



DINNER

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*

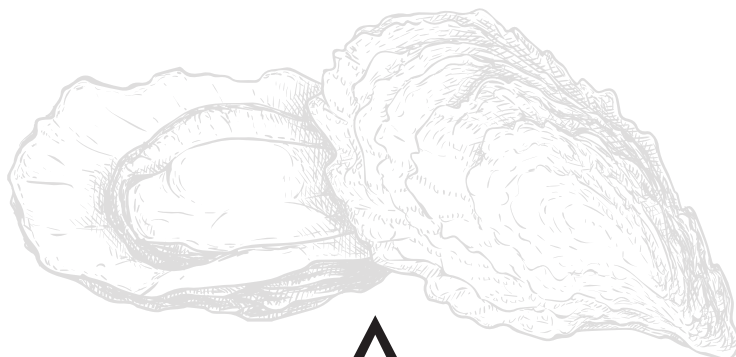
Salmon, cucumber, avocado 13

CHRONIC ROLL*

Tempura shrimp, cucumber, spicy
mayo, avocado, 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

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

SEAFOOD SOUPS

LOBSTER BISQUE

Cup 9 Bowl 11

CLAM CHOWDER

New England | Manhattan | Rhode Island
Cup 7 Bowl 9

SIMPLY GRILLED

Served with Chef's Selected Vegetables

8oz ATLANTIC SALMON* 23

8oz SWORDFISH* 26

8oz FILET* 36

AHI TUNA* 28

CHICKEN BREAST 17

LOCAL CLASSICS

BEER BATTERED FISH N' CHIPS

House cut fries, tartar sauce, cole slaw 21

FRIED OYSTERS

House cut fries, tartar sauce, cole slaw 18

BAKED STUFFED SHRIMP

Garlic mashed potatoes, Chef's vegetable 26

FROM THE LAND

CERTIFIED ANGUS FILET MIGNON*

Garlic mashed potatoes, grilled asparagus choice of Béarnaise or Au Poivre sauce 38

FILET MIGNON OSCAR*

King crab, Bearnaise, asparagus, truffle fries 46

CHICKEN MARSALA

Pan seared chicken, Marsala mushroom sauce, garlic mashed potatoes & seasonal vegetables 23

CHEF SPECIALS

COD BIANCO

Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach, onion & tomatoes, Champagne sauce 26

FAROE ISLAND SALMON*

Soft Parmesan polenta, grilled artichoke hearts, sautéed escarole, stewed tomatoes, olive tapenade, arugula pesto 28

SEARED SEA SCALLOPS*

Sweet potato purée, sauté of brussel sprouts, cauliflower & cipollini onions, smoked bacon cream sauce, pistachio crumb 34

MISO GLAZED CHILEAN SEABASS

Edamame & shiitake risotto, carrot & scallion salad 41

CIOPPINO

A fisherman's stew of fish, clams, mussels, shrimp, calamari, saffron tomato broth, grilled bread 29

SESAME SEARED AHI TUNA*

Baby bok choy, lobster wontons, sweet soy glaze 35

GRILLED BLOCK ISLAND SWORDFISH*

Lobster mashed potatoes, grilled asparagus, herb cream sauce 31

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 21

CAJUN SHRIMP PASTA

Shrimp sautéed with andouille sausage, red bell pepper, mushroom and spinach in a tomato Cajun cream sauce tossed with linguine pasta 24

LIVE LOBSTER

1 1/4 LB - 3LB AVAILABLE DAILY

Served with garlic mashed potatoes & chef's seasonal vegetables. (MRKT per pound)

POB BAKED STUFFED LOBSTER

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. (MRKT per pound) +\$20

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)

SHARABLE SIDES

GRILLED ASPARAGUS 7

SESAME BOK CHOY 7

SEASONAL RISOTTO 7

BRUSSEL SPROUTS 7

TRUFFLE FRIES 7

LOBSTER MAC N' CHEESE 18

SAUTEED SPINACH 6

SEASONAL VEGETABLE 7

LOBSTER MASHED POTATOES 16

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