



MIDTOWN OYSTER BAR



RAW BAR PLATES

- TORCHED OYSTERS 15**
Jalapeno Bourbon Butter, Lime
- LUMP CRAB MEAT COCKTAIL 16**
Mango, Avocado, Wakami Salad, Wasabi Tobiko
- SMOKED FISH VARIETY 10**
Horseradish Cream, Capers, Pickled Red Onion
- LOBSTER COCKTAIL 18**
Chilled, Half Lobster, Lime Aioli
- TUNA TARTARE TACOS* 15**
Pineapple-Tomatillo Salsa, Sweet Chili, Cilantro
- SMOKED FISH DIP 9**
Bluefish, Saltine Crackers
- SEA SCALLOP CRUDO* 13**
Virgin Olive Oil, Red Onion, Capers, Citrus
- YELLOW-FIN TUNA CEVICHE* 15**
Red Onion, Scallion, Cucumber, Tobiko, Lime Emulsion

POKE

- SPICY RHODE ISLAND CLAM* 13**
Mango, Celery, Scallion, Red Onion, Chili Paste, Citrus
- HAMACHI* 15**
Red Onion, Jalapeno, Marcona Almonds, Garlic, Sesame, White Soy
- SALMON* 13**
Scallion, Avocado, Cucumber, Furikake, Soy-Lime

SOUPS/SALADS

- ROCKY POINT CLAM CHOWDER 7**
Clear Broth
- COD CHOWDER 7**
Cream, Bacon Garnish
- MIDTOWN OYSTER STEW 10**
Sherry-Cream, Herb Butter
- BERMUDA FISH CHOWDER 12**
Gosling's Black Seal Rum & Sherry Pepper Spiked Fin Fish-Tomato Stew
- BIBB LETTUCE WEDGE 10**
*Applewood Smoked Bacon, Tomatoes
Creamy Blue Cheese Dressing*
- ROASTED BEET & GOAT CHEESE 12**
Baby Arugula, Hazelnuts, Virgin Olive Oil, Vincotto
- SUMMER SALAD 12**
*Arugula & Romaine, Tomato, Asparagus, Cucumbers
Grapefruit, Strawberries, Miso-Honey Vinaigrette*
- CHOPPED SALAD 15**
*Crisp Lettuces, Avocado, Egg, Bacon Blue Cheese
Honey-Dijon Vinaigrette Dressing*

BURGERS

- GOOD BURGER* 15**
Gruyere Cheese, Bacon, Onion Jam, Toasted Brioche Bun
- OYSTER BAR BURGER* 18**
*Gruyere Cheese, Fried Oysters, Crispy Shallots,
Remoulade Sauce, Toasted Brioche Bun*

APPETIZERS

- WICKED SHRIMP 16**
Sautéed, Hot & Spicy Broth, Bread for Dipping
- CHAR-GRILLED OCTOPUS 18**
Charred with Dry Spice Rub, Chickpea Salad, Lemon
- BAKED OYSTERS 14**
Au Gratin (half dozen) Leek & Fennel Cream, Parmesan
- STEAMED LITTLENECK CLAMS 14**
Dozen Clams, Beer & Garlic Butter Broth, Baguette
- MUSSELS FRITES 15**
Steamed with White Wine & Garlic-Butter, Fries, Aioli
- LUMP CRAB PAPPARDELLE PASTA 16/30**
Oyster Mushrooms, Truffle Oil, Parmesan, Spinach
- STEAMED SHRIMP 15**
Old Bay & Blue Moon Beer Broth with Onion
- STEAK TARTARE 18**
*Beef Tenderloin, White Anchovy Dressing, Mache
Croutons, Parmesan, Truffle Aioli*
- PORK CRACKLINGS 16**
House Spice Rubbed Crisp Pork Belly, Blue Cheese Slaw
- CHEESE VARIETY 18**
3 Assorted Cheeses, Fig Jam, Marcona Almonds, Toast

PAN ROAST LOBSTER - MARKET \$

*Shrimp & Sea Scallops, Fresh Herbs
Chopped Garlic & Shallots, Olive Oil*

ENTREES

- BROILED NORWEGIAN SALMON 27**
Sake-Miso Marinated, Bok Choy, Forbidden Rice
- BLACKENED MAHI-MAHI 25**
Watermelon, Tomatillo-Black Bean Salsa, Baby Arugula
- CARAMELIZED SEA SCALLOPS 29**
*Arugula Salad, Fennel, Olives, Red Onion, Grapefruit
Ginger Vinegar & Wasbi Oil*
- SEAFOOD PAN ROAST 32**
*Saffron Rice and Peas, Mussels, Shrimp, Calamari, Sea Scallops
Tomato-Saffron-Fennel Broth*
- LINGUINI & CLAMS 24**
Chopped Clams, Garlic-Butter
- NATIVE BAKED COD 26**
*Cauliflower Tartar Sauce, Fingerling Chips
Tomato-Crab Broth*
- PAN-ROASTED CHICKEN 25**
Lemon-Garlic & Rosemary, Artichoke, Fingerling Potatoes
- STEAK FRITES* 28**
10 oz Bistro Steak, Fries, Chimichurri
- NEW YORK SIRLOIN STRIP STEAK* 38**
12 oz Choice Cut, Stilton Cheese Butter, Port-Demi Glace

SIGNATURE LOBSTER ROLL - 28

**WARM BUTTER POACHED LOBSTER
TOASTED ROLL**

Please notify your server if anyone in your party has a food allergy

A 20% Gratuity will be added to parties of 6 or more

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animal thoroughly cooked.