

## FRESH ON ICE

### RAW BAR

OYSTERS*	3.00
RI LITTLENECK CLAMS*	2.25
RI CHERRYSTONE CLAMS*	2.25
COLOSSAL SHRIMP COCKTAIL	4.25
ALASKAN KING CRAB LEGS	
Chilled or Steamed.....	1/2Lb. 56 1Lb. 108

### 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

### WATERMELON FETA SALAD

Baby arugula, feta cheese, pickled cucumber,  
watermelon, mint, shaved red onion, white  
balsamic vinaigrette 15

### WELLNESS SALAD

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

### COBB SALAD

Apple wood bacon, hard boiled egg, bleu  
cheese, avocado, tomato, sherry vinaigrette 16

### SALAD ADDITIONS

Grilled Salmon\* +14 Grilled Scallops(3) \$16  
Grilled Tuna\* +16 Grilled Chicken +6  
Grilled or Chilled Shrimp(3) +12

## 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

### 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

### SHANGHAI SHRIMP

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

### OYSTERS ROCKEFELLER (5)

Creamed 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

SPRING/SUMMER 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\*

Crop 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)

### P.O.B BURGER\*

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

## POKE BOWLS

Edamame beans, avcocado, 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** | **GRILLED SHRIMP**

## SIMPLY GRILLED

SERVED WITH CHEF'S SELECTED VEGETABLES AND MASHED POTATOES

**SWORDFISH** 32.95 | **ATLANTIC SALMON\*** 30.95 | **HALIBUT** 35.95  
**BERKSHIRE PORK CHOP\*** 26.95 | **FILET MIGNON 8OZ\*** 52.95

## 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 25.95

### THE FALL RIVER \*

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

### LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 25.95

### STEAK & EGGS\*

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

### SMOKED SALMON BENEDICT\*

Poached eggs, avocado & classic hollandaise 19.95

### SHRIMP & GRITS\*

Creole shrimp, cheddar grits, Andouille sausage,braised greens, fried egg 23.95

### LOBSTER EGGS BENEDICT\*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 25.95

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