

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,
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.

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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

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

WINTER 2023

PROVIDENCE
OYSTER BAR

providenceoysterbar.com

East Greenwich

\$23.95 EXPRESS LUNCH

IN-HOUSE TWO COURSE SPECIAL
TUESDAY THROUGH FRIDAY

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 ' CHIP
North Atlantic haddock fried golden
brown, served with fries and cole slaw

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

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)

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 26.95

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

SIMPLY WOOD GRILLED

SERVED WITH CHEF'S SELECTED VEGETABLES AND
MASHED POTATOES

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

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

SEARED SEA SCALLOPS*
Pan seared scallops, edamame bean, corn and
bacon succotash 36.95

CHICKEN MILANESE
Breaded chicken cutlet, heirloom cherry
tomatoes, arugula. Topped with white balsamic
vinaigrette & shaved Parmesan 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 26.95

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 36.95

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 28.95

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SPRING/SUMMER 2023



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