

Flat Bread

Roasted Margherita \$8.50

Roma Tomatoes, Fresh Mozzarella, Parmesan Cheeses, with Ribbons of fresh Basil

Espresso Garlic BBQ Chicken \$8.95

Munster, Mozzarella Cheese, Mushrooms Balsamic Onions, Roasted Red Peppers, Espresso Garlic BBQ Sauce

Small Plates

\$5.00

Crab Ball Slider

Mini version of our jumbo lump crab cake, served with cocktail and tartar sauce.

Coney Island Dog

Hot dog with Chili, chopped onions, mustard and bun.

Coconut Shrimp

3 Coconut breaded shrimp served with a spicy plum sauce.

Steak Fajita

Nacho

Tortilla Chips, Black Beans, Steak, Peppers, Onions, Mushrooms, and Spices. Drizzled with White Queso Dip, topped with Sour Cream and Guacamole

BBQ Chicken Wings

Chicken Wings tossed in BBQ Sauce, served with Blue Cheese Butter for dipping and Celery Spears

Crab Tater Tots

Crab Meat, Mashed Potatoes, Panko Crumbs with a White Cream Sauce

Steamed Mussels

Garlic, White Wine, Tomatoes, Herbs and Shallots

Baked Caprese Salad

Crostini, Roma Tomato, Fresh Mozzarella Cheese, and Basil

Steamed Shrimp

Steamed to order served with J.O. Spice and Cocktail Sauce

Warm Roasted Olives

Citrus, Fresh Herbs, Olive Oil, Feta

Middleton Time

Monday—Friday From 3:00—7:00
In Bar and Lounge only!!

Raw Bar \$5

4) Top Neck Clams or
(4) Oysters on the Half Shell

Select Appetizers 1/3 off
Oyster Shooters \$1.50

Piano Bar open on
Friday and Saturdays
Upstairs lounge

Specialty Cocktails \$8.25

Fly Trap	Orange Crush
Ginger Hot Toddy	Cosmopolitan
Irish Coffee	

Select Wines \$3.75

White

Pinot Grigio
Chardonnay
White Zinfandel

Red

Merlot
Cabernet
Point noir

Cocktails \$5.25

Cocktails made with Premium House Spirits

Finlandia Vodka	Jose Cuervo Tequila
Bacardi Rum	Jim Beam Bourbon
Bombay Gin	Seagram's 7 Whiskey

Beers \$3.75

Bud Light	Middleton Oyster Ale
Yuengling	