

FRESH ON ICE

RAW BAR

OYSTERS*	3.00
LITTLENECK CLAMS*RI	2.25
CHERRYSTONE CLAMS*RI	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 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

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

FRESH LOCAL SEAFOOD

CIOPPINO

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

BAKED STUFFED SHRIMP

Garlic mashed potatoes, Chef's vegetable 25.95

BEER BATTERED FISH N' CHIPS

French fries, tartar sauce, cole slaw 21.95

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 25.95

LOBSTER GNOCCHI

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

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

FRIED OYSTERS

French fries, tartar sauce, cole slaw 25.95

SEARED SEA SCALLOPS*

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

SESAME SEARED AHI TUNA*

Lobster wontons, baby bok choy, sweet soy glaze 34.95

FAROE ISLAND SALMON*

Sticky rice, sauteed baby bok choy, Shiitake mushrooms, red bell pepper, yuzu-ponzu sauce 32.95.

ATLANTIC HALIBUT

Miso marinated and glazed, edamame & shiitake mushroom risotto, bok choy, with a carrot & chive garnish 37.95

GRILLED SWORDFISH*

Plum tomato, olive and caper sauce, served with garlic mashed potato and asparagus 32.95

COD BIANCO

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

Specials

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

BRUNCH | SUNDAY'S 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 12PM-2PM

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OCEAN LOBSTER

1 1/4 LB - 3LB

AVAILABLE DAILY

STEAMED OR STUFFED

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

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 21.95

FROM THE LAND

CHICKEN MILANESE

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

BERKSHIRE PORK CHOP*

Mushroom marsala sauce garlic mashed and house vegetable 29.95

FILET MIGNON 8OZ*

Red wine demi glace served with garlic mashed and house vegetable 48

FILET OSCAR*

Topped with lump crab, asparagus & béarnaise. Served with garlic mashed and house vegetable 58

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 16

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

SHAREABLE SIDES

HOUSE VEGETABLE 6

BRUSSEL SPROUTS 8

SESAME BOK CHOY 6

SAUTEED SPINACH 7

GRILLED ASPARAGUS 7

TRUFFLE FRIES 8

FINGERLING POTATOES 6

WHIPPED POTATOES 6

LOBSTER MASHED POTATOES 14

FRENCH FRIES 6



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