



**BRUNCH**

**FRESH ON ICE**

**RAW BAR**

- OYSTERS\*.....2.95
- LITTLENECK CLAMS\*Native RI.....1.75
- CHERRYSTONE CLAMS\*RI.....1.75
- SHRIMP COCKTAIL.....3.95
- ALASKAN KING CRAB  
Chilled or Steamed.....1/2 lb. or Full lb. MRKT.

**PLATTERS**

- THE OCEANUS.....145  
12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail  
1/2 lb. Alaskan King Crab, Chilled Lobster
- THE P.O.B.....68  
8 Oysters, 8 Littlenecks, 6 Shrimp Cocktail  
1/4 lb. Alaskan King Crab

**SHOOTERS**

- BLOODY MARY SHOOTER\*  
Bloody mary mix, vodka, horseradish.....9
- MEXICAN OYSTER SHOOTER\*  
Tequila, agave nectar, jalapeño, lime zest.....9

**STARTERS**

- WASABI GINGER CALAMARI  
Pickled cucumber, peppadew peppers,  
pickled ginger, wasabi aioli 14
- RHODE ISLAND CALAMARI  
Hot peppers, garlic, herbs 14
- SCALLOPS & BACON  
Wrapped in bacon and dressed in a espresso  
maple sauce 16
- BLACKENED AHI TUNA\*  
Ahi grade tuna, wasabi, pickled ginger 15
- OYSTERS ROCKEFELLER  
Spinach, bacon, Parmesan, Pernod 14
- MOULES-FRITES  
PEI mussels, smoked bacon, shallots, white wine  
cream broth, topped with house cut fries 15
- CLAMS CASINO  
Bacon & crumb stuffing, lemon Beurre blanc 14
- AHI TUNA TARTARE\*  
Ponzu dressing, diced yellow-fin tuna, avocado,  
seaweed salad, sesame seeds, wonton chips 16.
- BRAISED LITTLENECK CLAMS  
White beans, Chorizo sausage, oven roasted  
tomatoes, Swiss chard, white wine herb broth 16

**HAND ROLLED 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, eel sauce & sesame seeds 19
- CALIFORNIA ROLL**  
Snow crab, avocado, cucumber, sesame  
seeds 17
- VEGGIE ROLL**  
Asparagus, cucumber, avocado, sesame seeds 9
- SPICY TUNA\***  
Ahi tuna, Sriracha, cucumber 13
- PHILADELPHIA ROLL\***  
Smoked Salmon, cucumber, cream cheese 13
- CHRONIC ROLL\***  
Tempura shrimp, cucumber, spicy  
mayo, avocado inside; topped  
with spicy tuna, tempura flakes, eel sauce 18
- GODFATHER ROLL\***  
Tempura shrimp & cucumber inside; topped  
with spicy snow crab, salmon, tuna, avocado eel  
sauce & sesame seeds 18



ATWELLS GROUP  
HOSPITALITY MANAGEMENT

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



# SALAD + TOAST

## AVOCADO TOAST

Locally baked multigrain bread, toasted, topped with rustic style guacamole, cherry tomatoes, red onion, and fresh herbs 6.95

### TOAST ADDITIONS

Smoked Salmon \$7      Cajun Grilled Shrimp \$9  
Applewood Bacon \$4      Two Eggs Any Style \$3

## CAESAR

Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 9

## POB HOUSE

Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 9

## WEDGE SALAD

Crisp Iceberg lettuce, bacon, bleu cheese crumbles, vine ripe tomato, bleu cheese dressing 9.

## ROASTED BEET\*\*

Baby arugula, spiced walnuts, red onion, carrot strings, goat cheese, balsamic vinaigrette 13

### TOP IT OFF

Grilled Salmon 14 | Tuna 18 | Grilled Shrimp 9  
Steak 16 | Grilled Chicken 6

# SEAFOOD SOUPS

## LOBSTER BISQUE

Cup 9 Bowl 11

## CLAM CHOWDER

New England | Manhattan | Rhode Island  
Cup 7 Bowl 9

# BURGERS

## POB CLASSIC\*

White cheddar, L&T, herb aioli 13

## BACON & BLEU\*

Bleu cheese, peppered bacon, arugula, tomato, chipotle aioli 15

## SURF & TURF BURGER\*

100% Angus beef burger and butter poached lobster, fried egg and sauce hollandaise, with lettuce and tomato 23

# SANDWICHES

## NEW ENGLAND LOBSTER ROLL

Fresh lobster salad tossed with a touch of herb mayonnaise served in a butter brioche roll MRKT (make it a hot & buttered +5)

## TEMPURA FRIED SHRIMP TACOS

Chipolte aioli, shaved lettuce, guacamole 15

## BLACKENED SWORDFISH TACOS\*

Chipolte aioli, shaved lettuce, guacamole 15

## OYSTER PO BOY

Served with lettuce, tomato, pickles, rémoulade & Cole slaw on a toasted baguette 15

## BLACKENED AHI TUNA BLT\*

Toasted multigrain bread, bacon, lettuce & tomato, served with a cilantro lime aioli 17

\*\* Contains Nuts

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# SIGNATURE BLOODIES

We always use our house made bloody mary mix!

## BOTTOMLESS BLOODY 17

## PICKLED MARY

Smirnoff Vodka, splash of pickle juice and garnished with house-pickled vegetables 10

## OYSTER MARY\*

Prairie cucumber vodka, clam juice, celery salt topped with with an oyster 12

## BACON BLOODY MARY

Smoked bacon infused Smirnoff Vodka, garnished with applewood thick cut cracked black pepper & brown sugar crusted bacon 11

## THE HANGOVER CURE\*

Smirnoff Vodka, garnished with our signature burger slider 14

## CAJUN MARY

Smirnoff Vodka, Cajun rim, with 2 Cajun shrimp 14

# SPARKLING

## BOTTOMLESS MIMOSA 15

Orange juice, and Wycliff Sparkling Wine. 15

## PAMA FIZZ

PAMA Pomegranate Liqueur, POM juice, fresh squeezed lemon juice, Prosecco 11

## HARRY'S BAR BELLINI

White Peach Pureè, Prosecco 11

## STRAWBERRY MIMOSA

Mint and strawberries, splash of Grand Marnier, topped with Wycliff Sparkling Wine 12

# BRUNCH MAIN

## LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 21

## STEAK & EGGS\*

Pub steak, au poivre sauce, two eggs any style homefries & toast 21

## SMOKED SALMON & AVOCADO BENEDICT\*

Poached eggs, classic hollandaise 16

## LOBSTER EGGS BENEDICT\*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 23

## FEDERAL BREAKFAST\*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 14

## FRENCH TOAST

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

## SHRIMP & GRITS\*

Creole shrimp, cheddar grits, Andouille sausage, braised greens, fried egg 17

# POB OMELETTES

## FALL RIVER

Chorizo sausage, roasted fingerling potatoes, mushrooms, spinach and goat cheese 15

## WESTERN

Ham, cheddar cheese, peppers and onions 13

## NEW ORLEANS

Lobster, Andouille sausage, cheddar cheese, peppers, onions 19