



LUNCH

FRESH ON ICE

RAW BAR

OYSTERS*.....2.95

LITTLENECK CLAMS*Native RI.....1.75

CHERRYSTONE CLAMS*Native RI.....1.75

COLOSSAL SHRIMP COCKTAIL...3.75

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*

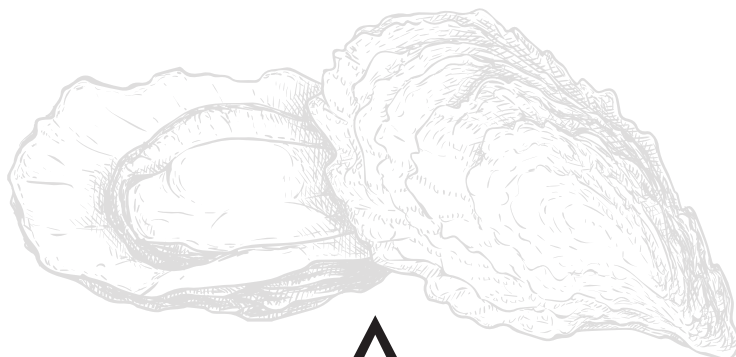
Salmon, cucumber, avocado 13

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

Fresh-baked multigrain bread toasted, and 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, house guacamole 15

BLACKENED AHI TUNA BLT*

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

TWO COURSE

LUNCH- \$18.95

AVAILABLE TUESDAY - FRIDAY 12PM-3PM

FIRST COURSE

N.E CHOWDER OR HOUSE SALAD

SECOND COURSE

(Choose one. Served with chefs vegetable & potato)

GRILLED SALMON

BAKED COD LOIN

BAKED STUFFED SHRIMP

LUNCH MAIN

BEER BATTERED FISH N' CHIPS

House cut fries, tartar sauce, cole slaw 19

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 19

FAROE ISLAND SALMON*

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

STEAK FRITES*

Arugula and tomato salad, Parmesan truffle fries, Au Poivre sauce 19

SESAME SEARED AHI TUNA*

Baby bok choy, lobster wontons, sweet soy glaze 26.

POB CRAB COBB SALAD

Snow crab, bacon, hard boiled egg, bleu cheese, avocado, tomato, sherry vinaigrette 25

GRILLED SWORDFISH PICATTA*

Pan seared with a lemon caper wine sauce, garlic mashed potato and house vegetable 26

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

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

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