# FRESH ON ICE

# RAW BAR

OYSTERS*	3.50
RI LITTLENECK CLAMS*	2.50
RI CHERRYSTONE CLAMS*	2.50
COLOSSAL SHRIMP COCKTAIL	4.25

# **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 12

#### **MEXICAN OYSTER SHOOTER\***

Tequila, agave nectar, jalapeño, lime zest 12

# 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

#### **SALAD ADDITIONS:**

Grilled Salmon\* +16 Tuna Salad +8 Grilled Shrimp +15 Grilled Chicken +10 Grilled Steak tips +16

# SOUP

## LOBSTER BISQUE

Cup 10 Bowl 12

#### **CLAM CHOWDER**

New England · Manhattan · Rhode Island Cup 9 Bowl 11

# **STARTERS**

# WOOD-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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# WOOD-GRILLED

#### **BLOCK ISLAND SWORDFISH**

Blackened, topped with pineapple salsa, Jasmine rice and sesame bok choy 35.95

#### **FAROE ISLAND SALMON\***

Braised French lentils, charred broccolini, chive citrus buerre blanc 34.95

#### **DIVER SEA SCALLOPS**

Sweet potato puree, roasted Brussels sprouts & cauliflower, bacon jam 38.95

#### N.Y SIRLOIN STEAK FRITES\*

Grilled 16oz center cut strip steak, Au Poivre sauce, truffle French fries 48.95

#### FILET MIGNON\*

Red wine Demi glace, garlic mashed potatoes and grilled asparagus 52.95

#### **BERKSHIRE PORK CHOP\***

Marsala mushroom sauce, garlic mashed potatoes, seasonal vegetable \$32.95

# **LOBSTER**

# Pick your size **BAKED STUFFED LOBSTER**

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. Market Price +\$23

# STEAMED OR GRILLED

Served with house vegetable and mashed potatoes, drawn butter, lemon. MARKET PRICE 1 1/4 LB - 3LB AVAILABLE DAILY

# 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. Market Price (hot & buttered available)

#### **BACON BLUE BURGER\***

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

# 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

POKE BOWL CHOICE OF...

POKE SALMON\* | POKE TUNA\* | GRILLED CHICKEN | SHRIMP (GRILLED OR CHILLED)
GRILLED TUNA+9 OR SALMON+5

# MAIN PLATES

#### **COD ROMANA**

Roasted cherry tomatoes, kalamata olives, capers, Parmesan smashed potatoes and seasonal vegetables 29.95

## NEW ENGLAND BAKED HADDOCK

Lemon buerre blanc and buttery crumb topping. Served with 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 28.95

#### SEAFOOD BOUILLABAISSE

A fisherman's stew of a half lobster, fish, clams, mussels, shrimp, bay scallops, saffron tomato broth, wood-grilled bread 46.95

#### LOBSTER GNOCCHI

Lobster meat, smoked bacon, shiitake mushrooms, roasted tomatoes, spinach, potato gnocchi, pink vodka sauce 38.95

# Specials

APPY HOUR | EVERY DAY 3PM - 5:30 PM FEATURING BUCK A SHUCK & \$9 APPS

BRUNCH | SUNDAY'S 10:30AM-2:30PM

FEATURING BOTTOMLESS COCKTAILS

BLOODY MARYS \$17 & MIMOSA \$16 & APEROL SPRITZ \$17

**EXPRESS LUNCH!** Two courses \$21.95 TUESDAY - FRIDAY 11:30AM-2PM

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#### CLASSIC FISH N' CHIPS

Haddock filet, French fries, tartar sauce, cole slaw 23.95

#### BAKED STUFFED SHRIMP

Mashed potatoes & chef's vegetable 26.95

#### 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 25.95 RED OR WHITE

#### CHICKEN SCARPARIELLO

Chicken thighs, oven roasted with Italian sweet sausage & potatoes, Roasted in a savory, sweet and spicy pan sauce with cherry peppers and lemon 27.95

# SHAREABLE SIDES

TRUFFLE FRIES 10 **LOBSTER MASHED 23** FRENCH FRIES 8

**HOUSE VEGETABLE 10** WHIPPED POTATOES 10 SESAME BOK CHOY 10 **SAUTEED SPINACH 10 GRILLED ASPARAGUS 11** 

**LOBSTER MAC & CHEESE 28** 



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