of Our Favorites... \$13.

PULLED PORK NACHOS

Pulled Pork, Chips With Cheese. Topped With Green Onion & Bbq Sauce... \$12

SPIKES EL NACHOS

Tortilla Chips Topped With Seasoned Black Beans, Cheddar, Onion, Tomato & Lettuce. Topped With Cilantro Sour Cream And A Side Of Salsa... \$10. Add Chicken.... \$13.

SPIKES CHIPS AND SALSA

Tortilla Chips With Salsa... \$6.

SPINACH AND ARTI DIP

A Blend Of Cheeses, Garlic, Chokes And Our Favorite Green! Served With Chips... \$12

BAJA BEAN DIP

Seasoned Black Beans, Vermont Shredded Cheddar & Topped With Cilantro Sour Cream. Served With Tortilla Chips... \$9

CRISPY CALAMARI

Floer Dusted And Lightly Fried, Served With A Lemon Aioli And Marinara Sauce... \$15.

Seared Sesame Tuna

With Asian Slaw, Crunchy Noodle, Ginger, Wasabi & Teriyaki... \$19

NOA CAJUN OYSTERS

Fresh East Coast Oysters Fried To A Crispy Golden Brown & Served With House Tarter Sauce & Fresh Lemon... \$14.

PEEL N' EAT SHRIMP

A Pound Bucket Of Steamed & Seasoned Shrimp Served Cold Over Ice With Cocktail & Lemon... \$21

FROM OUR SUSHI BAR

NIGIRI SUSHI 2 PIECES

Tuna 8.00
Salmon 7.00
Shrimp 6.00
Smoked Eel 8.00

SASHIMI

Tuna 9.00
Hamachi 8.00
Salmon 8.00
Smoked Eel 9.00

SOUP + SALAD

Miso 3.00
Seaweed Salad 7.00
Edamame 5.00

NIGIRI SAMPLER 1 EACH ... \$12

Tuna, Salmon, Shrimp, Smoked Eel

SASHIMI SAMPLER 2 EACH... \$19

Tuna, Salmon, Hamachi, Eel

NOA FAVORITES

NOA NOA ROLL GF

Crab, Shrimp, Avocado, Spicy Mayo with Orange Tobiko Roe on the outside...\$13

SPICY SPRING ROLL GF

Crab, Avocado, Red Pepper & Spicy Mayo. Topped With Tuna, Cilantro, Sriracha Sauce And A Squeeze Of Lime... \$13

SUNSET ROLL GF

Salmon, Bell Pepper, Scallions, Spicy Mayo with Tobiko Roe on the outside...\$9

DR. K GF

House Greens, Cream Cheese, Pineapple & Yellowtail with Sweet Chili & Cilantro on top... \$10

LIBBY

Crab, Jalapeno, Red Bell Pepper & Cream Cheese. Rolled With Scallions & Pepper Shake. Topped with Wasabi Mayo, Eel Sauce & Tempura Crunchies...\$13

MICKY ROLL

Smoked Eel, Shrimp & Smoked Salmon Rolled with Scallions & Topped with Eel Sauce...\$15

EEL ROLL

Smoked Eel, Cucumber & Avocado Topped with Sesame Seeds & Eel Sauce...\$11

PARADISE CRUNCH

Shrimp, Pineapple, Red Bell Pepper, Avocado & Pineapple Covered in Cilantro, Sweet Chili & Crunchies... \$10

SWEET SUMMER

Tuna, Avocado, Grilled Asparagus, Red Bell Pepper & Spicy Mayo Rolled and Topped with Eel, Sesame Seeds & Eel Sauce...\$12

SPIKES ROLL GF

Tuna, Avocado, Spicy Mayo & Grilled Asparagus Topped with Cilantro...\$12

RIVER MONSTER

Smoked Eel, Avocado, Cucumber, Grilled Scallions & Carrots Rolled in Sesame & Topped with Seaweed Salad & Eel Sauce....\$13

VOLCANO ROLL GF

Crab, Salmon, Avocado, Cucumber, topped w/ baked White Fish & Volcano sauce made of Spicy Mayo, Roe & Scallions... \$20

MAKI ROLLS

In a Maki Roll the Fish or Vegetables are rolled up with seasoned sushi rice inside the Roasted Seaweed, or Nori. Tuna...\$9 Shrimp...\$7 Salmon...\$8 Smoked Eel...\$9 Cucumber & Avocado...\$6 Tempura Green Onion...\$5 Smoked Salmon...\$9 Crab....\$10.

