PROVIDENCE OYSTER BAR

CATERING + PRIVATE EVENTS MENU

Our menus celebrate fresh and local ingredients, creative flavors, and high standards

ATWELLS GROUP
HOSPITALITY MANAGEMENT

401-272-8866
WWW.PROVIDENCEOYSTERBAR.COM
283 ATWELLS AVE,
PROVIDENCE, RI 02911
HORS-D’OEUVRES

CLAMS CASINO
Bacon and crumb stuffing, lemon buerre blanc $24 PER/DOZ

OYSTER ROCKEFELLER
Spinach, bacon, Parmesan and Pernod $35 PER/DOZ

MUSSELS FRA DIAVOLO
Spicy white wine plum tomato broth $24 PER/LB

COCONUT SHRIMP
Spicy white wine plum tomato broth $24 PER/LB

SCALLOPS AND BACON
Needs description $56 PER/DOZ

MARYLAND CRAB CAKES
Spicy remoulade $65 PER/DOZ

LOBSTER WONTONS
Needs description $28 PER/DOZ

SHRIMP COCKTAIL
Lemon, horseradish and cocktail sauce $24 PER/DOZ

KING CRAB
In shell, served with lemon, cocktail sauce & drawn butter $40 PER/LB

LOBSTER OUT OF SHELL
Served with lemon, cocktail sauce and drawn butter $45 PER/LB

LOBSTER SALAD
Local lobster meat, mayonnaise, celery and lemon juice $52 PER/LB

PT.JUDITH CALAMARI
Hot peppers, garlic, butter and herbs $24 PER/LB

FRITO MISTO
Fried calamari, bay scallops & smelts tossed with hot peppers, garlic, butter and herbs. $36 PER/LB

PLATTERS & DISPLAYS
FRUIT & CHEESE DISPLAY
Imported & Domestic Cheeses, Accompanied with Fresh Fruits and Assorted Crackers
Small $96 (serves 15 to 25) Large $165 (serves 25 to 40)

ANTIPASTO DISPLAY
Assorted Meats & Cheeses. Accompanied with Marinated Vegetables & Olives
Small $120 (serves 15 to 25) Large $220 (serves 25 to 40)

ASSORTED SUSHI PLATTER
Create Your Own Sushi Platter $12 PER/ROLL
SPICY TUNA- Ahi tuna, Sriracha, & cucumber
CALIFORNIA- Snow crab, avocado, cucumber, sesame seeds
SPICY SALMON SALMON- Cucumber, avocado
PHILADELPHIA- Smoked salmon, cucumber, cream cheese
VEGGIE ASPARAGUS- Cucumber, avocado, sesame seeds

SMOKED SALMON PLATTER
Cilantro lime creme fraiche, pickled onion, capers, baby arugula, lemon, crostini
Small $75 (serves 15 to 25) Large $140 (Serves 25 to 40)

FINGER SANDWICH PLATTER
Chicken Salad, Lobster Salad, Tuna Salad, & Roast Beef
Small $95 (30 sandwiches) Large $175 (60 Sandwiches)
SOUPS/SALADS

CHOWDER
New England, Manhattan or Rhode Island $12 PER QT / $40 PER GAL

LOBSTER BISQUE
$12 PER QT / $40 PER GAL

CAESAR SALAD
Med $48.95(serves 6-12) Large $96.95 (serves12-20)
Romaine, Parmesan, Homade Croutons and anchovies

HOUSE SALAD
Med $46.95 (serves 6-12) Large $92.95(serves12-20)
Field Greens, tomatoes, cucumber, red onion
and our house balsamic vinaigrette

WINTER KALE SALAD
Med $48.95(serves 6-12) Large $96.95(serves12-20)

MAIN COURSE

FRESH FROM THE SEA
BAKED STUFFED SHRIMP
$41.95 PER/DOZ

BAKED STUFFED SOLE
$27.95 PER/LB

CLAM SAUCE
White or Red $23.95 PER/QT

1 1/4 LB BAKED STUFFED LOBSTER
$49.95 PER/EA

SWORDFISH PUTTANESCA
$34.95 PER/LB

SALMON
with Lemon & Dill $28.95 PER/LB

CHILEAN SEABASS
with Miso Glaze $39.95 PER/LB

COD BIANCO
$26.95 PER/LB

FROM THE LAND
WHOLE ROASTED BEEF TENDERLOIN
(6lb Average) $38.95 PER/LB

PORK LOIN
Stuffed with Peppers and Fontina(5lb Average) 26.95 PER/LB

CHICKEN MARSALA
$18.95 PER/LB

CHORIZO & GRILLED ONIONS
$24.95 PER/LB

SIDES
(One Tray Serves 6-8ppl)
LOBSTER MAC & CHEESE $80
MAC AND CHEESE $45
SESAME BOK CHOIY $25
BROCCOLI RABE $35
PEA & MUSHROOM RISOTTO $28
GARLIC HERB MASHED POTATO $20
LOBSTER MASHED POTATO $40
PASTA SALAD $22
POTATO SALAD $20
BREAD & OIL $8 PER/LOAF

DESSERT
TIRAMISU $48 PER PAN
BREAD PUDDING $ 35 PER PAN
CHEESECAKE $35 EA
CHOCOLATE LAYER CAKE $35 EA