

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 73

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

SHANGHAI SHRIMP

Light tempura battered shrimp, tossed in a sweet chili sauce 15.95

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

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

EAST GREENWICH FW'24

SEAFOOD SOUPS

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England • Manhattan • Rhode Island

Cup 8 Bowl 10

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.

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

CLASSIC FISH SANDWICH

Fried haddock, lettuce, tartar and coleslaw on a brioche bun, French fries. 15.95

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. 14.95

FISH TACOS

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

WOOD-GRILLED BURGERS

WOOD-GRILLED HAMBURGER*

On brioche, with house sauce, lettuce and tomato, French fries. 15.95

BACON BLUE*

Black Angus, maple cracked pepper bacon, blue cheese, caramelized onion, French fries. 17.95

GUILTLESS BURGER*

No Bun, with mesclun greens, cucumber, tomato, red onion, kalamata olives, house dressing 13.95

BURGER ADD ON'S 2.00 ea.

Cheddar | Swiss | American | Caramelized Onions | Sautéed Mushrooms | Bacon | Sautéed Onions

LUNCH PLATES

WOOD-GRILLED FAROE SALMON

Served with mashed potatoes and chef vegetables 28.95

WOOD-GRILLED STEAK TIPS*

Truffle French fries, sauce Au Poivre 26.95

CLASSIC FISH N' CHIPS

French fries, tartar sauce, cole slaw 21.95

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 23.95

(RED OR WHITE)

SHRIMP & SCALLOP AGLIO E OLIO

Linguine pasta, cherry tomatoes, garlic, chili flakes, Parmesan cheese, fresh parsley 23.95

BAKED HADDOCK

With lemon and wine, topped with a buttery crumb topping 21.95

COD ROMANA

Topped with roasted cherry tomatoes, capers and olives, Parmesan smashed potatoes, finished with Extra virgin olive oil 23.95

BROILED SCALLOPS

"Casino Style" bay scallops, peppers, onions, crispy bacon, buttery crumb topping, mashed and house vegetable 21.95

BISTRO CHICKEN PILLARD

Quinoa with sauteed spinach, roasted tomatoes and mushrooms, chimichurri \$17.95

*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.