



## APPETIZERS

- CHAR-GRILLED OCTOPUS** ..... 23  
Chickpea Salad, Dill Crema, EVOO, Grilled Lemon
- WICKED SHRIMP**..... 23  
Roasted Tomato & Herb Broth, Toasted Baguette
- STEAMED LITTLENECK CLAMS** ..... 23  
Native Clams, 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 & PEACH** ..... 19  
Grilled Peaches, Arugula, Toasted Pine Nuts  
Balsamic Glaze, EVOO
- CRISPY PORK BELLY**..... 21  
Crispy House-Spiced Pork Belly, Salsa Verde  
Mango Salsa
- CRISPY BRUSSELS SPROUTS** ..... 14  
Fig Balsamic, Aleppo Pepper

## SOUP + SALAD

- ATLANTIC COD CHOWDER**..... 11  
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
- 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

## TUNA AVOCADO WONTONS\* 24

Handcut Yellowfin Tuna, Cubed Avocado  
Micro Greens, Soy Lime Vinaigrette, Wonton Chips

## HAMACHI CEVICHE\* 23

Diced Yellowtail, Roasted Beet Coulis, Red Onion  
Pickled Carrots, Jalapeño, Wasabi Peas

## TUNA TARTARE TACOS\* 21

Pineapple & Tomatillo Salsa  
Sweet Chili, Spicy Aioli, Cilantro

## SALMON POKÉ\* 28

Avocado, Mango, Scallion, Edamame, Salmon Roe  
Wasabi Vinaigrette, Sesame, Sushi Rice

*Chilled* HALF LOBSTER 24

Lime Aioli, Scallion, Evoo

## ON THE HALF SHELL\* 2

Native Littleneck & Cherrystones Clams

## SHRIMP COCKTAIL (4) 17

## ENTRÉES

- NEW ENGLAND SEA SCALLOPS** ..... 43  
Pan Seared, Roasted Summer Vegetables, Herb & Shallot Vinaigrette
- LINGUINE & CLAMS**..... 29  
Linguini, Shallot, Garlic White Wine, EVOO



## LOBSTER ROLL ..... 39

Warm Butter Poached, Toasted Torpedo Roll, Fries

## PEPPERCORN ENCRUSTED TUNA ..... 38

Yellowfin Tuna Seared Rare and Encrusted in Peppercorn with a Soy Glaze,  
Toasted Mini Yellow Potatoes and Snow Peas

## BLACKENED SALMON ..... 38

Basmati Vegetable Rice, Snowpeas, Mango Salsa

## MARINATED GRILLED SWORDFISH..... 38

Parmesan Risotto, Lemon Capers Beurre Blanc, Asparagus

## CHILEAN SEABASS ..... 49

Grilled With Sautéed Garlic, Spinach & Shiitake Mushrooms  
With Coconut Lobster Sauce

## FISHERMAN'S STEW 45

Littlenecks, Mussels, Shrimp, Lobster  
Fin Fish In A Saffron Tomato Broth, Grilled Crostini

*Served over Linguine. Add 7*

## CHICKEN MILANESE..... 34

Panko Crusted Chicken Breast, Baby Arugula  
Shaved Parmesan, EVOO

## GRILLED NY STRIP\*..... 54

Smashed Red Bliss Potatoes, Asparagus, Red Wine  
Demi Glaze, Arugula

## PAN SEARED HALIBUT ..... 44

Fingerling Potatoes, Crispy Brussel Sprout Leaves  
Lemon-Butter Sauce

## 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.

A 3% service fee will be added to all checks.



# MIDTOWN OYSTER BAR



## COCKTAILS

**BURGEE LEMONADE**.....16  
Tito's Handmade Vodka, Giffard Strawberry  
Limoncello, Lemon, Soda Water

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

**NOVA'S SPRITZ** .....15  
Pink Guava Liqueur, Prosecco, Soda

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

## MARTINIS

**CROP TOP**.....16  
Tanqueray, Amaro Montenegro, St. Elder Grapefruit  
Lemon

**MIDTOWN'S HOT & DIRTY**.....15  
Tito's Handmade Vodka, Olive &  
Pepperoncini Juices, Pepper Stuffed Olive

**PAPER PLANE** .....16  
Maker's Mark 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  
PERONI .....7  
WHALER'S "RISE" AMERICAN PALE ALE .....9  
MODELO .....7  
DOGFISH "GRATEFUL DEAD" JUICY PALE ALE.....8

## 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  
STELLA ARTOIS.....7  
MILLER HIGH LIFE SHORTY .....4

**COQUETTE**.....17  
Bulleit Rye, Amaro Nonino, Cocchi Americano

**LA DOLCE VITA SPRITZ**.....16  
Tanqueray, Campari, Cocchi Rosa, Prosecco  
Grapefruit Seltzer

**BLUEBERRY BASIL SMASH**.....16  
Tanqueray, Blueberry, Basil, Lemon  
Simple, Soda Water

**MIDTOWN MULE** .....15  
Tito's Handmade Vodka, POM Juice, Ginger Beer  
Lime

**LYCHEE BEE** .....16  
Bar Hill Honey Vodka, Lychee, Lemon, Simple

**WILDFIRE** .....16  
Del Maguey Vida Mezcal, Aperol, Pineapple  
Lime, Agave

## 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  
DOWNEAST ORIGINAL CIDER.....7

## NON-ALCOHOLIC

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

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