

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 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

WATERMELON FETA SALAD

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

COBB SALAD

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

WELLNESS SALAD

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

WOOD GRILLED OYSTERS (5)

With garlic butter, Parmesan cheese & fresh herbs 16.95

SHANGHAI SHRIMP

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

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

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 17.95

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

East Greenwich

WOOD GRILLED LAND + SEA

SWORDFISH

Plum tomato, olive and caper butter sauce, mashed potato, hericot verts 32.95

FAROE ISLAND SALMON

Quinoa and riced cauliflower, sauteed spinach, overnight tomatoes, chive cream sauce 28.95

ATLANTIC HALIBUT

Sesame sushi rice, miso/ginger broth, bok choy, pickled carrot, ginger and scallion salad 38.95

BERKSHIRE PORK CHOP*

Marsala mushroom sauce, mashed potatoes, hericot verts 28.95

BLACK ANGUS RIB EYE 14oz*

Chimichurri, mashed potato, asparagus 43.95

FILET MIGNON 8oz*

Demi glace, mashed, hericot verts 52.95

**MAKE IT OSCAR STYLE
LUMP CRAB, ASPARAGUS & BÉARNAISE +12**

FRESH OCEAN LOBSTER

1 1/4 LB - 3LB
AVAILABLE DAILY

GRILLED, 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, avocoado, peppadew peppers, scallions, seaweed salad, carrot, cucumber and crispy wonton chips over sesame sticky rice, topped with a togarashi seasoning and ponzu sauce 26.95

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

MAIN PLATES

CAJUN SHRIMP PASTA

Shrimp sautéed with Andouille sausage, red bell pepper, mushroom and spinach in a tomato Cajun cream sauce, Cavatappi pasta 25.95

CIOPPINO

A fisherman's stew of fish, clams, mussels, shrimp, calamari, saffron tomato broth, grilled bread 34.95

LOBSTER GNOCCHI

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

SEARED SEA SCALLOPS*

Pan seared scallops, edamame bean, corn and bacon succotash 36.95

CHICKEN MILANESE

Breaded chicken cutlet, heirloom cherry tomatoes, baby arugula topped with white balsamic vinaigrette & shaved Parmesan 24.95

BAKED STUFFED SHRIMP

Garlic mashed potatoes, Chef's vegetable 26.95

BEER BATTERED FISH N' CHIPS

Haddock filet, 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 36.95

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley, chopped and whole clams. **Choice Red or White** 25.95

COD BIANCO

Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach, onion, overnight tomatoes, fingerling potatoes, Champagne sauce 28.95

SHAREABLE SIDES

TRUFFLE FRIES 9

HERICOT VERTS 8

WHIPPED POTATOES 7

SESAME BOK CHOY 8

LOBSTER MASHED 18

SAUTEED SPINACH 7

FRENCH FRIES 6

GRILLED ASPARAGUS 9

Specials

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

BRUNCH | SUNDAY 11:30AM-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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