

FRESH ON ICE

RAW BAR

OYSTERS*	3.25
RI LITTLENECK CLAMS*	2.50
RI CHERRYSTONE CLAMS*	2.50
COLOSSAL SHRIMP COCKTAIL	4.50

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 garlic Parmesan croutons, creamy Caesar dressing 10.95 **add anchovies +1.95**

POB HOUSE

Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 9.95

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

SOUP

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England • Manhattan • Rhode Island
Cup 8 Bowl 10

STARTERS

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.

FEDERAL HILL



PROVIDENCE
OYSTER BAR

providenceoysterbar.com

FRESH LOCAL SEAFOOD

NEW ENGLAND BAKED HADDOCK

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

GEORGES BANK COD BIANCO

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

BLOCK ISLAND SWORDFISH

Plum tomato, olive and caper sauce, mashed potato, and sautéed hericot vert 32.95

FAROE ISLAND SALMON*

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

DIVER SEA SCALLOPS*

Pan seared, sweet potato purée, roasted brussel sprouts, caramelized onion bacon jam, pomegranate gastrique 37.95

SESAME SEARED AHI TUNA*

Lobster wontons, baby bok choy, sweet soy glaze 36.95

SEAFOOD BOUILLABAISSE

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

BAKED STUFFED SHRIMP

Garlic mashed potatoes, Chef's vegetable 25.95

BEER BATTERED FISH N' CHIPS

Haddock filet, French fries, tartar sauce, cole slaw 23.95

FRIED OYSTERS

French fries, tartar sauce, cole slaw 25.95

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 25.95
(RED OR WHITE)

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

LOBSTER GNOCCHI

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

Specials

APPY HOUR | EVERY DAY 3PM - 6PM
FEATURING BUCK A SHUCK & \$9 APPS

BRUNCH | SUNDAY'S 10:30AM-2:30PM
FEATURING BOTTOMLESS COCKTAILS

BLOODY MARYS \$17 & MIMOSA \$16 & APEROL SPRITZ \$17

NEW TO US!

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

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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

FROM THE LAND

BERKSHIRE PORK CHOP*

Marsala mushroom sauce, mashed potatoes, sautéed hericot verts 29.95

N.Y SIRLOIN STEAK FRITES

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

FILET MIGNON 8OZ*

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

MAKE IT OSCAR STYLE

LUMP CRAB, ASPARAGUS & BÉARNAISE +15

HALF-ROASTED CHICKEN

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

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

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 CLASSIC BURGER*

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

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

GRILLED ASPARAGUS 9

Federal Hill



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