



Providence Oyster Bar



RAW BAR

P.O.B. Platter.....60
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.....2.95**

***Littleneck Clams, Native RI.....1.75**

***Cherrystone Clams, Native, RI.....1.75**

Oceanus Sample Platter...120
12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail
1/2lb. Alaskan King Crab, Chilled Lobster

Shrimp Cocktail
Lemon, horseradish, cocktail.....2.95

STARTERS

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

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 15

Coconut Shrimp
Pina colada dipping sauce 12

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 16

Block Island Roasted Clams
White wine, chorizo, broccoli rabe
herb butter, trinity, toasted bread 15

Oysters Rockefeller
Spinach, bacon, Parmesan, Pernod 16

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

Winter Kale Salad
Roasted butternut squash, field greens, green kale, red onions, toasted
pepitas, feta cheese, dried cranberries, maple cider 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 25

SUSHI

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

***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 \$mrkt

NEW ENGLAND LOBSTER ROLL
Fresh lobster salad sandwich
and French fries 21

SEAFOOD CLASSICS

BEER BATTERED FISH N' CHIPS
House cut fries, tartar sauce, cole slaw 21

MUSSELS MARINIÈRES (Sailors Style)
White wine, shallots, leeks, garlic, parsley, butter,
crusty garlic bread, linguini pasta 21

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, lobster meat, Ritz crumb topping
Red bliss mashed potatoes, Chef's vegetable 29

LINGUINI & LIT'LENECK CLAMS
White wine, lemon, garlic, parsley 23



CHEF'S ENTREES

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

***FAROE ISLAND SALMON**
Blackened, spinach and orzo pasta, roasted plum
tomatoes, citrus burre blanc 27

***SEARED SEA SCALLOPS**
Butternut squash risotto, sage cream sauce, sauteed arugula
and toasted pine nuts 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

CHICKEN MARSALA

Marsala mushroom sauce, whipped potatoes,
seasonal vegetable 21

Surf your steak, ask your server for options.

SIDES

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.

Menu Pricing Subject to change without notice, due to availability and demand

