



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 12**
Horseradish Cream, Capers, Pickled Red Onion
- LOBSTER COCKTAIL 18**
Half Lobster Chilled, Lime Aioli
- TUNA TARTARE TACOS* 15**
Pineapple-Tomatillo Salsa, Sweet Chili, Cilantro
- SMOKED FISH DIP 10**
Native Bluefish, Saltine Crackers
- SEA SCALLOP CRUDO* 13**
Virgin Olive Oil, Red Onion, Capers, Citrus

POKE

- SPICY CLAM* 13**
Scallion, Celery, Mango, Red Onion, Chili Paste, Citrus
- TUNA* 15**
Yellowfin, Onion, Tomato, Scallion, Sesame-Lime Vinaigrette
- HAMACHI* 15**
Red Onion, Jalapeno, Marcona Almonds, Garlic, Sesame White Soy, Lime
- SALMON* 13**
White Soy, Chive, Furikake, Sesame Seeds

SOUPS & SALADS

- ROCKY POINT CLAM CHOWDER 7**
Clear Broth
- COD FISH CHOWDER 7**
Crisp Bacon Garnish
- MIDTOWN OYSTER STEW 10**
Sherry-Cream, Herb Butter
- BERMUDA FISH CHOWDER 12**
Gosling's Black Seal Rum, Sherry Pepper, Fin Fish, Tomato
- ROASTED BEET & GOAT CHEESE 12**
Baby Arugula, Hazelnuts, Virgin Olive Oil, Vincotto
- RICE BOWL 12**
Kale, Mixed Greens, Roasted Carrots, Feta Cheese, Avocado Pumpkin Seeds, Cran-Raspberry Vinaigrette
- SUMMER SALAD 12**
Organic Mixed Greens, Avocado, Hearts of Palm Strawberries, Feta Cheese, Miso-Honey Vinaigrette
- GRILLED SHRIMP & SPINACH 15**
Baby Greens, Tomato, Shaved Parmesan Pickled Red Onion, Greek Dressing
- CHICKEN CHOPPER 14**
Crisp Lettuces, Avocado, Egg, Bacon, Blue Cheese Honey-Dijon Vinaigrette Dressing
- TRADITIONAL LOBSTER SALAD 23**
Lobster, Avocado, Tomato, Beets, Ranch Dressing
- SEARED TUNA SALAD 18**
Rare Yellowfin, Boston Bibb Lettuce, Avocado, Radish Water Chestnuts, Carrot-Ginger-Sesame Dressing

APPETIZERS

- FRIED OYSTERS 14**
Cornmeal, Cole Slaw, Peppadew Remoulade
- STEAMED SHRIMP 15**
Old Bay Seasoning & Beer Broth, Onion
- PORK BELLY CRACKLINGS 16**
House Spice Rub Crisp Pork Belly, Blue Cheese Slaw
- AVOCADO TOAST 10**
Tempura Battered Wedges, Guacamole, Garlic Sourdough Tomato-Basil Salad
- BURRATA 12**
Soft Cream Filled Fresh Mozzarella, Tomato Basil, E.V.O.O., Garlic Crostini
- GRILLED MARINATED VEGETABLES 11**
Olives, Hummus, Flatbread
- QUAHOG STUFFIES 10**
Chourico, Sweet Peppers, Breadcrumbs Stuffing

TACOS

- BLACKENED FISH 16**
Napa-Mango Slaw, Chipotle Aioli
- MOO SHU DUCK 15**
Confit Leg, Hoisin Sauce, Napa-Mango Slaw Scallion, Cilantro
- FRIED OYSTER 16**
House Napa Cabbage Slaw, Remoulade

BURGERS, SANDWICHES, ETC.

- GOOD BURGER 15**
Gruyere Cheese, Bacon, Onion Jam, Toasted Brioche Bun
- OYSTER BAR BURGER* 18**
Gruyere Cheese, Fried Oysters, Crispy Shallots, House Remoulade
- SMOKED BEEF BRISKET DIP 17**
Pimento Cheese, Crispy Onion Strings Horseradish au Jus, Warm Baguette
- SMOKED TURKEY CLUB 16**
Bacon, Avocado, Lettuce, Tomato, Toasted Multi-Grain Bread Herbed Aioli
- BBQ CHICKEN 15**
Boneless Breast, Sriracha-Honey Lime Sauce Lettuce, Tomato, Ciabatta Bread
- MARYLAND-STYLE CRAB CAKE MELT 18**
Open-Faced, Toasted English Muffin, Cheddar
- SOFT SHELL CRAB PO' BOY 17**
Tempura Fried Whole Crab, Bacon, Bibb Lettuce, Tomato Toasted Brioche Bun, House Remoulade
- BLACKENED SALMON BLT 16**
Bacon, Avocado, Lettuce, Tomato, Toasted Multi-Grain Bread
- FISH & CHIPS 17**
Ale-Batter Fried Fillet, Fries, Slaw, House Tartar Sauce
- MUSSELS FRITES 15**
White Wine, Garlic-Butter, Fries, Aioli
- MOB SIGNATURE LOBSTER ROLL 28**
Warm Butter Poached Lobster, Toasted Torpedo 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.