



**BRUNCH**

**FRESH ON ICE**

**RAW BAR**

**OYSTERS\***.....2.95

**LITTLENECK CLAMS\***Native RI.....1.75

**CHERRYSTONE CLAMS\***Native RI.....1.75

**SHRIMP COCKTAIL**.....2.95

**ALASKAN KING CRAB**

Chilled or steamed.....1/2 lb. or Full lb. MRKT.

**PLATTERS**

**THE OCEANUS**.....130

12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail  
1/2 lb. Alaskan King Crab, Chilled Lobster

**THE P.O.B.**.....60

8 Oysters, 8 Littlenecks, 6 Shrimp Cocktail  
1/4 lb. Alaskan King Crab

**SHOOTERS**

**BLOODY MARY SHOOTER\***

Bloody mary mix, vodka, horseradish.....9

**MEXICAN OYSTER SHOOTER\***

Tequila, agave nectar, jalapeño, lime zest.....9

**STARTERS**

**WASABI GINGER CALAMARI**

Pickled cucumber, peppadew peppers,  
pickled ginger, wasabi aioli 14

**RHODE ISLAND CALAMARI**

Hot peppers, garlic, herbs 14

**BLACKENED AHI TUNA\***

Ahi grade tuna, wasabi, pickled ginger 15

**BRAISED LITTLENECKS & BEANS**

Native clams, sweet Italian sausage,  
broccoli rabe, white beans, tomato broth,  
garlic bread 15

**BEEF CARPACCIO\***

Thinly pounded beef tenderloin, truffle  
vinaigrette tossed arugula, shaved Parmesan,  
capers 16

**OYSTERS ROCKEFELLER**

Spinach, bacon, Parmesan, Pernod 16

**MOULES-FRITES**

PEI mussels, smoked bacon, shallots, white wine  
cream broth, topped with house cut fries 15

**CLAMS CASINO**

Bacon & crumb stuffing, lemon beurre blanc 14

**BACON WRAPPED SCALLOPS**

Espresso, Vermont maple sauce 16

**HAND ROLLED SUSHI**

**MEXICAN ROLL\***

Tempura shrimp, spicy tuna,  
cilantro inside; topped with tuna,  
avocado, jalapeño 18

**SURF & TURF**

Tempura shrimp, cucumber inside;  
topped with filet mignon, tuna,  
avocado, eel sauce & sesame seeds 19

**CALIFORNIA ROLL**

Snow crab, avocado, cucumber,  
sesame seeds 17

**VEGGIE ROLL**

Asparagus, cucumber, avocado, sesame seeds 9

**SPICY TUNA\***

Ahi tuna, Sriracha, cucumber 13

**SPICY SALMON\***

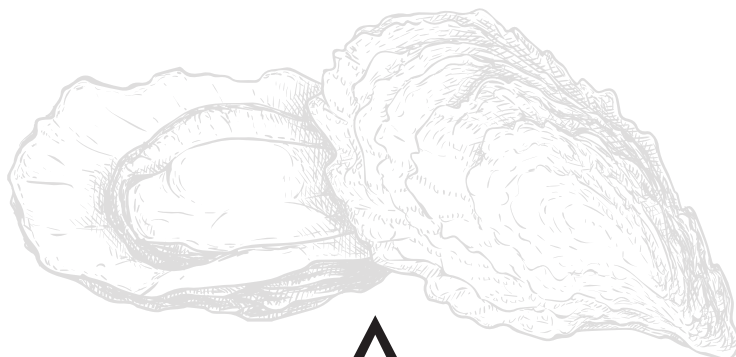
Salmon, cucumber, avocado 13

**CHRONIC ROLL\***

Tempura shrimp, cucumber, spicy  
mayo, avocado inside; topped  
with spicy tuna, tempura flakes, eel sauce 18

**GODFATHER ROLL\***

Tempura shrimp & cucumber inside;  
topped with spicy snow crab, salmon, tuna,  
avocado eel sauce & sesame seeds 18



ATWELLS GROUP  
HOSPITALITY MANAGEMENT

Please inform your server of any Food Allergies that may require special attention

\*Foodborne Illness Advisory: Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and or animal meats that are thoroughly cooked

