



APPETIZERS

R.I. CALAMARI	18
Pickled Peppers, Calabrian Chili Aioli	
CHAR-GRILLED OCTOPUS	23
Chickpea Salad, Dill Crema, EVOO, Grilled Lemon	
BURRATA & PEACH	19
Grilled Peaches, Arugula, Toasted Pine Nuts Balsamic Glaze, EVOO	
WICKED SHRIMP	23
Roasted Tomato & Herb Broth, Toasted Baguette	
QUAHOG STUFFIES	16
Chourico, Sweet Peppers	
OYSTERS ROCKEFELLER	24
Spinach, Parmesan, Pernod	
SMOKED BLUEFISH DIP	18
Saltine Crackers, Crudit� Add +5	
CRISPY PORK BELLY	21
Crispy House-Spiced Pork Belly Salsa Verde & Mango Salsa	

SOUP + SALAD

ATLANTIC COD CHOWDER	11
Cream, Potato, Parsley	
FRENCH ONION SOUP	9
Gruy�re Cheese, Caramelized Onions, Crouton	
LOBSTER AND CORN CHOWDER	16
Yukon Potatoes, Grilled Corn, Sherry Smoked Paprika	
ROASTED BEET & GOAT CHEESE	15
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	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 Pok 
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, Jalape�o, Wasabi Peas	

TUNA TARTARE TACOS*	21
Pineapple & Tomatillo Salsa Sweet Chili, Spicy Aioli, Cilantro	

SHRIMP COCKTAIL	17
Four Chilled Jumbo Shrimp	

<i>Chilled</i> HALF LOBSTER	24
Lime Aioli, Scallion, Evoo	

ON THE HALF SHELL*	
Native Littleneck & Cherrystones Clams 2 PER PIECE	

ENTR ES

CHICKEN SANDWICH	18
Lightly Battered or Grilled, Lettuce, Tomato Bacon, Sriracha-Ranch Aioli, Ciabatta	
ALE BATTERED FISH & CHIPS	23
Local Cod, House Remoulade, Slaw	
MUSSELS & FRIES	20
White Wine, Saffron Broth, Garlic Aioli	



LOBSTER ROLL	39
Warm Butter Poached, Toasted Torpedo Roll, Fries	

MAHI MAHI SANDWICH	22
Grilled, Bibb Lettuce, Yuzu Aioli, Ciabatta	

CODFISH TACOS	18
Cajun Spice, Avocado, Lime Aioli, Slaw Banana Peppers, Corn Tortillas	

FISHERMAN'S STEW 45

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

Served over Linguine, Add 7

BLACKENED SALMON BLT	21
Bibb Lettuce, Tomato, Bacon, Avocado, Multigrain	

GOOD BURGER*	22
Sharp Cheddar, Bacon, Onion Jam, Midtown Aioli Toasted Brioche Bun Add Fried Oysters +5 or Fried Egg +3	

STEAK FRITES*	31
8 oz Flat Iron, Truffle Parmesan Fries Chimichurri Sauce	

SALMON POK�*	28
Avocado, Mango, Edamame, Salmon Roe, Scallion Wasabi Vinaigrette, Sesame, Sushi Rice	

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 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 &
Pepperoncini 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 ALE7
MAINE BEER CO. "LUNCH" IPA13
SAM ADAMS SEASONAL7
PERONI7
WHALER'S "RISE" AMERICAN PALE ALE9
MODELO7
DOGFISH "GRATEFUL DEAD" JUICY PALE ALE.....8

BOTTLES/CANS

BUDWEISER.....7
BUD LIGHT7
COORS LIGHT.....7
CORONA7
HEINEKEN.....7
MICHELOB ULTRA7
MILLER LITE7
NARRAGANSETT LAGER8
NARRAGANSETT FRESH CATCH GOLDEN8
RED STRIPE7
STELLA ARTOIS.....7
MILLER HIGH LIFE SHORTY4

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 MULE15
Tito's Handmade Vodka, POM Juice, Ginger Beer
Lime

LYCHEE BEE16
Bar Hill Honey Vodka, Lychee, Lemon, Simple

WILDFIRE16
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 PEACH8
SUN CRUISER TEA8
SURFSIDE LEMON8
DOWNEAST ORIGINAL CIDER.....7

NON-ALCOHOLIC

ATHLETIC "RUN WILD" IPA7
ATHLETIC "UPSIDE DAWN" GOLDEN ALE7
HEINEKEN 0.07

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