RAINBOW ROLL

A California roll wrapped in Tuna, Eel, Salmon & Shrimp. Eel Sauce & Sesame on Top... \$21

LAZY SUSHI BOWL

Choice of Fish, Sushi Rice, Carrot, Red Bell Pepper, Cucumber, Avocado Scallion & Nori with Sweet Chili or Miso Dressing....\$16

JUST VEGGIES

TEMPURA ZUCCHINI

Tempura Fried Zucchini & Toasted Sesame... \$7

SPICY VEGGIE GF

Cucumber, Avocado, Red Pepper, Carrots, Spicy Mayo. Rolled in Green Onion & Pepper Shake... \$8

CRUNCHY ASPARAGUS

Tempura Fried Asparagus, Avocado, Green Onion... \$8



TEMPURA STYLE

TEMPURA ROLL

Tempura Shrimp, Avocado & Scallions with Tobiko Fish Roe...\$11.

PAIGE

Tempura Shrimp, Avocado & Shredded Carrot. Rolled And Topped With Eel Sauce, Wasabi Mayo & Tempura Crunchies...\$11.

OLD SMOKY

Tempura Fried Asparagus & Avocado Rolled & Wrapped In Smoked Salmon. Topped With Sweet Chili Sauce And Green Onion...\$11.

THE BLUEFIRE

Crispy Fried Tempura Shrimp, Avocado, Scallions & Noa Noa Blue Fire Sauce...\$11.

THE CLIPPER

Tempura Tuna, Avocado, Spicy Mayo rolled in Scallions & Topped with Sesame & Eel Sauce...\$12

MOANA

Tempura Pineapple, House BBQ, Fresh Tuna with sesame on the outside and Avocado & Sweet Chili on Top...\$12

KFC ROLL

Smoked Salmon, Cream Cheese, Pickled Jalapenos, Scallions and the roll is Tempura fried & a Side Of Sweet Chile Sauce... \$12

BIG ISLAND

1/2 Futomaki Roll made with Crab, Avocado, Cream Cheese, Scallions & Sriracha. The Roll is Fried & Served with Bluefire Sauce...\$14

THE IVAN

Tuna, Avocado, Sriracha, Bell Pepper & Cucumber. Rolled Futomaki Style & Tempura Fried. Topped With Wasabi Mayo & Scallions...\$15

THE BRUCE

Tuna, Avocado, Tempura Fried Bell Pepper, Cilantro, Red Onion, Spicy Mayo & Sriracha Sauce Rolled Finished With Tabasco & Lime...\$12

BULLSEYE ROLL

This is a Jumbo Futomaki roll filled with Crab, Shrimp, Red Pepper, Scallions, Sriracha and the roll is then Tempura fried...\$22.

SCORPION ROLL

Tempura Fried Soft Shell Crab, Avocado, Carrot, Scallions And Spicy Mayo. Topped With Sweet Chili Sauce. Rolled Futo Style... \$15

PACIFIC RIM

Futomaki with Tuna, Avocado, Cilantro, Grilled Pineapple & Tempura Scallion. Topped with Sesame Seeds & Served with a Miso Ginger Dressing...\$16

CLASSICS

SPICY TUNA ROLL

Ahi Tuna, Avocado, Spicy Mayo, Scallions & Japanese Pepper Shake...\$11.00 Make it Fancy with Eel Sauce, Wasabi Mayo & Tempura Crunchies...\$12.00

CALI ROLL GF

Snow Crab, Avocado, Cucumbers with a sprinkle of sesame seeds...\$12

PHILLY ROLL GF

Smoked Salmon, Cream Cheese, & topped with fresh Green Scallions...\$11

FISH & SEAFOOD

NOA ALMOND WALLEYE

Fresh Water Walleye Battered then Rolled in Seasoned Bread Crumbs and Almonds. Served with a side of Noa Noa Cole Slaw... \$25.

