



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 beurre 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 CHOY \$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