

FRESH ON ICE

RAW BAR

OYSTERS*	3.25
RI LITTLENECK CLAMS* RI	2.50
CHERRYSTONE CLAMS*	2.50
U-8 SHRIMP COCKTAIL	4.25

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 73

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 10.95 **add anchovies +1.95**

POB HOUSE
Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 8.95

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

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

WATERMELON & FETA
Baby arugula, feta cheese, pickled cucumber, watermelon, mint, shaved red onion, white balsamic vinaigrette 15.95

BURRATA & BEEFSTEAK TOMATO
Arugula, pesto vinaigrette, shaved red onion 16.95

SALAD ADDITIONS

Grilled Salmon* +14 Sesame Seared Tuna +14
Tuna Salad +8 Grilled Shrimp (6) +13
Grilled Chicken +9 Grilled Steak Tips +14
Lobster Salad (4oz) +mrkt.

SEAFOOD SOUPS

LOBSTER BISQUE
Cup 10 Bowl 12

CLAM CHOWDER
New England • Manhattan • Rhode Island
Cup 8 Bowl 10

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.

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 16.95

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



PROVIDENCE
OYSTER BAR

providenceoysterbar.com
East Greenwich S'24

WOOD GRILLED LAND + SEA

BLOCK ISLAND SWORDFISH

Blackened swordfish, grilled pineapple salsa, bacon, Brussels and fingerling hash 32.95

FAROE ISLAND SALMON*

Sweet Chile and lime glaze, Spanish rice and edamame beans, sautéed bok choy 30.95

DIVER SEA SCALLOPS*

Creamy cheddar grits, bacon jam, rainbow Swiss chard, wood grilled corn 32.95

BERKSHIRE PORK CHOP*

Marsala, mushroom sauce, mashed potatoes, house vegetable 29.95

N.Y SIRLOIN STEAK FRITES

Wood grilled 16oz center cut strip steak, Au poivre sauce, truffle French fries 43.95

FILET MIGNON 8OZ*

Red wine demi glace, mashed potato grilled asparagus 52.95

MAKE IT OSCAR STYLE

LUMP CRAB, ASPARAGUS & BÉARNAISE +15

LOBSTER

1.5 LB BAKED STUFFED LOBSTER

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. 54.95

STEAMED OR GRILLED

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

MKT PRICE

1 1/4 LB - 3LB

AVAILABLE DAILY

HANDHELDS

SERVED WITH FRENCH FRIES

NEW ENGLAND LOBSTER ROLL

Fresh lobster salad tossed with a touch of herb mayonnaise served in a butter brioche roll. mrkt. (Make it hot & buttered)

BACON BLUE BURGER*

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

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 24.95

CHOICE OF:

POKE SALMON* | POKE TUNA*
GRILLED CHICKEN

SHRIMP (grilled or chilled)

SEARED TUNA+9 OR SALMON+5

MAIN PLATES

GEORGE'S BANK COD BIANCO

Shrimp, roasted garlic, sautéed spinach, onion & tomatoes, fingerling potatoes, Champagne sauce 29.95

NEW ENGLAND BAKED HADDOCK

With lemon and wine, topped with a buttery crumb topping. Mashed potatoes & chef's vegetable 25.95

CAJUN SHRIMP PASTA

Shrimp sautéed with Andouille sausage, red bell pepper, mushroom and spinach in a tomato Cajun cream sauce tossed with Cavatappi pasta 26.95

SEAFOOD BOUILLABAISSE

A fisherman's stew of a half lobster, fish, clams, mussels, shrimp, bay scallops, saffron tomato broth, wood-grilled bread 41.95

LOBSTER GNOCCHI

Lobster meat, smoked bacon, shiitake mushrooms, roasted tomatoes, spinach, potato gnocchi, pink vodka sauce 36.95

BAKED STUFFED SHRIMP

Mashed potatoes & chef's vegetable 26.95

CLASSIC FISH N' CHIPS

Haddock filet, French fries, tartar sauce, Cole slaw 21.95

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

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

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

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