SEARED AHI TUNA

Grilled, Blackened or Ginger Sesame. with Asian Slaw, Crunchy Noodle, Ginger, Wasabi & Teriyaki...\$28

Seafood Entrées Served with Seasoned Rice and House Vegetable

GRILLED SNAPPER

Grilled, Blackened or Jamaican Jerk... \$26

BACON WRAPPED SCALLOPS SKEWER

Bacon Wrapped Scallops Grilled With Pineapple and a Red Pepper-Lime Sauce... \$31.

FAROE ISLAND SALMON

Grilled or Blackened... \$26.
Add Bacon Blue 3.00

LIME AND TEQUILA SHRIMP

5 Big Shrimp On A Skewer, Grilled, Garlic Butter Basted & A Squeeze Of Fresh Lime. Served With Our Famous Cheap Tequila Dipping Sauce... \$25.

MAHI MAHI

Grilled, Blackened or Ginger Sesame... \$24

Platters & Baskets

FISHERMAN'S SEAFOOD PLATTER

Breaded Fish, Shrimp, & Shrimp Fritter All Go For A Swim In Our Fryer Until Golden Brown. With Fries, Tartar Sauce, Cocktail & Fresh Lemon... \$24

SHRIMP BASKET

Served with Fries, Tarter & Cocktail Sauce... \$14

GARDEN SALADS

CARIB COBB SALAD

Mixed Greens with Grilled Shrimp, Chicken Breast, Tomatoes, Avocado, Pineapple, Mandarin Oranges, Bleu Cheese Crumbles & Raspberry Dressing... \$18. GF

CHOP CHOP SALAD

Fresh Romaine, Mandarin Oranges, Tomatoes, Carrots, Croutons & Shredded Parmesan Tossed with Chipolte-Honey Mustard... \$12.
Add Grilled Chicken... \$17.
Add Grilled Salmon... \$21.

NOA CAESAR

Chopped Romaine Leaf Tossed with a Creamy Caesar Dressing, House Croutons, Carrots and Parmesan Cheese... \$11. Grilled Chicken... \$16.
GF Available

PULLED PORK SLAW

Our House Smoked Pork tossed with Slaw and topped House BBQ Sauce & Ranch. Served with a Side of Hush Puppies... \$11.

BOWL OF SPINACH

Fresh spinach, red onions, feta cheese, mandarin oranges, , herbed croutons. Served with our sweet sesame dressing... \$14.

THE CORNER BODEGA

SPIKES TRES TACOS

Served In Corn Or Flour Tortilla, With Slaw, Pickled Onion, Cilantro Pico & An Avocado Cream Sauce ... Grilled Shrimp... \$14. Smoked Pork... \$14. Grilled Fish... \$14.

SPIKES BIG BEACH'N BURRITO

Seasoned Rice & Black Beans, Sour Cream And Pico Then Rolled Up In A Big Flour Tortilla, Topped With Cheese... \$11. Grilled Chicken... \$13. Smoked Pork... \$14. Grilled Fish... \$15.

QUESADILLAS

GRILLED CHICKEN

Loaded With Seasoned Grilled Chicken & Cheddar Cheese... \$13.

SPINACH, SHROOMS, FETA & CHEDDA

Fresh Spinach & Shrooms With Feta & Cheddar Cheeses... \$12

BBQ PULLED PORK

Stuffed With Smoked Pork Bbq & Cheddar Cheese... \$13.

SPIKES BURGERS

SPIKES CHEESE BURGER

Wood Grilled With House Seasoning & Fries... \$14.

CAJUN BURGER

Burger Well Seasoned With Cajun Shake, Jack & Spicy Mayo... \$14.

