

FRESH ON ICE

RAW BAR

- OYSTERS*3.50
- RI LITTLENECK CLAMS*2.50
- RI CHERRYSTONE CLAMS*2.50
- COLOSSAL SHRIMP COCKTAIL4.25

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

- 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

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.

OFF THE GRILL

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 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, 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 beurre 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

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 SCARPARELLO

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

WHIPPED POTATOES 10

LOBSTER MASHED 23

FRENCH FRIES 8

LOBSTER MAC & CHEESE 28

HOUSE VEGETABLE 10

SESAME BOK CHOY 10

SAUTEED SPINACH 10

GRILLED ASPARAGUS 11

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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FEDERAL HILL



PROVIDENCE
OYSTER BAR

providenceoysterbar.com