

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.

*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.



WOOD GRILLED LAND + SEA

BLOCK ISLAND SWORDFISH

Plum tomato, olive and caper sauce, mashed potatoes, and sautéed hericot vert 30.95

FAROE ISLAND SALMON*

Butternut squash purée,riced cauliflower & farro, baby spinach, maple dijon glaze 28.95

DIVER SEA SCALLOPS*

Sweet potato purée, roasted brussel sprouts, caramelized onion bacon jam, pomegranate gastrique 32.95

BERKSHIRE PORK CHOP*

Marsala, mushroom sauce, mashed potatoes, sautéed hericot verts 29.95

N.Y SIRLOIN STEAK FRITES

Wood grilled center cut strip steak, Au poivre sauce, truffle French fries 43.95

FILET MIGNON 8OZ*

Red wine demi glaze, mashed potatoes, with sautéed hericot verts 52.95

MAKE IT OSCAR STYLE

LUMP CRAB, ASPARAGUS & BÉARNAISE +12

LOBSTER

1.5 LB BAKED STUFFED LOBSTER

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. 46.95

STEAMED OR GRILLED

Served with house vegetable and mashed potatoes, drawn butter, lemon. MKT PRICE

1 1/4 LB - 3LB

AVAILABLE DAILY

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

SHRIMP (grilled or chilled)

MAIN PLATES

GEORGE’S BANK COD BIANCO

Shrimp, roasted garlic, sautéed spinach, onion & tomatoes, fingerling potatoes, Champagne sauce 28.95

NEW ENGLAND BAKED HADDOCK

With lemon and wine, topped with a buttery crumb topping. Mashed potatoes & chef’s vegetable 24.95

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

SEAFOOD BOUILLABAISSE

A fisherman’s stew of a half lobster, fish, clams, mussels, shrimp, bay scallops, saffron tomato broth, wood-grilled bread 38.95

LOBSTER GNOCCHI

Lobster meat, smoked bacon, shiitake mushrooms, roasted tomatoes, spinach, potato gnocchi, pink vodka sauce 35.95

BAKED STUFFED SHRIMP

Mashed potatoes & chef’s vegetable 25.95

CLASSIC FISH N’ CHIPS

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

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 23.95

(RED OR WHITE)

CHICKEN UNDER THE BRICK

Wood grilled bone-in half chicken, chimichurri sauce served with house vegetable and mashed potatoes 24.95

SHAREABLE SIDES

TRUFFLE FRIES 8

WHIPPED POTATOES 6

LOBSTER MASHED 21

FRENCH FRIES 6

HOUSE VEGETABLE 6

BRUSSEL SPROUTS 10

SESAME BOK CHOY 8

SAUTEED SPINACH 7

ASPARAGUS 9

Specials

APPY HOUR |EVERY DAY 3PM - 6PM
FEATURING BUCK A SHUCK + \$6 SUSHI

BRUNCH | SUNDAY 10:30AM-2:30PM
FEATURING BOTTOMLESS COCKTAILS
BLOODY MARYS, MIMOSA & APEROL SPRITZ

NEW TO US!

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

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East Greenwich



PROVIDENCE
OYSTER BAR

providenceoysterbar.com