



Providence Oyster Bar



RAW BAR

P.O.B. Platter.....65

8 Oysters, 8 Littlenecks, 6 Shrimp Cocktail
1/4lb. Alaskan King Crab

Alaskan King Crab

Chilled or steamed.....1/2lb. MRKT.
Full lb. MRKT.

*Triton Oyster Sampler.....25

10 oysters of your choice

*Oysters.....2.75

*Littleneck Clams, Native RI.....1.50

*Cherrystone Clams, Native, RI.....1.50

Oceanus Sample Platter...125

12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail
1/2lb. Alaskan King Crab, Chilled Lobster

Shrimp Cocktail

Lemon, horseradish, cocktail.....2.50

STARTERS

Moules Frites

Smoked Bacon, caramelized shallots,
white wine, cream broth 15

Tuna Poke Nachos

Scallion, cilantro, pickled cabbage and carrot
slaw, salsa verde, avocado, ponzu dressing,
crispy wontons chips 14

Pt. Judith Calamari

Hot peppers, garlic, herbs 14

Clams Casino

Bacon & crumb stuffing, lemon beurre blanc
sauce 14

Lobster Wontons

Sweet Thai chili dipping sauce 14

Oysters Rockefeller

Spinach, bacon, Parmesan, Pernod 15

Blackened Tuna

Ahi grade tuna, wasabi, pickled ginger
wakami soy sauce 21

Wasabi Ginger Calamari

Pickled cucumber, peppadew peppers,
pickled ginger, wasabi aioli 14

Applewood Bacon & Scallops

Espresso, Vermont maple sauce 14

Block Island Roasted Clams

Fingerling potatoes, chorizo,
green onion, tomato herb broth 15

Coconut Shrimp

Pina colada dipping sauce 12

SOUP & SALAD

Clam Chowder

White - Red - Clear
cup 6 bowl 7

Lobster Bisque

cup 9 bowl 11

Caesar Salad

Topped with anchovies, garlic parmesan croutons, creamy
Caesar dressing 8

POB House Salad

Field greens, tomatoes, cucumber, red onion,
house balsamic vinaigrette 8

Asian Kale Salad

Carrots, red cabbage, shaved brussel sprouts, cashew nuts, garbanzo
beans, sliced avocado, honey sesame vinaigrette 13

Roasted Beet Salad

Field greens, tomatoes, goat cheese, crispy shallots,
sherry vinaigrette 11

Tomato & Fresh Mozzarella Salad

Vine ripe tomatoes, fresh basil, balsamic reduction, olive oil 12

King Crab Cobb Salad

King crab, bacon, hard boiled egg, bleu cheese, avocado, tomato,
sherry vinaigrette 23

Philly Roll

Smoked salmon, cream cheese, cucumber 12

Spider Roll

Tempura soft shell crab, cucumber, avocado, sesame
seeds, spicy mayo 17

*Spicy Tuna

Ahi tuna, sriracha, cucumber 12

*Chronic Roll

Tempura shrimp, cucumber, spicy mayo, avocado,
topped with spicy tuna, tempura flakes, eel sauce 18

SUSHI

*Mexican Roll

Tempura shrimp, spicy tuna & cilantro inside;
topped with tuna, avocado, & jalapeño 18

*Surf & Turf

Tempura shrimp & cucumber inside; topped with
Filet Mignon, Tuna, avocado 18

California Roll

Alaskan King Crab, avocado, cucumber, sesame seeds 16

Veggie Roll

Asparagus, cucumber, avocado, sesame seeds 9

*Godfather Roll

Tempura shrimp & cucumber inside; topped
with spicy crab, salmon, tuna, avocado 18

*Blackened Tuna Roll

Lobster tempura, cucumber, filet mignon,
topped with blackened tuna, avocado, sesame seeds,
cilantro lime aioli 20

LIVE LOBSTERS

1 1/4 lb. - 3lb. AVAILABLE DAILY

Served with mashed potatoes
& Chefs vegetable \$mrkt (PER LB)

POB BAKED STUFFED LOBSTER

Scallops, shrimp, crab meat & Ritz
crumb stuffing \$mrkt (PER LB)+\$20

1 1/4 LB. LOBSTER BAKE

Mussels, clams, sausage, new potatoes, Old Bay spiked
Narragansett beer broth 47

NEW ENGLAND LOBSTER ROLL

Fresh lobster salad sandwich
and French fries 21



CHEF'S ENTREES

CHATHAM COD BIANCO

Shrimp, Roma tomatoes, basil, roasted
garlic, red onion, sautéed spinach, Champagne broth 26.

*ROASTED FAROE ISLAND SALMON

Zucchini "pasta" style roasted cherry tomatoes, Parmigiano
cream sauce, white beans, toasted almonds, 27

*SEARED SEA SCALLOPS

Lemon pea risotto, beet and arugula salad, tarragon
vinaigrette 32

PAELLA

Shellfish, calamari, chicken, chorizo, saffron rice
For One 27 For Two 45

MISO GLAZED CHILEAN SEA BASS

Edamame & shiitake risotto, carrot & scallion salad 41

CIOPPINO

A fishermans stew of fresh fish, clams, mussels, shrimp,
calamari, saffron tomato broth, grilled bread 29

*SESAME SEARED AHI TUNA

Baby bok choy, lobster wontons, sweet soy glaze 34

GRILLED B.I. SWORDFISH

Lobster mashed potatoes, grilled asparagus,
herb cream sauce 30

LOBSTER SAUTE

Fresh lobster meat, spinach, oven roasted tomatoes,
mushrooms, saffron cream, linguini pasta 32

BUTCHERS TABLE

*NEW YORK SIRLOIN

Sautéed mushrooms,
brandy Au Poivre sauce, truffle fries 38

*CERTIFIED ANGUS FILET MIGNON

Mashed potatoes, grilled asparagus
choice of bearnaise or Au Poivre sauce 38

*FILET MIGNON OSCAR

King crab, sauce béarnaise, asparagus
truffle fries 46

PARMESAN CRUSTED CHICKEN

Honey and fig mascarpone stuffed, bacon, spinach,
fingerling potato and mushroom hash, Port wine
reduction 25

Surf your steak, ask your server for options.

SEAFOOD CLASSICS

BEER BATTERED FISH N' CHIPS

House cut fries, tartar sauce, cole slaw 21

CAPE COD BAY SCALLOPS

Baked or Fried, house cut fries, tartar sauce, cole
slaw 23

FRIED OYSTERS

House cut fries, tartar sauce, cole slaw 18

BAKED STUFFED SHRIMP

Red bliss mashed potatoes, Chef's vegetable 23

SEAFOOD CASSEROLE

Cod, shrimp, scallops, Ritz crumb topping
Red bliss mashed potatoes, Chef's vegetable 26

LINGUINI & LIT'LENECK CLAMS

White wine, lemon, garlic, parsley 23



SIDES DISHES

BROCCOLI RABE 8

Chili flakes, garlic, lemon

GRILLED ASPARAGUS 6

Lemon, olive oil

SESAME BOK CHOY 7

RISOTTO 7

Edamame, shiitake mushroom

TRUFFLE FRIES 7

Parmesan cheese, herbs

LOBSTER MAC N' CHEESE 16

Orecchiette pasta, parmesan cream sauce

SAUTEED SPINACH 6

SEASONAL VEGETABLE 7

LOBSTER MASHED POTATOES \$15



~Please Notify Your Server of Any Food Allergies~

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