

# PROVIDENCE OYSTER BAR

## STARTERS

### Block Island Roasted Clams

White wine, chorizo sausage, trinity, broccoli rabe, white beans, toasted bread 15

### Scallops & Bacon

Espresso maple glaze 16

### Oysters Rockefeller

Spinach, bacon, parmesan, Pernod 16

### Lobster Wontons

Sweet Thai chili dipping sauce 15

## POB HOUSE FRIES

CLASSIC \$6

### POUTINE \$9

Hanger steak & cheddar cheese curds

### DIRTY FRITES \$8

Cajun dusted, ground pork gravy

## SOUP & SALAD

**Clam Chowder**  
**White - Red - Clear**  
Cup 6 or Bowl 7

**Lobster Bisque**  
Cup 9 or Bowl 11

### Caesar Salad

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

### POB House Salad

Mesclun greens, grape tomatoes, cucumber, red onion, house balsamic vinaigrette 8

### Roasted Beet Salad

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

## BLOODY BAR

### Oyster Mary

House made Bloody Mary mix, Prarie Cucumber Vodka, clam juice, celery salt topped with a oyster

### Pickled On Block Island

House made Bloody Mary mix, Smirnoff Vodka, splash of pickle juice and garnished with Pickled Vegetables

### Bacon Bloody Mary

Smoked bacon infused Smirnoff Vodka, House made bloody mary mix, garnished with applewood thick cut cracked black pepper and brown sugar crusted bacon

### The Hangover Cure

House Bloody Mary mix, Smirnoff Vodka, garnished with our Signature burger slider

### Cajun Mary

House Made Bloody Mary mix, Smirnoff Vodka, Cajun rim, garnished with 2 Cajun shrimp

**Bottomless Classic Bloody Mary**  
**\$17**

## SPARKLING

### Pama Fizz

PAMA Pomegranate Liqueur, Pomm juice, fresh squeezed lemon juice, Prosecco

### Harrys Bar Bellini

White Peach Pureè, Prosecco

### Strawberry Mint Mimosa

Mint and strawberries, splash of Grand Marnier, topped with Wycliff Sparkling Wine

### Bottomless Mimosa

Orange juice, and Wycliff Sparkling Wine.  
\$15

## RAW BAR

\*Oysters.....2.95

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

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

Shrimp Cocktail.....2.95

### Alaskan King Crab

Chilled or Steamed.....1/2lb. mrkt | Full lb. mrkt

Mexican Oyster Shooter Tequila, jalapeño, lime 9.

Classic Shooter Bloody Mary, Vodka, Horseradish 8.

### \*P.O.B. Platter.....60

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

### \*Triton Oyster Sampler.....25

10 oysters of your choice

### Oceanus Sample Platter....130

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



### 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 and 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

## STEAK & EGGS

Pub steak, gravy, two eggs any style  
homefries & toast 16

## SHRIMP & GRITS

Creole shrimp, cheddar grits, Andouille sausage, braised chard, fried egg 15

## FEDERAL BREAKFAST

Two eggs any style,  
Andouille sausage or bacon, crispy potatoes & toast 13

## FRENCH TOAST

Candied pecans, bourbon maple syrup, fresh strawberries, toasted coconut, whipped cream 14

## BISCUITS & GRAVY

Bacon cheddar biscuit, eggs any style, fried chicken  
crispy sweet onion 14

## BRUNCH

## LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffel oil 17

## EGGS BENEDICT

Maryland Blue Crab Cakes, poached eggs, spicy tomato hollandaise 18

## POB BREAKFAST SANDWICH

Fried egg with choice of bacon or Andouille sausage  
Served with avocado & tomatoes 12

## LOBSTER ROLL

Fresh Lobster, shaved lettuce, buttered brioche roll 21

## \*BACON & BLEU BURGER

Maytag Bleu cheese, maple pepper, bacon, caramlelized onion 15

## \*LOBSTERMAN BURGER

Ground chuck burger, butter poached lobster avocado, arugula, tomato, hollandaise sauce 18

## CRISPY FISH OR STEAK TACO

Crispy cod, spicy aioli, shredded cabbage, tomato, avocado, soft flour tortilla 14

## \*STEAK SANDWICH

Caramelized onion, lettuce, tomato, garlic aioli 16

## CHICKEN SANDWICH

Goat cheese, arugula, tomato, basil pesto, Ciabatta bread 12

## BUILD YOUR OWN OMELETTE

### GARDEN & DAIRY \$1 per

Mushrooms | Peppers | Onions | Asparagus |  
Broccoli Rabe | Tomatoes |

Goat Cheese | Cheddar Cheese |  
| Fresh Mozzarella |

### MEAT \$2 per

Bacon | Ham | Andouille Sausage

### FROM THE SEA

SHRIMP | LOBSTER | CRAB  
\$5 \$8 \$6

~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.

