

## 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 78

## 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

## SCALLOPS &amp; 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

## 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 &amp; CHICKPEA

Kale, 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.

## 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.

## 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 &amp; TURF\*

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



PROVIDENCE  
OYSTER BAR

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FEDERAL HILL FW'24

## BOTTOMLESS COCKTAILS

APEROL SPRITZ \$17  
HOUSE BLOODY MARY \$17  
MIMOSAS \$16

## THE BLOODY MENU

### PICKLED MARY

Grainger's American Made Vodka, splash of pickle juice & garnished with house pickled vegetables 10

### OYSTER MARY\*

Crop cucumber vodka, clam juice, celery salt topped with with an oyster 12

### BACON BLOODY MARY

Grainger's American Made Vodka, garnished with applewood thick cut cracked black pepper & brown sugar crusted bacon 11

### THE HANGOVER CURE\*

Grainger's American Made Vodka, garnished with our signature burger slider 14

### CAJUN MARY

Grainger's American Made Vodka, Cajun rim, with Cajun shrimp 14

## 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

### BACON BLUE BURGER\*

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

### CLASSIC FISH SANDWICH

Fried haddock, lettuce, tomato, tartar sauce and coleslaw on a Brioche bun, French fries 15.95

### OYSTER PO BOY

Served with lettuce, tomato, pickles, 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, shaved lettuce & guacamole, French fries 16.95

## POKE BOWLS

Edamame beans, 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 TUNA+9 OR SALMON +5

## BRUNCH

### CLASSIC BREAKFAST\*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 12.95

### FRENCH TOAST

Candied pecans, bourbon maple syrup, strawberries, toasted coconut, whipped cream 12.95

### AVOCADO TOAST\*

Sliced Italian toast, smashed avocado, sliced tomato, red onion & cilantro 10.95  
Addition: Two farm eggs \$3.95

## OMELETTES

### THE WESTERN\*

Ham, cheddar cheese, peppers & onions 15.95

### NEW ORLEANS\*

Lobster meat, Andouille sausage, cheddar cheese, peppers, onions 23.95

### THE FALL RIVER \*

Chorizo sausage, fingerling potatoes, mushrooms, spinach and goat cheese 15.95

### LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 24. 95

### STEAK & EGGS\*

Sirloin tips, au poivre sauce, two eggs any style homefries & toast 22.95

### LOBSTER EGGS BENEDICT\*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 24.95

### SMOKED SALMON BENEDICT\*

Poached eggs, avocado & classic hollandaise 16.95

### SHRIMP & GRITS\*

Creole shrimp, cheddar grits, Andouille sausage, braised greens, fried egg 22.95

### CLASSIC FISH N' CHIPS

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

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