

FRESH ON ICE

RAW BAR

OYSTERS*	3.50
RI LITTLENECK CLAMS* RI	2.50
CHERRYSTONE CLAMS*	2.50
U-8 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 OYSTER SHOOTER*

Bloody Mary mix, vodka, horseradish 10

MEXICAN OYSTER SHOOTER*

Tequila, agave nectar, jalapeño, lime zest 10

STARTERS

WOOD GRILLED OYSTERS

Garlic butter, Parmesan cheese & fresh herbs 18.95

SCALLOPS & BACON

Bacon wrapped 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

Spinach, Parmesan, Pernod 18.95

MOULES FRITES

PEI mussels, smoked bacon, shallots, white wine cream broth, topped with French fries 17.95

CLAMS CASINO

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

SURF & TURF*

Tempura shrimp, cucumber inside; topped with filet mignon, tuna, avocado, eel sauce & sesame seeds 23

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

POKE BOWLS

CHOICE OF:

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

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

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.



PROVIDENCE
OYSTER BAR
providenceoysterbar.com

SEAFOOD SOUPS

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England • Manhattan • Rhode Island
Cup 9 Bowl 11

SALADS

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

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.

HAND HELDS

NEW ENGLAND LOBSTER ROLL

Fresh lobster salad tossed with a touch of herb mayonnaise served in a butter brioche roll, French fries.
mrkt. \$ **(hot & buttered available)**

TUNA TOSCANA

Tuna salad, open-faced on toasted sourdough bread, with hard boiled egg, capers, dill, Bermuda onion, tomato, cucumber, kalamata olives, arugula 16.95

CLASSIC FISH SANDWICH

Fried haddock, lettuce, tartar and Cole slaw on a brioche bun, French fries. 17.95

OYSTER PO BOY

Lettuce, tomato, pickle, rémoulade & Cole slaw on toasted baguette, French fries. 21.95

GRILLED CHICKEN BLT

On ciabatta, with arugula, tomato, red onion, applewood bacon, herb aioli, French fries. 16.95

FISH TACOS

Choice of: Tempura shrimp or blackened swordfish chipotle aioli, lettuce & guacamole, French fries. 17.95

GRILLED BURGERS

CLASSIC HAMBURGER*

On brioche, with house sauce, lettuce and tomato, French fries. 17.95

BACON BLUE BURGER*

Black Angus, maple cracked pepper bacon, blue cheese, caramelized onion, French fries. 19.95

GUILTLESS BURGER*

No Bun, with mesclun greens, cucumber, tomato, red onion, kalamata olives, house dressing 17.95

BURGER ADD ON'S 2.00 ea.

Cheddar | Blue | Caramelized Onions | Sautéed Mushrooms | Bacon

LUNCH PLATES

SIMPLY GRILLED FAROE SALMON

Served with mashed potatoes and chef vegetables 28.95

STEAK TIPS*

Truffle French fries, sauce Au Poivre 28.95

CLASSIC FISH N' CHIPS

French fries, tartar sauce, Cole slaw 23.95

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 25.95

(RED OR WHITE)

SHRIMP & SCALLOP AGLIO E OLIO

Linguine pasta, cherry tomatoes, garlic, chili flakes, Parmesan cheese, fresh parsley 26.95

BAKED HADDOCK

With lemon and wine, topped with a buttery crumb topping, mashed potato and house vegetable 25.95

COD ROMANA

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

BROILED SCALLOPS

"Casino Style" bay scallops, peppers, onions, crispy bacon, buttery crumb topping, mashed and house vegetable 24.95

*Rhode Island state law requires us to inform you that eating raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.