

# OYSTERS BAR

Providence

## STARTERS

### MOULES FRITES

(MUSSELS & FRIES)  
SMOKED BACON, CARAMELIZED  
SHALLOTS, WHITE WINE BROTH 9.50

### WASABI GINGER CALAMARI

PICKLED ENGLISH CUCUMBER, PICKLED  
GINGER, WASABI AIOLI 9.95

### Pt. JUDITH CALAMARI

HOT PEPPERS, GARLIC, HERBS 8.95

### BRUSCHETTA

EGGPLANT CAPONATA, SHAVED  
PARMIGIANO REGGIANO 8.50

### CLAMS CASINO

BACON & CRUMB STUFFING 9.50

### BBQ BACON WRAPPED SHRIMP

BLACK CHERRY CHUTNEY 9.75

### APPLEWOOD BACON & SCALLOPS

ESPRESSO, VERMONT MAPLE  
SAUCE 12.95

### STEAMED LITTLENECKS

CANNELLINI BEANS, SWEET ITALIAN  
SAUSAGE, RABE 12.50

### COCONUT SHRIMP

PINA COLADA DIPPING SAUCE 10.95

### BUTTERMILK CHICKEN TENDERS

BUFFALO, HONEY MUSTARD, OR BBQ  
SAUCE 6.25

### STEAK SATAY

CHIPOTLE AND BALSAMIC MARINATED,  
RADISH & CELERY SALAD 8.95

### FRIED OYSTERS

OLD BAY TARTAR SAUCE 11.25

### OYSTERS ROCKEFELLER

SPINACH, BACON, PARMESAN, PERNOD  
9.50

### AHI TUNA TRIO

BLACKENED, NIGIRI, POKE 15.75

### LOBSTER WONTONS

SWEET THAI CHILI DIPPING SAUCE 11.75

### MARYLAND CRAB CAKES

CAJUN REMOULADE 13.50

## SALADS

### CAESAR SALAD

WHITE ANCHOVIES 6.95

### POB HOUSE SALAD

MESCLUN GREENS, PEAR TOMATOES, CUCUMBER,  
RED ONION, HOUSE VINAIGRETTE 5.95

### ROASTED BEET SALAD

FIELD GREENS, PEAR TOMATOES, GOAT CHEESE, CRISPY  
SHALLOTS, SHERRY EMULSION 8.50

### SCALLOP SALAD

WARM MAPLE & BACON VINAIGRETTE, TWO SCALLOPS WRAPPED  
IN BACON, FRIED GOAT CHEESE COINS, POACHED EGG 14.25

### TOMATO & MOZZARELLA SALAD

RED ONION, BASIL PESTO, BALSAMIC REDUCTION 9.50

### SESAME TUNA SASHIMI SALAD

AVOCADO VINAIGRETTE, WONTON CHIPS, WASABI PEAS 16.75

### NIÇOISE SALAD

YELLOWFIN TUNA, NEW POTATOES, KALAMATA  
OLIVES, BOILED EGG 16.75

### GRILLED SALMON SALAD

ARTICHOKES, BRIE CHEESE, PINE NUTS,  
TOMATO VINAIGRETTE 15.50

## TODAY'S CATCH

SERVED WITH HOUSE SMASHED POTATOES  
& GLAZED CARROTS

SEARED AHI TUNA 21

ORGANIC SALMON 19

BROILED CHILEAN SEA BASS 23

ATLANTIC SWORDFISH 20

CRISPY FISH N' CHIPS 16

## STEAK & CHICKEN

ALL STEAK ENTREES SERVED WITH  
HAND CUT TRUFFLED FRENCH FRIES  
SURF YOUR TURF FOR AN ADDITIONAL 12.  
(CHOICE OF: SHRIMP, SCALLOPS, OR CRAB)

### NEW YORK SIRLOIN

12oz., AU POIVRE SAUCE 27.95

### FILET MIGNON OSCAR

JUMBO LUMP CRAB, SAUCE BÉARNAISE,  
ASPARAGUS 36.95

### MURRAY FARMS

### ORGANIC STUFFED CHICKEN

SPINACH, MUSHROOMS, FONTINA, SMASHED  
POTATOES, ROASTED CARROTS, MARSALA WINE  
SAUCE 17.95

### LONG ISLAND DUCK BREAST

RICOTTA GNOCCHI, CRISPY ARTICHOKES,  
BLACK CHERRY & ESPRESSO DEMI 23.95

## SANDWICHES

### N.E. LOBSTER BLT

FRESH LOBSTER MEAT, APPLEWOOD SMOKED  
BACON, L & T, HERB MAYONNAISE 14.

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### AHI TUNA CLUB

SLICED AHI TUNA, AVOCADO, APPLEWOOD  
SMOKED BACON, L & T, WASABI AIOLI 12.

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### CLASSIC OYSTER PO' BOY

FRIED OYSTERS, REMOULADE, L & T,  
ON A TOASTED ROLL 13.

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### P.O.B. BURGER

AGED VERMONT CHEDDAR, BACON, L & T  
"SPECIAL SAUCE," ON A TOASTED BUN 9.

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### SOUTHWEST CHICKEN SANDWICH

CAJUN GRILLED CHICKEN, CARAMELIZED ONIONS,  
BRIE CHEESE, L & T, MANGO CHUTNEY 9.

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### GRILLED CHEESE AND PROSCIUTTO

FRESH MOZZARELLA CHEESE, PARMA  
PROSCIUTTO, BASIL PESTO, AND TOMATO 8.

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### NEW ENGLAND LOBSTER ROLL

FRESH LOBSTER SALAD SANDWICH AND FRENCH  
FRIES 19.

## LOBSTER

### FRESH MAINE LOBSTER

STEAMED OR GRILLED, 1LB.-5LB. AVAILABLE DAILY  
\$MRKT (PER LB)

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### OUR FAMOUS BAKED STUFFED LOBSTER

LOBSTER OF YOUR CHOICE, STUFFED WITH SHRIMP,  
SCALLOPS, CRAB MEAT, RITZ CRACKER CRUMB  
\$MRKT +\$20

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### 1 1/4 LB. LOBSTER BAKE 23

MUSSELS, CLAMS, SAUSAGE, AND STEAMED NEW  
POTATOES

## PASTA

### LINGUINI WITH CLAM SAUCE

YOUR CHOICE RED OR WHITE 17.95

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### NATIVE LOBSTER SAUTE

FRESH LOBSTER MEAT, SPINACH, LINGUINI, OVEN  
ROASTED TOMATOES, WILD MUSHROOMS, SAFFRON  
CREAM 26.50

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### GULF SHRIMP PUTTANESCA

KALAMATA OLIVES, CAPERS, RED ONIONS, CRUSHED  
RED PEPPER AND FRESH TOMATOES OVER LINGUINI  
19.95

## ~SIDES~

SAUTÉED RABE 8.  
GRILLED ASPARAGUS 6.  
LOBSTER MAC N CHEESE 12.

LOBSTER MASHED POTATOES 12.  
FRENCH GREEN LENTILS 6.  
SHITAKE, EDAMAME RISOTTO 8.

HAND CUT TRUFFLE FRIES 5.  
SAUTÉED SPINACH 6.  
GLAZED CARROTS 6.

CELEBRATING 10 YEARS OF SERVING  
THE FRESHEST AND FINEST!