

## FRESH ON ICE

### RAW BAR

OYSTERS*	3.50
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 145

**THE P.O.B.\***  
6 oysters, 6 littlenecks, 6 shrimp cocktail,  
half of a chilled one pound lobster 73

### OYSTER 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 croutons, Parmesan cheese,  
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 16.95

**KALE AND CHICKPEA**  
Kale greens, marinated chickpeas, roasted  
butternut squash, sundried cranberries, feta  
cheese, red onion, apple cider vinaigrette 15.95

#### SALAD ADDITIONS:

Grilled Salmon\* +16 Grilled Tuna +16  
Tuna Salad +8 Grilled Shrimp (4) +13  
Grilled Chicken +10 Grilled Steak Tips +16  
Lobster Salad (4oz) +mrkt

## SOUP

**LOBSTER BISQUE**  
Cup 10 Bowl 12

**CLAM CHOWDER**  
New England • Manhattan • Rhode Island  
Cup 9 Bowl 11

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

**GRILLED OYSTERS (5)**  
Garlic butter, Parmesan cheese & fresh herbs 18.95

**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 17.95

**ROASTED BRUSSEL SPROUTS**  
Balsamic roasted, toasted walnuts,  
dried cranberries, feta cheese, lemon zest 15.95

**WASABI GINGER CALAMARI**  
Pickled cucumber, peppadew peppers,  
pickled ginger, wasabi aioli 16.95

**RHODE ISLAND CALAMARI**  
Hot peppers, garlic, herbs, side marinara 16.95

**OYSTERS ROCKEFELLER (5)**  
Spinach, Parmesan, Pernod 18.95

**MOULES FRITES**  
PEI mussels, smoked bacon, shallots, white wine cream  
broth, topped with French fries 17.95

**CLAMS CASINO (8)**  
Seasoned breadcrumbs, casino butter, bacon,  
bell peppers, shallots 16.95

## 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



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## 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 11

#### OYSTER MARY\*

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

#### BACON BLOODY MARY

Smoked bacon infused 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 two 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 16.95

#### BACON BLUE BURGER\*

Black Angus, maple cracked pepper bacon, blue cheese, caramelized onion, French fries 19.95

#### CLASSIC FISH SANDWICH

Fried haddock, lettuce, tomato, tartar sauce and coleslaw on a Brioche bun, French fries 17.95

#### 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, apple-woodbacon, herb aioli, French fries 16.95

#### FISH TACOS

Choice of: Tempura shrimp or blackened swordfish, chipotle aioli, shaved lettuce & guacamole, French fries 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)  
 GRILLED TUNA+9 OR SALMON+5

## BRUNCH

#### CLASSIC BREAKFAST\*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 14.95

#### FRENCH TOAST

Candied pecans, bourbon maple syrup, strawberries toasted coconut, whipped cream 16.95

#### AVOCADO TOAST\*

Sliced Italian toast, smashed avocado,sliced tomato, red onion & cilantro 14.95  
 Addition: Two farm eggs \$3.95

## OMELETTES

#### THE WESTERN\*

Ham, cheddar cheese, peppers & onions 17.95

#### NEW ORLEANS\*

Lobster meat, Andouille sausage, cheddar cheese, peppers, onions 29.95

#### THE FALL RIVER \*

Chorizo sausage, fingerling potatoes, mushrooms, spinach and goat cheese 18.95

#### LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 27. 95

#### STEAK & EGGS\*

Pub steak, au poivre sauce, two eggs any style homefries & toast 26.95

#### SMOKED SALMON BENEDICT\*

Poached eggs, avocado & classic hollandaise 21.95

#### SHRIMP & GRITS\*

Creole shrimp, cheddar grits, Andouille sausage, braised greens, fried egg 25.95

#### LOBSTER EGGS BENEDICT\*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 31.95

#### CLASSIC FISH N' CHIPS

Fench fries, tartar sauce, cole slaw 23.95

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