

## FRESH ON ICE

### RAW BAR

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

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

## FRESH LOCAL SEAFOOD

### CIOPPINO

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

### SESAME SEARED AHI TUNA\*

Lobster wontons, baby bok choy, sweet soy glaze 36.95

### FAROE ISLAND SALMON

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

### SEARED SEA SCALLOPS\*

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

### ATLANTIC HALIBUT

Miso marinated and glazed, edamame & shiitake mushroom risotto, bok choy, with a carrot & chive garnish 38.95

### 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 28.95

### BAKED STUFFED SHRIMP

Garlic mashed potatoes, Chef's vegetable 26.95

### BEER BATTERED FISH N' CHIPS

French fries, tartar sauce, cole slaw 21.95

### 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 25.95

### FRIED OYSTERS

French fries, tartar sauce, cole slaw 25.95

### 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**

**JOIN US FOR OUR WEEKDAY**  
**EXPRESS LUNCH! TWO COURSES \$23.95**  
**TUESDAY - FRIDAY 11:30AM-2PM**

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.

## 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 18

## FROM THE LAND

### CHICKEN MILANESE

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

### BERKSHIRE PORK CHOP\*

Mushroom marsala sauce garlic mashed and house vegetable 28.95

### FILET MIGNON 8OZ\*

Red wine demi glace served with garlic mashed and house vegetable 52.95

### FILET OSCAR\*

Topped with lump crab, asparagus & béarnaise. Served with garlic mashed and house vegetable 64.95

## 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**

## SHAREABLE SIDES

HOUSE VEGETABLE 6

HERICOT VERTS 8

SESAME BOK CHOY 8

SAUTEED SPINACH 7

GRILLED ASPARAGUS 9

TRUFFLE FRIES 9

WHIPPED POTATOES 7

LOBSTER MASHED POTATOES 18

FRENCH FRIES 6



PROVIDENCE  
 OYSTER BAR

providenceoysterbar.com

Federal Hill