

# FRESH ON ICE

## RAW BAR

|                       |      |
|-----------------------|------|
| OYSTERS*              | 3.25 |
| RI LITTLENECK CLAMS*  | 2.50 |
| RI 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 OYSTER SHOOTER\*

Bloody Mary mix, vodka, horseradish 10

### MEXICAN OYSTER SHOOTER\*

Tequila, agave nectar, jalapeño, lime zest 10

## STARTERS

### WOOD 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 (GRILLED OR CHILLED)  
GRILLED TUNA+9 OR SEARED SALMON+5**

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

EAST GREENWICH FW'24

# 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 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

## KALE & CHICKPEA

Kale greens, marinated chickpeas, roasted butternut squash, sundried cranberries, feta cheese, shaved red onion, apple cider vinaigrette 15.95

### SALAD ADDITIONS

Grilled Salmon\* +16 Grilled Tuna +16  
Tuna Salad +8 Grilled Shrimp (4) +13  
Grilled Chicken +9 Grilled Steak Tips +16  
Lobster Salad (4oz) +mrkt.

# HAND HELDS

## NEW ENGLAND LOBSTER ROLL

Fresh lobster salad tossed with a touch of herb mayonnaise served in a butter brioche roll, French fries. mrkt. \$ **(hot & buttered available)**

## TUNA TOSCANA

Tuna salad, open-faced on toasted sourdough bread, with hard boiled egg, capers, dill, Bermuda onion, tomato, cucumber, kalamata olives, arugula 15.95

## CLASSIC FISH SANDWICH

Fried haddock, lettuce, tartar and coleslaw on a brioche bun, French fries. 15.95

## OYSTER PO BOY

Lettuce, tomato, pickle, rémoulade & Cole slaw on toasted baguette, French fries. 21.95

## GRILLED CHICKEN BLT

On ciabatta, with arugula, tomato, red onion, applewood bacon, herb aioli, French fries. 14.95

## FISH TACOS

**Choice of:** Tempura shrimp or blackened swordfish, chipotle aioli, lettuce & guacamole, French fries. 16.95

# WOOD-GRILLED BURGERS

## WOOD-GRILLED HAMBURGER\*

On brioche, with house sauce, lettuce and tomato, French fries. 15.95

## BACON BLUE\*

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

## GUILTLESS BURGER\*

No Bun, with 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

## WOOD-GRILLED FAROE SALMON

Served with mashed potatoes and chef vegetables 28.95

## WOOD-GRILLED STEAK TIPS\*

Truffle French fries, sauce Au Poivre 26.95

## CLASSIC FISH N' CHIPS

French fries, tartar sauce, cole slaw 21.95

## 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 21.95

## COD ROMANA

Topped with roasted cherry tomatoes, capers and olives, Parmesan smashed potatoes, finished with Extra virgin olive oil 23.95

## BROILED SCALLOPS

"Casino Style" bay scallops, peppers, onions, crispy bacon, buttery crumb topping, mashed and house vegetable 21.95

## BISTRO CHICKEN PILLARD

Quinoa with sauteed spinach, roasted tomatoes and mushrooms, chimichurri \$17.95

\*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.