

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 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
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

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

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.

SPRING/SUMMER 2023



PROVIDENCE
OYSTER BAR
providenceoysterbar.com

Federal Hill

\$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 ' CHIPS
North Atlantic haddock 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

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 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 tossed with Cavatappi
pasta 24.95

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

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

CHICKEN MILANESE
Breaded chicken cutlet, heirloom cherry
tomatoes, arugula topped with white balsamic
vinaigrette and shaved Parmesan cheese 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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