

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

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

WELLNESS SALAD

A flavorful blend of greens, beets, peppadew peppers, red onion, quinoa, sliced avocado, almonds, chickpeas, heirloom tomatoes, citrus vinaigrette 16.95

WATERMELON & FETA

Baby arugula, feta cheese, pickled cucumber, watermelon, mint, shaved red onion, white balsamic vinaigrette 16.95

BURRATA & BEEFSTEAK TOMATO

Arugula, pesto vinaigrette, shaved red onion 17.95

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.

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



PROVIDENCE
OYSTER BAR

providenceoysterbar.com

LAND + SEA

BLOCK ISLAND SWORDFISH

Blackened, grilled pineapple salsa, jasmine rice, sesame bok choy 35.95

FAROE ISLAND SALMON*

Swiss chard, chick peas, roasted fennel, saffron risotto, gremolata 34.95

DIVER SEA SCALLOPS*

Sweet corn puree, edamame beans, heirloom cherry tomatoes, bacon, crispy polenta, chive butter 38.95

N.Y SIRLOIN STEAK FRITES

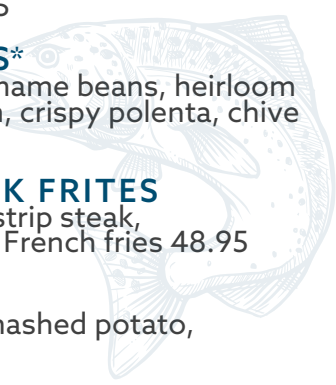
Grilled 16oz center cut strip steak, Au Poivre sauce, truffle French fries 48.95

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 +\$12

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 & CHEESE 25	HOUSE VEGETABLE 10
TRUFFLE FRIES 10	BRUSSEL SPROUTS 10
WHIPPED POTATOES 10	SAUTED BOK CHOY 10
LOBSTER MASHED 23	SAUTEED SPINACH 10
FRENCH FRIES 8	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

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