# SALAD + TOAST

## AVOCADO TOAST

Locally baked multigrain bread, toasted, topped with rustic style guacamole, cherry tomatoes, red onion, and fresh herbs 6.95

## TOAST ADDITIONS

Smoked Salmon 7 | Cajun Shrimp 9 |  
Applewood Bacon 4 | Two Eggs Any Style 3

## CAESAR

Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 9

## POB HOUSE

Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 9

## WINTER KALE

Baby red kale, arugula, red onions, figs, roasted butternut squash, candied walnuts, crumbled Gorgonzola, pomegranate vinaigrette 15

## ROASTED BEET

Baby arugula, red onion, carrot strings, goat cheese, balsamic vinaigrette 13

## SALAD ADDITIONS

Salmon 12 | Tuna 13 | Grilled Shrimp 12  
Swordfish 12 | Grilled Chicken 6

# SEAFOOD SOUPS

## LOBSTER BISQUE

Cup 9 Bowl 11

## CLAM CHOWDER

New England | Manhattan | Rhode Island  
Cup 7 Bowl 9

# BURGERS

All of our burgers are served on artisan brioche, with house cut French fries.

## POB CLASSIC\*

White cheddar, L&T, herb aioli 13

## BACON & BLEU\*

Bleu cheese, peppered bacon, arugula, tomato, chipotle aioli 15

## ALASKAN SALMON

Sesame bok choy, shiitake, chive and carrot slaw, Sriracha aioli 14

# HAND HELDS

## NEW ENGLAND LOBSTER ROLL

Fresh lobster salad tossed with a touch of herb mayonnaise served in a butter brioche roll MRKT (make it a hot & buttered +5)

## TEMPURA FRIED SHRIMP TACOS

Spicy aioli, shredded cabbage, tomato, avocado 15

## BLACKENED SWORDFISH TACOS

Shredded red cabbage, chipotle aioli, avocado & cucumber lime salsa 15

## BLACKENED AHI TUNA BLT\*

Toasted multigrain bread, bacon, lettuce & tomato, served with a cilantro lime aioli 17

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# SIGNATURE BLOODIES

We always use our house made bloody mary mix!

## BOTTOMLESS BLOODY 17

## OYSTER MARY\*

Prairie cucumber vodka, clam juice, celery salt topped with an oyster 12

## PICKLED MARY

Smirnoff Vodka, splash of pickle juice and garnished with house-pickled vegetables 10

## BACON BLOODY MARY

Smoked bacon infused Smirnoff Vodka, garnished with applewood thick cut cracked black pepper & brown sugar crusted bacon 11

## THE HANGOVER CURE\*

Smirnoff Vodka, garnished with our signature burger slider 14

## CAJUN MARY

Smirnoff Vodka, Cajun rim, with 2 Cajun shrimp 14

# SPARKLING

## BOTTOMLESS MIMOSA 15

Orange juice, and Wycliff Sparkling Wine. 15

## PAMA FIZZ

PAMA Pomegranate Liqueur, Pomm pomegranate juice, fresh squeezed lemon juice, Prosecco 11

## HARRY'S BAR BELLINI

White Peach Puree, Prosecco 11

## STRAWBERRY MINT MIMOSA

Mint and strawberries, splash of Grand Marnier, topped with Wycliff Sparkling Wine 12

# BRUNCH MAIN

## LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 17

## STEAK & EGGS\*

Pub steak, gravy, two eggs any style homefries & toast 16

## CLASSIC EGGS BENEDICT\*

Canadian ham, poached eggs, classic hollandaise 14

## LOBSTER EGGS BENEDICT\*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 19

## FEDERAL BREAKFAST\*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 13

## BISCUITS & GRAVY\*

Bacon cheddar biscuit, eggs any style, fried chicken crispy sweet onion 14

## FRENCH TOAST

Candied pecans, bourbon maple syrup, strawberries, toasted coconut, whipped cream 14

## SHRIMP & GRITS\*

Creole shrimp, cheddar grits, Andouille sausage, braised greens, fried egg 15

# POB OMELETTES

## CRAB FLORENTINE

Snow crab, egg whites, spinach, goat cheese, caramelized onions 16

## WESTERN

Ham, cheddar cheese, peppers and onions 13

## NEW ORLEANS

Lobster, Andouille sausage, cheddar cheese, peppers, onions 17