KEYWEST AIA

Grilled & Topped With Jack And Avocado Mayo... \$14.

MAHO BAY

With Jack, Grilled Pineapple & Our Homemade Bbq Sauce... \$14.

WEST INDIES

Topped With Jack, & A Tangy Fruit Chutney... \$14.

FAVORITE SANDWICHES

BIG KA' TUNA

Ahi Tuna Steak Grilled And Topped With A Layer Of Melted Jack Cheese & Served On Toasted Sourdough Bread. With Honey Lime Dill Mayo... \$16.

GRILLED MAHI MAHI

Deep Water Mahi, Seasoned, Grilled & Topped With Melted Jack Cheese. Served On Sourdough With Our House Tartar Sauce... \$16.

TRINI FISH SANDWICH

Big Fish Filet Tossed In Seasoned Bread Crumbs, Fried Crispy And Topped With Our Sweet & Sour Trini Slaw \$16.

GRILLED CHICKEN

Seasoned Chicken Breast Topped With Melted Jack Cheese... \$14.

BIG STACK PULLED PORK

Pile Of Pulled Pork On A Garlic Toasted Bun. ... \$12.

TERIYAKI O KUDASAI

Grilled Breast Brushed With Sweet Teriyaki, Topped With Melted Jack Cheese & Grilled Pineapple... \$14.

CAJUN CHICKEN

Grilled And Topped With Our Cajun Shake & Jack Cheese. Served With A Side Of Our Cajun Mayo... \$14.

SPICY CRISPY CHICKEN

With Cajun Mayo On A Toasted Brioche Bun... \$14.

GRILLED & SMOKED MEATS

PULLED BBQ PORK PLATE

Slow Smoked And Served With Our BBQ Sauce , Garlic Bread And A Choice Of 2 Sides... \$18.

BEEF MEDALLION

Wood Grilled Beef Tender With A Stilton & Mushroom Pan Sauce Served with Fries & Grilled Vegetables... \$28.



2 RUM CHICKEN

Wood Grilled Chicken Breast Finished with a Dark & Light Rum Glaze. Served over Pineapple Rice & House Vegetables ... \$21.

IT'S A PASTAS

GRILLED CHICKEN CILANTRO-ALMOND PESTO

Grilled Chicken Breast Sliced and Served Over Penne With Our House Pesto Sauce. Topped with Parm & Served With Grill Bread... \$21.

THREE CHEESE

Penne with a Creamy 3 Cheese Sauce made of Mozzarella, Provolone, Parm, Fresh Lemon and White Wine Chicken..21 Salmon..28

SEARED SCALLOP PASTA

Penne tossed in Olive Oil, Garlic, Shallots & Topped with Sautéed Scallops, Cherry Tomatoes, Mozzarella & Basil... \$31.

HEY! SWEET STUFF

DARK RUM BROWNIE

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

PEANUT BUTTER TART

Plant Based & Gluten Free... \$6.

KEY WEST KEY LIME PIE

Florida Key Lime Juice, Graham Cracker, Butter and Toasted Almond Crust. Whipped Lime Cream... \$7.

NOA NOA CHEESE CAKES

Made from Scratch in our Kitchen. Assorted Flavors of the week... \$8.

ON THE SIDE

Curried Coleslaw 3.	House Vegetable 4.	Chopped Salad 6.
House Fries 4.	Asian Slaw 4.	3 Shrimp Skewer 11.
Seasoned Rice 3.	House Salad 5.	Hush Puppies 5.
Grilled Pineapple 4.	Cesar 5.	



The Taharaa Room
At Noa Noa Wood Grill
With Banquet Seating for
Up to 100 Guest...

NOA NOA
WOOD GRILL & SUSHI BAR
Tropical Atmosphere Grilled Seafood
Exotic Cocktails Tiki Bar



WE'VE BEEN SMOKE FREE SINCE 1991... PLEASE, ABSOLUTELY NO SMOKING
INSIDE OR TOO CLOSE TO THE RESTAURANTS... THANKS