

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

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

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.

WINTER 2023



PROVIDENCE
OYSTER BAR

providenceoysterbar.com

Federal Hill

\$23.95 TUE-THUR EXPRESS LUNCH

IN-HOUSE TWO COURSE SPECIAL

First Course

Choice Of One
CUP OF CHOWDER
Manhattan, New England or Rhode Island

SALAD
Caesar or House Garden

Second Course

Choice Of One
CHAR GRILLED P.O.B BURGER*
Black Angus, maple cracked pepper bacon, white cheddar, lettuce, tomato, herb aioli

FISH TACOS
Choice of: Tempura Shrimp or Blackened Swordfish, Chipotle aioli, shaved lettuce & guacamole

PESTO CHICKEN SANDWICH
Artichokes, bell pepper, goat cheese & garden greens

FISH N' CHIPS
North Atlantic codfish fried golden brown, served with fries and cole slaw

SCAMPI PASTA
gulf shrimp in a white wine garlic sauce, parsley, spaghetti

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

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

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, arugula. Topped with white balsamic vinaigrette & shaved Parmesan. Served with a side of roasted potato 24.95

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

BAKED STUFFED SHRIMP
Garlic mashed potatoes, Chef's vegetable 25.95

BEER BATTERED FISH N' CHIPS
French Fries, tartar sauce, cole slaw 21.95

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

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