



**DINNER**

**FRESH ON ICE**

**RAW BAR**

- OYSTERS\*.....2.95
- LITTLENECK CLAMS\*Native RI.....1.75
- CHERRYSTONE CLAMS\* RI.....1.75
- SHRIMP COCKTAIL - U-10.....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**

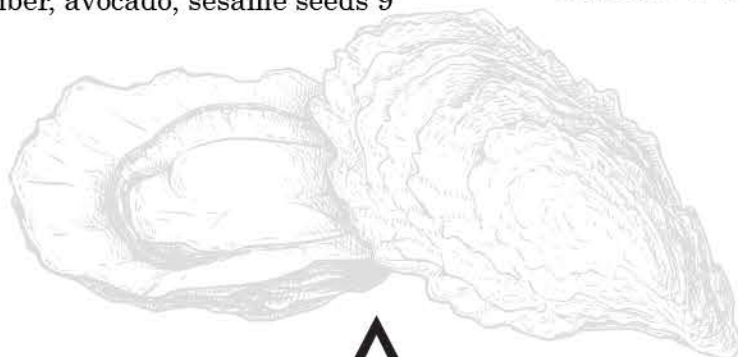
- BLOODY MARY SHOOTER\*  
Bloody mary mix, vodka, horseradish.....9
- MEXICAN OYSTER SHOOTER\*  
Tequila, agave nectar, jalapeño, lime zest.....9

**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, 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



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

## CAESAR

Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 10.

## POB HOUSE

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

## WEDGE SALAD

Crisp Iceburg 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

## CRAB COBB SALAD

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

### TOP IT OFF

+9 shrimp +6 Chicken +14 Salmon  
+18 Tuna +16 Steak

# SOUPS

## LOBSTER BISQUE

Cup 9 Bowl 11

## CLAM CHOWDER

New England | Manhattan | Rhode Island  
Cup 7 Bowl 9

# SANDWICHES

Served with House Cut French Fries

## 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)

## OYSTER PO BOY

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

## TEMPURA FRIED SHRIMP TACOS

Chipotle aioli, shaved lettuce, guacamole 15.

## BLACKENED SWORDFISH TACOS\*

Chipotle aioli, shaved lettuce, guacamole 15.

## POB CLASSIC BURGER\*

Black Angus hand crafted, maple/cracked pepper bacon, white cheddar, lettuce, tomato, herb aioli 16.

# FROM THE DOCK

House cut fries, tartar sauce, Cole slaw

FISH N' CHIPS 22.

FRIED SHRIMP 21. FRIED OYSTERS 20.

# MAIN PLATES

## COD BIANCO

Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach, onion & tomatoes, roasted fingerling potatoes, Champagne butter sauce 26.

## PAN SEARED SEA SCALLOPS

Mushroom and Pancetta risotto, sauteed spinach finished with a sage pesto 32.

## CIOPPINO

A fisherman's stew of fish, clams mussels, shrimp, calamari, saffron tomato broth, grilled bread 29

## BAKED STUFFED SHRIMP

Stuffed with our Ritz cracker and crab stuffing, served with garlic mashed and chef's vegetable 26.

## SESAME SEARED AHI TUNA\*

Baby bok choy, lobster wontons, sweet soy glaze 35.

## GRILLED SWORDFISH

### SICILIAN STYLE\*

Grilled, topped with lemon zest, shaved garlic, chopped parsley and Extra Virgin olive oil, roasted fingerling potatoes, sauteed spinach 30.

## FAROE ISLAND SALMON\*

Blackened, peppers and spinach, house guacamole saffron rice with Chorizo sausage 28.

# PASTA

## LINGUINE & CLAMS

White wine, lemon, garlic, parsley, chopped clams and whole locally harvested clams 26.

## CAVATAPPI PESTO PASTA

Basil pesto cream, roasted tomatoes & Parmigiano Reggiano 16.

(+9 Shrimp +6 Chicken +14 Salmon)

## CAJUN SHRIMP PASTA

Shrimp sautéed with Andouille sausage, red bell pepper, mushroom and spinach in a tomato Cajun cream sauce tossed with Cavatappi pasta 24.

# FROM THE LAND

## FILET MIGNON\*

Garlic Mashed potatoes, grilled asparagus with choice of Bearnaise or Whiskey Peppercorn sauce 36.

## ROTISSERIE HALF CHICKEN

Slow roasted and marinated, served with grilled asparagus and mashed potatoes with a garlic and herb pan gravy 25.

# LIVE LOBSTER

1 1/4 LB - 3LB AVAILABLE

Served with garlic mashed potatoes & vegetables. (MRKT per pound)

## POB BAKED STUFFED LOBSTER

Shrimp, scallops, crab meat & Ritz cracker crumb stuffing. (MRKT per pound) +\$23.

++ Contains Nuts

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