



MIDTOWN OYSTER BAR

FUNCTION MENU

Food and Beverage Minimums May Apply

HORS D'OEUVRES

Choose four items (\$20 per person)

Pricing is on a per hour basis.

COLD SELECTIONS

Smoked Fish Dip with Saltine Crackers

Tuna Tartare Tacos with Pineapple/Tomatillo Salsa

Lump Crabmeat Cocktail

Marinated Seafood Cocktail – Shrimp, Scallop & Calamari

Melon and Prosciutto di Parma

Seared Tenderloin, Arugula, Reggiano & Truffle Oil Crostini

Bruschetta Tapenade

HOT SELECTIONS

Fried Oysters with Spicy Aioli

Wicked Shrimp (Spicy Hot Garlic & Beer-Butter Broth)

Lobster Quesadillas

Vegetable Tempura with Ponzu dipping sauce

Bacon-wrapped Sea Scallops with Maple Glaze

Chinese Pork Meatballs with Asian Sweet Chile Sauce

Chicken Satay with Peanut-Sesame Sauce

Maryland Crab Cakes with Remoulade

Wild Mushroom Quesadilla



RAW BAR STATION

\$20 per person

Pricing is on a per hour basis

Chilled Oysters, Littleneck Clams, Shrimp
Raw Bar Attendant - \$50

RAW BAR PLATTERS

The Midtown

12 Oysters, 12 Littlenecks, 8 shrimp,
1 lb. Chilled Lobster, Crabmeat cocktail
\$110 per platter

“The Leviathan”

24 Oysters, 24 Littlenecks, 12 Shrimp, 2 Whole Split Lobsters,
Salmon Ceviche, Smoked Fish Dip, Lump Crabmeat Cocktail,
Tuna Tartare, Shrimp Ceviche
\$ 215 per platter

Fruit & Cheese

Fresh Berries, Grapes, 3 Assorted Cheese, Water Crackers
House made Crostinis
\$5.00 per person

Vegetable Crudité

Assorted Variety of Fresh Seasonal Vegetables
Blue Cheese and Ranch Dressing
\$4.00 per person

Combination Plate

Fruit & Cheese and Vegetable Crudite
\$8 per person



3 COURSE DINNER OPTION

\$50 per person

Add a R.I. Clam Chowder Course \$6

SALAD COURSE CHOOSE ONE

Garden Salad ~ Caesar Salad ~ Bibb Lettuce Wedge

ENTRÉE COURSE CHOICE OF THREE

12 oz. New York Sirloin

Olive Oil & Garlic Mashed Potatoes, Seasonal Vegetable, Cabernet Jus

Pan Roasted Chicken Chop

Rosemary Roasted Fingerling Potatoes, Seasonal Vegetable, Pan Jus

Baked Cod Provencale

Scalloped Potatoes, Roasted Tomato and Olive Medley, Garlic-Olive Oil

Teriyaki Salmon Filet

Stir Fried Rice with Sesame & Soy

Baked Seafood Casserole

Cod, Shrimp & Scallops, Sherry Herb Butter & Crumb Topping
Seasonal Vegetable

Baked Stuffed Shrimp

Crabmeat Dressing, Sherry Herb Butter & Ritz Cracker, Seasonal Vegetable

Land & Sea (plus \$10)

2 Baked Stuffed Shrimp & 6oz. NY Sirloin, Seasonal Vegetable
Garlic Mashed Potatoes

DESSERT COURSE CHOOSE ONE

Chocolate Mousse ~ Chocolate Truffle Tort ~ Key Lime Pie



NEW ENGLAND LOBSTER BAKE

4 courses - \$70 per person

SOUP COURSE

R.I. Clam Chowder (Clear Broth) ~ Creamy Cod Chowder (Crisp Bacon)

SALAD COURSE

Garden Salad ~ Caesar Salad ~ Bibb Lettuce Wedge

ENTRÉE

1 ¼ lb. Steamed Lobster, Mussels, Steamers, Corn on the Cob,
Red Bliss Potato, Chorizo, Drawn Butter

12 oz. New York Sirloin

Olive Oil & Garlic Mashed Potatoes, Seasonal Vegetable, Cabernet Jus

DESSERT COURSE

Chocolate Mousse ~ Chocolate Truffle Tort ~ Key Lime Pie



OYSTER B.

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BUFFET

Groups of 40 or more

\$40 per person

CHOOSE ONE

Garden Salad

Greens, tomato, cucumbers, pickled red onion, carrot
House Vinaigrette and Blue Cheese Dressings

Caesar Salad

Romaine, Rosemary Garlic Croutons, White Anchovy Parmesan Emulsion

Arugula Salad

Apples, Spiced Pecans, Blue Cheese Crumbles, Honey Dijon Dressing

CHOOSE TWO

Pasta Primavera

Stir Fried Vegetable Brown Rice

Baked Macaroni and Cheese

Seasonal Vegetable

Oven Roasted Garlic Rosemary Potatoes

CHOOSE TWO

Chicken Marsala or Piccata

Roast Pork Tenderloin with Apricot Sauce, Lemon, Thyme

Stuffed Sole with Lobster Sauce

Grilled Flat Iron Steak Chimichurri

Chilean Sea Bass with Mango Salsa

Carved Roast Beef au jus, Horseradish Cream (plus \$10)

Carving Attendant- \$50 (optional)

DESSERT

Cookies ~ Brownies



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