

# 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

## STARTERS

### GRILLED OYSTERS (5)

Garlic butter, Parmesan cheese & fresh herbs 16.95

### 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

### SURF & TURF\*

Tempura shrimp, cucumber inside; topped with filet mignon, tuna, avocado, eel sauce & sesame seeds 23

### 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

## POKE BOWLS

CHOICE OF:

**POKE SALMON\* | POKE TUNA\* |  
GRILLED CHICKEN | SHRIMP**

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 24.95

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.



PROVIDENCE  
OYSTER BAR  
providenceoysterbar.com

# SEAFOOD SOUPS

## LOBSTER BISQUE

Cup 10 Bowl 12

## CLAM CHOWDER

New England • Manhattan • Rhode Island  
Cup 8 Bowl 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

# 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

## CLASSIC FISH SANDWICH

Fried haddock, cheddar cheese, 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

# GRILLED BURGERS

SERVED WITH FRENCH FRIES

## CLASSIC HAMBURGER\*

On brioche, with house sauce, lettuce and tomato 15.95

## BACON BLUE\*

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

## GUILTLESS BURGER\*

No Bun, on mesclun greens, cucumber, tomato, red onion, kalamata olives, house dressing 13.95

### BURGER ADD ON'S 2.00 ea.

Cheddar | Swiss | American | Caramelized Onions | Sautéed Mushrooms | Bacon | Sautéed Onions

# LUNCH PLATES

## SIMPLY GRILLED FAROE SALMON

Served with mashed potatoes and chef vegetables 28.95

## SIMPLY GRILLED STEAK TIPS\*

Truffle French fries, sauce Au poivre 26.95

## CLASSIC FISH N' CHIPS

Fench fries, tartar sauce, cole slaw 20.95

## LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 23.95

**(RED OR WHITE)**

## SHRIMP & SCALLOP AGLIO E OLIO

Linguine pasta, cherry tomatoes, garlic, chili flakes, Parmesan cheese, fresh parsley \$23.95

## BAKED HADDOCK

With lemon and wine, topped with a buttery crumb topping 19.95

## COD ROMANA

Topped with stewed cherry tomatoes, capers and olives, fingerling potatoes, finished with Extra virgin olive oil 23.95

## BROILED SCALLOPS

"Casino Style" bay scallops, peppers, onions, crispy bacon, buttery crumb topping 21.95

## BISTRO CHICKEN & FARRO

Riced cauliflower and farro with sauteed spinach and mushrooms, chimichurri \$17.50

\*Rhode Island state law requires us to inform you that eating raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.