

FRESH ON ICE

RAW BAR

OYSTERS*	3.25
RI LITTLENECK CLAMS*	2.50
RI CHERRYSTONE CLAMS*	2.50
U-10 SHRIMP COCKTAIL	4.25

PLATTERS

- THE OCEANUS*
12 oysters, 12 littlenecks, 8 shrimp cocktail, one pound chilled lobster 136
- THE P.O.B*
6 oysters, 6 littlenecks, 6 shrimp cocktail, half of a chilled one pound lobster 78

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 (5)
Garlic butter, Parmesan cheese & fresh herbs 16.95
- 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 16.95
- ROASTED BRUSSEL SPROUTS
Balsamic roasted, toasted walnuts, dried cranberries, feta cheese, lemon zest 14.95
- WASABI GINGER CALAMARI
Pickled cucumber, peppadew peppers, pickled ginger, wasabi aioli 15.95
- RHODE ISLAND CALAMARI
Hot peppers, garlic, herbs, side marinara 15.95
- OYSTERS ROCKEFELLER (5)
Spinach, Parmesan, Pernod 16.95
- MOULES-FRITES
PEI mussels, smoked bacon, shallots, white wine cream broth, topped with French fries 16.95
- CLAMS CASINO (8)
Seasoned breadcrumbs, casino butter, bacon, bell peppers, shallots 15.95

SALADS

- 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 8.95
- ROASTED BEET
Pickled red onion, heirloom tomatoes, goat cheese, balsamic vinaigrette 15.95
- WELLNESS
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 Grilled Tuna +16
Tuna Salad +8 Grilled Shrimp (4) +13
Grilled Chicken +9 Grilled Steak Tips +16
Lobster Salad (4oz) +mrkt.

SEAFOOD SOUPS

- LOBSTER BISQUE
Cup 10 Bowl 12
- CLAM CHOWDER
New England • Manhattan • Rhode Island
Cup 8 Bowl 10

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.



BOTTOMLESS COCKTAILS

APEROL SPRITZ \$17
HOUSE BLOODY MARY \$17
MIMOSAS \$16

THE BLOODY MENU

PICKLED MARY
Grainger’s American Made Vodka, splash of pickle juice & garnished with house pickled vegetables 10

OYSTER MARY*
Crop cucumber vodka, clam juice, celery salt topped with with an oyster 12

BACON BLOODY MARY
Grainger’s American Made Vodka, garnished with applewood thick cut cracked black pepper& brown sugar crusted bacon 11

THE HANGOVER CURE*
Grainger’s American Made Vodka, garnished with our signature burger slider 14

CAJUN MARY
Grainger’s American Made Vodka, Cajun rim, with Cajun shrimp 14

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 15.95

BACON BLUE BURGER*
Black Angus, maple cracked pepper bacon, blue cheese, caramelized onion, French fries 17.95

CLASSIC FISH SANDWICH
Fried haddock, lettuce, tomato, tartar sauce and coleslaw on a Brioche bun, French fries 15.95

OYSTER PO BOY
Served with lettuce, tomato, pickles, 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 14.95

FISH TACOS
Choice of: Tempura shrimp or blackened swordfish, chipotle aioli, shaved lettuce & guacamole, French fries 16.95

POKE BOWLS

Edamame beans, 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 TUNA+9 OR SALMON +5

BRUNCH

CLASSIC BREAKFAST*
Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 12.95

FRENCH TOAST
Candied pecans, bourbon maple syrup, strawberries,toasted coconut, whipped cream 12.95

AVOCADO TOAST*
Sliced Italian toast, smashed avocado,sliced tomato, red onion & cilantro 10.95
Addition: Two farm eggs \$3.95

OMELETTES

THE WESTERN*
Ham, cheddar cheese, peppers & onions 15.95

NEW ORLEANS*
Lobster meat, Andouille sausage, cheddar cheese,peppers, onions 23.95

THE FALL RIVER *
Chorizo sausage, fingerling potatoes, mushrooms, spinach and goat cheese 15.95

LOBSTER SCRAMBLE
Lobster meat, scallion, aged cheddar, truffle oil 24. 95

STEAK & EGGS*
Sirloin tips, au poivre sauce, two eggs any style homefries & toast 22.95

LOBSTER EGGS BENEDICT*
Fresh lobster meat, poached eggs, spicy tomato hollandaise 24.95

SMOKED SALMON BENEDICT*
Poached eggs, avocado & classic hollandaise 16.95

SHRIMP & GRITS*
Creole shrimp, cheddar grits, Andouille sausage,braised greens, fried egg 22.95

CLASSIC FISH N’ CHIPS
Haddock filet, French fries, tartar sauce, cole slaw 21.95

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East Greenwich FW'24



PROVIDENCE OYSTER BAR
providenceoysterbar.com