# BRUNCH

# FRESH ON ICE

#### **RAW BAR**

OYSTERS*		
	ECK 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

### 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 16.95

#### **KALE AND 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

### 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.

\*Foodbourne 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





### 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 AmericanMade Vodka, garnished with our signature burger slider 14

#### **CAJUN MARY**

Grainger's Amercian Made Vodka, Cajun rim, with two Cajun shrimp 14

### 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, French fries. mrkt \$. (hot & buttered available)

BRUNCH

#### 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 ona 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, applewoodbacon, 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 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 \$12.95 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

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LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 24.95

#### STEAK & EGGS\* Pub steak, au poivre sauce, two eggs any style homefries & toast 23.95

#### **SMOKED SALMON BENEDICT\***

Poached eggs, avocado & classic hollandaise 17.95

#### SHRIMP & GRITS\*

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

#### LOBSTER EGGS BENEDICT\*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 24.95

#### CLASSIC FISH N' CHIPS Fench fries, tartar sauce, cole slaw 23.95

