

FRESH ON ICE

RAW BAR

OYSTERS*	3.00
RI LITTLENECK CLAMS*	2.25
RI CHERRYSTONE CLAMS*	2.25
COLOSSAL SHRIMP COCKTAIL	4.25

PLATTERS

THE OCEANUS*

12 oysters, 12 littlenecks, 8 shrimp cocktail, one pound chilled lobster 136

THE P.O.B.*

6 oysters, 6 littlenecks, 6 shrimp cocktail, half of a chilled one pound lobster 78

SHOOTERS

BLOODY MARY SHOOTER*

Bloody Mary mix, vodka, horseradish 10

MEXICAN OYSTER SHOOTER*

Tequila, agave nectar, jalapeño, lime zest 10

SALAD

CAESAR

Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 12

POB HOUSE

Field greens, tomatoes, cucumber, red onion, balsamic vinaigrette 11

ROASTED BEET

Pickled red onion, heirloom tomatoes, goat cheese, balsamic vinaigrette 16

WELLNESS SALAD

A flavorful blend of greens, beets, peppadew peppers, red onion, quinoa, sliced avocado, almonds, chickpeas, heirloom tomatoes, citrus vinaigrette 16

COBB SALAD

Bacon, hard boiled egg, bleu cheese, avocado, tomato, sherry vinaigrette 16

SALAD ADDITIONS

Grilled Salmon* +14 Grilled Tuna* +20
Grilled Shrimp +12 Grilled Chicken +6

SOUP

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England • Manhattan • Rhode Island
Cup 8 Bowl 10

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.

STARTERS

CHAR GRILLED OYSTERS (5)

With garlic butter, Parmesan cheese & fresh herbs 16.95

SCALLOPS & BACON

Wrapped in bacon tossed with espresso maple sauce 18.95

BRUSSELS & BACON

Roasted Brussels, bacon, lemon zest 13.95

LOADED GREEK HUMMUS

Tomato, cucumber, red onion, feta, Kalamata olives, grilled naan bread \$14.95

ASIAN CHICKEN WINGS

Bone-in wings tossed with Asian sesame glaze 14.95

WASABI GINGER CALAMARI

Pickled cucumber, peppadew peppers, pickled ginger, wasabi aioli 15.95

RHODE ISLAND CALAMARI

Hot peppers, garlic, herbs, side marinara 15.95

BRAISED LITTLENECKS & BEANS

Native clams, chorizo sausage, Cannellini beans, potatoes, herb wine broth & garlic bread 16.95

TEMPURA SHRIMP

Light tempura battered shrimp, tossed in a sweet chili sauce, served with ponzu dipping sauce 15.95

OYSTERS ROCKEFELLER (5)

Spinach, Parmesan, Pernod 16.95

MOULES-FRITES

PEI mussels, smoked bacon, shallots, white wine cream broth, topped with house cut fries 17

CLAMS CASINO (8)

Seasoned breadcrumbs, casino butter, bacon, bell peppers, shallots 15.95

HAND-ROLLED SUSHI

VEGGIE ROLL

Asparagus, cucumber, avocado, sesame seeds 11

SPICY TUNA*

Ahi tuna, Sriracha, cucumber 15

SPICY SALMON*

Salmon, cucumber, avocado 15

CALIFORNIA ROLL

Snow crab, avocado, cucumber, sesame seeds 18

CHRONIC ROLL*

Tempura shrimp, cucumber, avocado inside; topped with spicy tuna, tempura flakes, drizzled with eel sauce & spicy mayo 20

GODFATHER ROLL*

Tempura shrimp & spicy snow crab, cucumber inside; topped with salmon, tuna, avocado eel sauce & sesame seeds 21

MEXICAN ROLL*

Tempura shrimp, spicy tuna, cilantro inside; topped with tuna, avocado, jalapeño 20

SURF & TURF*

Tempura shrimp, cucumber inside; topped with filet mignon, tuna, avocado, eel sauce & sesame seeds 23

WINTER 2023



PROVIDENCE
OYSTER BAR

providenceoysterbar.com

FEDERAL HILL

BOTTOMLESS COCKTAILS

APEROL SPRITZ \$17
 HOUSE BLOODY MARY \$17
 MIMOSAS \$16

THE BLOODY MENU

PICKLED MARY

Grainger's Amercian Made Vodka, splash of pickle juice & garnished with house pickled vegetables 10

OYSTER MARY*

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

BACON BLOODY MARY

Smoked bacon infused Grainger's Amercian Made Vodka, garnished with applewood thick cut cracked black pepper& brown sugar crusted bacon 11

THE HANGOVER CURE*

Grainger's Amercian Made Vodka, garnished with our signature burger slider 14

CAJUN MARY

Grainger's Amercian Made Vodka, Cajun rim, with 2 Cajun shrimp 14

FRESH OCEAN LOBSTER

1 1/4 LB - 3LB

AVAILABLE DAILY

STEAMED OR STUFFED

Served with house vegetable and mashed potatoes, drawn butter, lemon mrkt

POB BAKED STUFFED LOBSTER

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. mrkt +23

HAND HELDS

SERVED WITH FRENCH FRIES

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)

OYSTER PO BOY

Served with lettuce, tomato, pickles, rémoulade & cole slaw on toasted baguette 21.95

POKE BOWLS

Edamame beans, avocado, peppadew peppers,scallions, seaweed salad, carrot, cucumber and crispy wonton chips over sesame sticky rice, topped with a togarashi seasoning and ponzu sauce 24.95

CHOICE OF: **POKE SALMON*** | **POKE TUNA*** | **GRILLED CHICKEN**

SIMPLY GRILLED

SERVED WITH CHEF'S SELECTED VEGETABLES AND ROASTED POTATOES

SWORDFISH 32.95 | **ATLANTIC SALMON*** 28.95 | **HALIBUT** 35.95
BERKSHIRE PORK CHOP* 29.95 | **FILET MIGNON 8OZ*** 48

BRUNCH

FEDERAL BREAKFAST*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 12.95

FRENCH TOAST

Candied pecans, bourbon maple syrup, strawberries,toasted coconut, whipped cream 13.95

AVOCADO TOAST*

Sliced Italian toast, smashed avocado,sliced tomato, red onion & cilantro \$10.95
 Addition: Two farm eggs \$3.95

OMELETTES

THE WESTERN*

Ham, cheddar cheese, peppers & onions 15.95

NEW ORLEANS*

Lobster meat, Andouille sausage, cheddar cheese,peppers, onions 22.95

THE FALL RIVER *

Chorizo sausage, fingerling potatoes, mushrooms, spinach and goat cheese 15.95

LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 22.95

STEAK & EGGS*

Pub steak, au poivre sauce, two eggs any style homefries & toast 25.95

SMOKED SALMON BENEDICT*

Poached eggs, avocado & classic hollandaise 17.95

SHRIMP & GRITS*

Creole shrimp, cheddar grits, Andouille sausage,braised greens, fried egg 22.95

LOBSTER EGGS BENEDICT*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 26.95

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