

FRESH ON ICE

RAW BAR

OYSTERS*	2.95
RI LITTLENECK CLAMS*	1.95
RI CHERRYSTONE CLAMS*	1.95
U-8 SHRIMP COCKTAIL	3.95

PLATTERS

THE OCEANUS*

12 oysters, 12 littlenecks, 8 shrimp cocktail, one pound chilled lobster 128

THE P.O.B.*

6 oysters, 6 littlenecks, 6 shrimp cocktail, half of a chilled one pound lobster 64

SHOOTERS

BLOODY MARY SHOOTER*

Bloody mary mix, vodka, horseradish 10

MEXICAN OYSTER SHOOTER*

Tequila, agave nectar, jalapeño, lime zest 10

SALADS

CAESAR

Topped with garlic Parmesan croutons, creamy Caesar dressing 8.95 **Add anchovies+1.95**

POB HOUSE

Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 6.95

ROASTED BEET

Pickled red onion, heirloom tomatoes, goat cheese, balsamic vinaigrette 15.95

WELLNESS SALAD

A flavorful blend of greens, beets, peppadew peppers, red onion, quinoa, sliced avocado, almonds, chickpeas, heirloom tomatoes, citrus vinaigrette 15.95

LOBSTER SALAD

Mixed greens, cucumber, tomatoes, red onion, avocado, creamy dill vinaigrette 26.95

COBB SALAD

Bacon, hard boiled egg, bleu cheese, avocado, tomato, sherry vinaigrette 15.95

SALAD ADDITIONS:

Grilled Salmon* +14 Tuna Salad +8
Grilled Shrimp +13 Grilled Chicken +9
Grilled Steak tips +14

SEAFOOD SOUPS

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England • Manhattan • Rhode Island
Cup 8 Bowl 10

STARTERS

WOOD GRILLED OYSTERS (5)

Garlic butter, Parmesan cheese & fresh herbs 16.95

SCALLOPS & BACON

Bacon wrapped U-10 scallops, tossed in espresso maple sauce 21.95

SHANGHAI SHRIMP

Light tempura battered shrimp, tossed in a sweet chili sauce 15.95

ROASTED BRUSSEL SPROUTS

Balsamic roasted, toasted walnuts, dried cranberries, feta cheese, lemon zest 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

OYSTERS ROCKEFELLER (5)

Spinach, Parmesan, Pernod 16.95

MOULES-FRITES

PEI mussels, smoked bacon, shallots, white wine cream broth, topped with French fries 16.95

CLAMS CASINO (8)

Seasoned breadcrumbs, casino butter, bacon, bell peppers, shallots 15.95

HAND-ROLLED SUSHI

VEGGIE ROLL

Asparagus, cucumber, avocado, sesame seeds 12

SPICY TUNA*

Ahi tuna, Sriracha, cucumber 15

SPICY SALMON*

Salmon, cucumber, avocado 15

CALIFORNIA ROLL

Fresh crab meat, 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 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.

East Greenwich



PROVIDENCE
OYSTER BAR

providenceoysterbar.com

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*

Prairie 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 Cajun shrimp 14

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 27.95 (hot & buttered available)

TUNA TOSCANA

Tuna salad, open-faced on toasted sourdough bread, with capers, dill, bermuda onion, tomato, cucumber, kalamata olives, arugula 15.95

BACON BLUE BURGER*

Black Angus, maple cracked pepper bacon, blue cheese, caramelized onion 17.95

CLASSIC FISH SANDWICH

Fried haddock, lettuce, tomato, tartar sauce and coleslaw on a Brioche bun 15.95

OYSTER PO BOY

Served with lettuce, tomato, pickles, rémoulade & cole slaw on toasted baguette 21.95

GRILLED CHICKEN BLT

On ciabatta, with arugula, tomato, red onion, applewood bacon, herb aioli 14.95

FISH TACOS

Choice of: Tempura shrimp or blackened swordfish, chipotle aioli, shaved lettuce & guacamole 16.95

POKE BOWLS

Edamame beans, 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 | SHRIMP

BRUNCH

CLASSIC BREAKFAST*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 11.95

FRENCH TOAST

Candied pecans, bourbon maple syrup, strawberries, toasted coconut, whipped cream 12.95

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 22.95

THE FALL RIVER *

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

LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 22.95

STEAK & EGGS*

Sirloin tips, au poivre sauce, two eggs any style homefries & toast 22.95

LOBSTER EGGS BENEDICT*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 23.95

SMOKED SALMON BENEDICT*

Poached eggs, avocado & classic hollandaise 14.95

SHRIMP & GRITS*

Creole shrimp, cheddar grits, Andouille sausage, braised greens, fried egg 22.95

CLASSIC FISH N' CHIPS

Haddock filet, French fries, tartar sauce, cole slaw 20.95

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