

## 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 one pound chilled lobster split 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, house 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

### WOOD 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

East Greenwich

# WOOD GRILLED LAND + SEA

SERVED WITH CHEF'S SELECTED VEGETABLES & ROASTED POTATOES

## 1.25LB. LOBSTER

Lemon, herb basted mrkt

## SWORDFISH

Plum tomato, olive and caper sauce 32.95

## FAROE ISLAND SALMON\*

Caper Buerre Blanc 28.95

## HALIBUT

Chimichurri sauce 35.95

## BERKSHIRE PORK CHOP\*

Mushroom marsala sauce 29.95

## 16OZ BONE IN RIBEYE\*

Red wine demi glace. Side of horseradish cream 57

## FILET MIGNON 8OZ\*

Red wine demi glace 48

## MAKE IT OSCAR STYLE

LUMP CRAB, ASPARAGUS & BÉARNAISE +12

# 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)

## P.O.B CLASSIC BURGER\*

Black Angus, maple cracked pepper bacon, white cheddar, lettuce, tomato, herb aioli 18

# 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

# MAIN PLATES

## CAJUN SHRIMP PASTA

Shrimp sautéed with Andouille sausage, red bell pepper, mushroom and spinach in a tomato Cajun cream sauce tossed with Cavatappi pasta 24.95

## CIOPPINO

A fisherman's stew of fish, clams, mussels, shrimp, calamari, saffron tomato broth, wood grilled bread 32.95

## LOBSTER GNOCCHI

Lobster meat, smoked bacon, shiitake mushrooms, roasted tomatoes, spinach, potato gnocchi, pink vodka sauce 35.95

## SEARED SEA SCALLOPS\*

Pan seared scallops served over sweet potato puree, roasted Brussels sprouts & cauliflower with caramelized onion & bacon jam 33.95

## CHICKEN MILANESE

Breaded chicken cutlet, heirloom cherry tomatoes, baby arugula topped with white balsamic vinaigrette & shaved parmesan. Served with a side of roasted potato 24.95

## BAKED STUFFED SHRIMP

Garlic mashed potatoes, Chef's vegetable 25.95

## BEER BATTERED FISH N' CHIPS

Fench fries, tartar sauce, cole slaw 21.95

## FRIED OYSTERS

French fries, tartar sauce, cole slaw 25.95

## SESAME SEARED AHI TUNA\*

Lobster wontons, baby bok choy, sweet soy glaze 34.95

## LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 25.95

## COD BIANCO

Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach, onion & tomatoes, fingerling potatoes, Champagne sauce 27.95

# SHAREABLE SIDES

TRUFFLE FRIES 8	HOUSE VEGETABLE 6
FINGERLING POTATOES 6	BRUSSEL SPROUTS 8
WHIPPED POTATOES 6	SESAME BOK CHOY 6
LOBSTER MASHED 14	SAUTEED SPINACH 7
FRENCH FRIES 6	GRILLED ASPARAGUS 7

### Specials

**APPY HOUR** | EVERY DAY 3PM - 6PM  
FEATURING BUCK A SHUCK & \$9 APPS

**BRUNCH** | SUNDAY 10:30AM-2:30PM  
FEATURING BOTTOMLESS COCKTAILS

BLOODY MARYS \$17 & MIMOSA \$16 & APEROL SPRITZ \$17

NEW TO US!

**JOIN US FOR OUR WEEKDAY**

**EXPRESS LUNCH!** TWO COURSES \$23.95  
TUESDAY - FRIDAY 11:30AM-2PM

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