



APPETIZERS

- CHAR-GRILLED OCTOPUS** 23
Chickpea Salad, Dill Crema, EVOO, Grilled Lemon
- WICKED SHRIMP**..... 23
Roasted Tomato & Herb Broth, Toasted Baguette
- STEAMED LITTLENECK CLAMS** 21
Native Clams, Chorico, White Wine, Shallots
Fresh Herbs, Toasted Baguette
- OYSTERS ROCKEFELLER**..... 24
Local Oysters, Spinach, Parmesan, Pernod
- SMOKED BLUEFISH DIP** 18
Saltine Crackers, Add Crudité +5
- BURRATA & PEAR**19
Grilled Pears, Arugula, Toasted Pine Nuts
Balsamic Glaze, EVOO
- PORK BELLY CRACKLINGS** 21
Crispy House-Spiced Pork Belly, Blue Cheese
- CRISPY BRUSSELS SPROUTS** 14
Fig Balsamic, Aleppo Pepper

SOUP + SALAD

- ATLANTIC COD CHOWDER**.....9
Cream, Potato, Parsley
- FRENCH ONION SOUP**.....9
Gruyère Cheese, Caramelized Onions, Crouton
- LOBSTER AND CORN CHOWDER** 16
Yukon Potatoes, Grilled Corn, Sherry
Smoked Paprika
- ROASTED BEET & GOAT CHEESE** 16
Baby Arugula, Hazelnuts, EVOO, Vincotto
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LOBSTER COBB 44
Mixed Greens, Avocado, Cherry Tomatoes
Bacon, Grilled Corn, Blue Cheese Crumbles
Champagne Vinaigrette
- CHOPPED CAESAR**.....15
Shaved Romaine, Parmesan, Crispy Onions
- GREEK SALAD** 16
Romaine, Cherry Tomatoes, Cucumber, Kalamata Olives
Feta, Red Onion, Banana Peppers, House Greek Dressing

Salad Additions

Shrimp – 15 Flat Iron – 21 Salmon – 13
Herb Marinated Chicken Breast – 11

FROM THE

RAW BAR



★ FRESH OYSTERS ★

Please See The List Of Our Daily Selection

There's always
something to celebrate...

SHARED PLATTERS

- THE NEWPORTER*** 75
6 Oysters, 6 Littlenecks, 4 Shrimp
Half Chilled Lobster, Shrimp Ceviche
- THE MIDTOWN*** 145
12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail
Whole Split Chilled Lobster, Shrimp Ceviche
- THE LEVIATHAN*** 260
24 Oysters, 24 Littlenecks, 12 Shrimp
4 Chilled Half Lobsters, Salmon Poké
Smoked Fish Dip, Shrimp Ceviche
Tuna Tartare

ENTRÉES

- NEW ENGLAND SEA SCALLOPS** 43
Pan Seared, Roasted Winter Vegetables, Herb & Shallot Vinaigrette
- BAKED NEW ENGLAND COD** 33
Sherry Herb Crumbs, Truffle Fries
- LINGUINE & CLAMS**..... 29
Linguini, Pancetta, Shallot, Garlic White Wine, EVOO
- PAN SEARED SALMON**..... 38
Jasmine Rice, Brandy Creamed Mushroom & Spinach
- MARINATED GRILLED SWORDFISH**..... 38
Parmesan Risotto, Lemon Caper Beurre Blanc, Asparagus
- PAN SEARED HALIBUT** 44
Fingerling Potatoes, Crispy Brussel Sprout Leaves, Lemon-Butter Sauce



- LOBSTER ROLL** 38
Warm Butter Poached, Toasted Torpedo Roll, Fries

FISHERMAN'S STEW 45

Littlenecks, Mussels, Shrimp, Fin Fish In A
Saffron Tomato Broth, Grilled Crostini
Served over Linguine. Add 7

- ROASTED BONE-IN CHICKEN** 35
Layered Potato Gratin, Charred Broccolini, Truffle Jus
- GRILLED NY STRIP** 48
Smashed Red Bliss Potatoes, Asparagus, Red Wine
Demi Glaze, Arugula, Confit Cherry Tomatoes
- BRAISED SHORT RIBS**36
Smashed Red Bliss Potatoes, Roasted Baby Carrots
Red Wine Reduction
- GOOD BURGER***..... 22
Sharp Cheddar, Bacon, Onion Jam, Midtown Aioli
Toasted Brioche Bun
(Add Fried Oysters +5 or Fried Egg +3)

PLEASE INFORM YOUR SERVER OF ANY FOOD-RELATED ALLERGIES PRIOR TO ORDERING.

