

## 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

## 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

## 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.

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## 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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OYSTER BAR

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## LAND + SEA

### BLOCK ISLAND SWORDFISH

Blackened, grilled pineapple salsa, bacon, Brussels and fingerling hash 35.95

### FAROE ISLAND SALMON\*

Braised French lentils, charred broccolini, chive citrus beurre 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, mashed potato grilled asparagus 52.95

**MAKE IT OSCAR STYLE**  
LUMP CRAB, ASPARAGUS & BÉARNAISE +16

## 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.

MKT 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, 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

CHOICE OF...

POKE SALMON\* | POKE TUNA\* | GRILLED CHICKEN | SHRIMP °GRILLED OR CHILLED, GRILLED TUNA+9 OR SALMON+5

## MAIN PLATES

### COD ROMANA

Topped with roasted cherry tomatoes, capers and olives, Parmesan smashed potatoes, house vegetable, finished with Extra virgin olive oil 29.95

### NEW ENGLAND BAKED HADDOCK

Lemon and wine, topped with a buttery crumb topping. 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

### CLASSIC FISH N' CHIPS

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

### 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

### ROASTED HALF CHICKEN

Bone-in half chicken, chimichurri sauce served with house vegetable and mashed potatoes 28.95

## SHAREABLE SIDES

LOBSTER MAC 21

TRUFFLE FRIES 10

WHIPPED POTATOES 10

LOBSTER MASHED 21

FRENCH FRIES 8

HOUSEVEGETABLE 10

BRUSSEL SPROUTS 10

SESAME BOK CHOY 10

SAUTEED SPINACH 10

ASPARAGUS 12

### Specials

**APPY HOUR** | EVERY DAY 3PM - 5:30PM  
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 \$19.95  
TUESDAY - FRIDAY 11:30AM-2:30PM

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