FRESH ON ICE

RAW BAR

OYSTERS*	3.25
RI LITTLENECK CLAMS*	2.50
RI CHERRYSTONE CLAMS*	2.50
COLOSSAL SHRIMP COCKTAIL4.50	

PLATTERS

THE OCEANUS*

12 oysters, 12 littlenecks, 8 shrimp cocktail, one pound chilled lobster 136

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

ROASTED BEET

Pickled red onion, heirloom tomatoes, goat cheese, balsamic vinaigrette 16

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 Tuna* +20 Grilled Shrimp +13 Grilled Chicken +9 Grilled Scallops +18

SOUP

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England • Manhattan • Rhode Island Cup 8 Bowl 10

GRILLED OYSTERS (5)

STARTERS

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 17

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



*Foodbourne 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.



BOTTOMLESS COCKTAILS

APEROL SPRITZ \$17 HOUSE BLOODY MARY \$17 MIMOSAS \$16

THE BLOODY MENU

PICKLED MARY

Grainger's American Made Vodka, splash of pickle juice & garnished with house pickled vegetables 11

OYSTER MARY*

Crop cucumber vodka, clam juice, celery salt topped with with an oyster 12

BACON BLOODY MARY

Smoked bacon infused Grainger's American-Made Vodka, garnished with applewood thick cut cracked black pepper & brown sugar crusted bacon 11

THE HANGOVER CURE*

Grainger's AmericanMade Vodka, garnished with our signature burger slider 14

CAJUN MARY

Grainger's Amercian Made Vodka, Cajun rim, with two Cajun shrimp 14

FRESH OCEAN LOBSTER

1 1/4 LB - 3LB AVAILABLE DAILY

STEAMED OR GRILLED

Served with house vegetable and mashed potatoes, drawn butter, lemon. Market price

POB BAKED STUFFED LOBSTER

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. Market price +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. Market price (hot & buttered available)

P.O.B BURGER*

Black Angus, maple cracked pepper bacon, white cheddar, lettuce, tomato, herb aioli 18

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

BLOCK ISLAND SWORDFISH 32.95 | FAROE SALMON* 28.95 | BISTRO STEAK* 25.95

BRUNCH

FEDERAL BREAKFAST*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 12.95

FRENCH TOAST

Candied pecans, bourbon maple syrup, strawberries, toasted coconut, whipped cream 13.95

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

Please inform your server of any Food Allergies that may require special attention.

*Foodbourne 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.

LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 22.95

STEAK & EGGS*

Pub steak, au poivre sauce, two eggs any style homefries & toast 25.95

SMOKED SALMON BENEDICT*

Poached eggs, avocado & classic hollandaise 17.95

SHRIMP & GRITS*

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

LOBSTER EGGS BENEDICT*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 26.95