* These items are raw or undercooked, or may contain raw or undercooked meats, poultry, seafood shellfish, or eggs, which may increase your risk of foodborne illness.



MIDTOWN OYSTER BAR



COCKTAILS

MAPLE CINNAMON OLD FASHIONED16
Bourbon, Maple Cinnamon Simple, Chocolate Bitters

GINGER MARGARITA.....16
Lunazul Reposado Tequila, Ginger Puree, Triple Sec
Agave, Fresh Lime

NOVA'S SPRITZ15
Pink Guava Liqueur, Prosecco, Soda

PINK PALOMA.....15
Tequila, Grapefruit Seltzer, Agave, Lime *ask to make it spicy!*

MARTINIS

LAST CALL.....17
Tanqueray, Luxardo Maraschino, Faccia Bruto Centerbe
Fresh Lime

MIDTOWN'S HOT & DIRTY..... 15
Vodka, Olive & Pepperoncini Juices
Pepper Stuffed Olive

PAPER PLANE 16
Bourbon, Aperol, Amaro Nonino, Lemon

Midtown's Famous

ESPRESSO MARTINI..... 16
Vanilla Vodka, Kahlua, Espresso



DRAFT

ALLAGASH WHITE..... 7
GREY SAIL "CAPTAIN'S DAUGHTER" DBL IPA..... 10
GUINNESS 9
KONA "BIG WAVE" GOLDEN ALE 7
MAINE BEER CO. "LUNCH" IPA 13
SAM ADAMS SEASONAL 7
STELLA ARTOIS 7
WHALER'S "RISE" AMERICAN PALE ALE 9
MODELO 7

BOTTLES/CANS

BUDWEISER..... 7
BUD LIGHT 7
COORS LIGHT..... 7
CORONA 7
HEINEKEN..... 7
MICHELOB ULTRA 7
MILLER LITE 7
NARRAGANSETT LAGER 8
NARRAGANSETT FRESH CATCH GOLDEN 8
RED STRIPE 7

REPOSADO NEGRONI..... 17
Lunazul Reposado, Sweet Vermouth, Aperol

MARC & STORMY..... 15
Goslings Rum, Ginger Beer, Pineapple, Lime

WINTER SPRITZ16
Spiced Pear, Amaro Montenegro, Prosecco
Lemon Juice, Ginger Ale

MIDTOWN MULE 15
Tito's, POM Juice, Ginger Beer, Lime

SPICED PEAR15

Tanqueray, Spiced Pear Liqueur, Lemon Juice, Simple

**CHOCOLATE
PISTACHIO MARTINI**.....16

Tito's, Giffard Creme De Cacao, Pistachio Crema

MOCKTAILS 8

MINOR MULE

POM Juice, Lime, Ginger Beer

NO-LOMA

Grapefruit Seltzer, Agave, Lime

THE REFRESHER

Lemonade, Lavender Syrup, Soda

OYSTER SHOOTERS 15

HOUSE

Vodka, Cocktail Sauce

EL HOMBRE MALO

Blanco Tequila, Jalapeño, Hot Sauce

PICKLEBACK

Irish Whiskey, Pickle Juice

SAKE

Sake, Mirin, Cucumber



HARD SELTZERS & CIDER

HIGH NOON PEACH 8
SUN CRUISER TEA 8
SURFSIDE LEMON 8
1911 ORIGINAL CIDER 7

NON-ALCOHOLIC

ATHLETIC "RUN WILD" IPA 7
ATHLETIC "UPSIDE DAWN" GOLDEN ALE 7
HEINEKEN 0.0 7