



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 & PEACH** 19
Grilled Peaches, Arugula, Toasted Pine Nuts
Balsamic Glaze, EVOO
- PORK BELLY CRACKLINGS** 21
Crispy House-Spiced Pork Belly, Salsa Verde
Mango Salsa
- 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
- 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 CRUDO* 22

Sliced Yellowtail, Yuzu-Soy Vinaigrette
Fresno Peppers, Smashed Wasabi Peas

TUNA TARTARE TACOS* 19

Pineapple & Tomatillo Salsa
Sweet Chili, Spicy Aioli, Cilantro

SHRIMP COCKTAIL 17

Four Chilled Jumbo Shrimp

Chilled

HALF LOBSTER 24

Lime Aioli, Scallion, Evoo

ON THE HALF SHELL*

Native Littleneck & Cherrystones Clams

2 PER PIECE

ENTRÉES

- NEW ENGLAND SEA SCALLOPS** 43
Pan Seared, Roasted Winter Vegetables, Herb & Shallot Vinaigrette
- CHILEAN SEABASS**..... 49
Grilled With Sautéed Garlic, Spinach & Shiitake Mushrooms
With Coconut Lobster Sauce
- LINGUINE & CLAMS**..... 29
Linguini, Pancetta, Shallot, Garlic White Wine, EVOO
- BLACKENED SALMON** 38
Basmati Vegetable Rice, Snowpeas, Mango Salsa
- MARINATED GRILLED SWORDFISH**..... 38
Parmesan Risotto, Lemon Caper Beurre Blanc, Asparagus



LOBSTER ROLL38

Warm Butter Poached, Toasted Torpedo Roll, Fries

FISHERMAN'S STEW 45

Littlenecks, Mussels, Shrimp, Lobster
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

PAN SEARED HALIBUT44

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.



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 SPRITZ15

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 & Peppercorn Juices, Pepper Stuffed Olive

PAPER PLANE16

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