



PROVIDENCE  
OYSTER BAR  
JANUARY 7th-20th 2024



**THREE COURSE LUNCH MENU**  
**ONLY \$23.95**  
**Federal Hill or East Greenwich**

*Starters*

Choice of:

**FOUR RI OYSTERS ON THE HALF SHELL**  
**NEW ENGLAND CLAM CHOWDER**  
**WASABI & GINGER CALAMARI**  
**CAESAR SALAD**

*Entree*

Choice of:

**BAKED HADDOCK WITH CRACKER TOPPING**  
Served with mashed potatoes and house vegetable

**TEMPORA SHRIMP TACOS**  
Chipotle aioli, shaved lettuce and guacamole, soft flour tortilla served with French fries

**BACON & BLEU CHEESE BURGER\***  
Black Angus, maple cracked pepper bacon, blue cheese, caramelized onion with French fries

**SIMPLY GRILLED**  
Choice of: Grilled Salmon\* or Swordfish with mashed potatoes and house vegetable

**LINGUINI WITH CLAM SAUCE**  
Your choice of Red or White  
White wine, lemon, garlic, parsley, chopped clams and locally sourced whole clams

**\*SURF AND TURF MAKI ROLL**  
Tempura shrimp and cucumber inside, topped with filet mignon, Ahi tuna and avocado, eel sauce, sesame seeds

*Dessert*

Choice of:

**PISTACHIO CAKE OR CHOCOLATE LAYER CAKE**

~Please Notify Your Server of Any Food Allergies~

\* Rhode Island state law requires us to inform you that eating raw or under cooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness

\* **price does NOT include tax or gratuity.**

\* Substitutions and/or splitting items are not available when choosing this menu.\*



PROVIDENCE  
OYSTER BAR

JANUARY 7th-20th 2024

PROVIDENCE  
RESTAURANT  
WEEKS  
PROVIDENCE | WARWICK | CRANSTON

**THREE COURSE DINNER MENU**  
**ONLY \$39.95**  
**Federal Hill or East Greenwich**

*Starters*

Choice of:

- FOUR RI OYSTERS ON THE HALF SHELL**
- NEW ENGLAND CLAM CHOWDER**
- WASABI & GINGER CALAMARI**
- CAESAR SALAD**

*Entree*

Choice of:

**CAJUN SHRIMP PASTA**  
Cavatappi pasta tossed in a tomato Cajun cream sauce. With sautéed shrimp & Andouille sausage, red bell peppers, mushrooms and spinach.

**COD BIANCO**

Fresh Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach, onion & tomatoes, fingerling potatoes, Champagne sauce

**BAKED STUFFED SHRIMP**

Stuffed with our Ritz cracker and crab stuffing, served with garlic mashed potatoes and chef's vegetable

**GRILLED SWORDFISH**

Creamy lemon and herb caper sauce, mashed potatoes and chef's vegetable

**SESAME SEARED AHI TUNA\***

Baby bok choy, lobster wontons, soy lime glaze (+\$12)

**POB 1.25LB BAKED STUFFED LOBSTER**

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. (+\$23)

*Dessert*

Choice of:

**PISTACHIO CAKE OR CHOCOLATE LAYER CAKE**

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