

BOWLS & SALADS

CAESAR

Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 12

GARDEN

Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 12

ROASTED BEET & ARUGULA

Baby arugula, spiced walnuts, goat cheese, red onion, balsamic vinaigrette 16

SESAME AHI TUNA SALAD

Mixed greens, roasted butternut squash, sundried cranberries, pickled ginger, shiitake mushrooms, cucumber, fried wonton chips, sesame vinaigrette 34

COBB

Bacon, hard boiled egg, bleu cheese, avocado, tomato, sherry vinaigrette 15

P.O.B POKE BOWL

Edamame beans, peppadew peppers, scallions, seaweed salad, carrot, cucumber and crispy wonton chips over sesame sticky rice, topped with a togarashi seasoning and lime aioli 16

ADDITIONS

**+9 SHRIMP +6 CHICKEN +14 SALMON
+18 TUNA +19 STEAK**

CHOWDER & BISQUE

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England | Manhattan | Rhode Island
Cup 8 Bowl 10

CRISPY SEAFOOD

House cut fries, tartar sauce, cole slaw

BEER BATTERED FISH N' CHIPS.....22.

FRIED SHRIMP.....24

FRIED OYSTERS.....21

HAND HELDS

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)

FISH TACOS

Choice of: Tempura Shrimp **or** Blackened Sword
Chipolte aioli, shaved lettuce, guacamole 17

OYSTER PO BOY

Served with lettuce, tomato, pickles, rémoulade & Cole slaw on toasted baguette 17

BURGERS

House cut fries, tartar sauce, cole slaw

POB CLASSIC BURGER*

White cheddar, maple/cracked pepper bacon, Lettuce, tomato and herb aioli 18

SURF & TURF BURGER*

100% Angus beef burger and butter poached lobster, fried egg and sauce hollandaise, with lettuce and tomato 28

BLOODIES

BOTTOMLESS BLOODY 17

PICKLED MARY Sobieski Vodka, splash of pickle juice & 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 Sobieski Vodka, garnished with applewood thick cut cracked black pepper & brown sugar crusted bacon 11

THE HANGOVER CURE*

Sobieski Vodka, garnished with our signature burge slider 14

CAJUN MARY

Sobieski Vodka, Cajun rim, with 2 Cajun shrimp 14

SPARKLING

BOTTOMLESS MIMOSA Orange juice, and Wycliff Sparkling Wine 15

PAMA FIZZ

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

HARRY'S PEACH BELLINI

White Peach Pureè, Prosecco 11

STRAWBERRY MIMOSA

Mint and strawberries, splash of Grand Marnier, sparkling wine 11

BRUNCH MAIN

LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 23

STEAK & EGGS*

Pub steak, au poivre sauce, two eggs any style homefries & toast 26

SMOKED SALMON BENEDICT*

Poached eggs, avocado & classic hollandaise 18.

LOBSTER EGGS BENEDICT*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 26.

FEDERAL BREAKFAST*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 16

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 23

OMELETTES

WESTERN

Ham, cheddar cheese, peppers and onions 16.

NEW ORLEANS

Lobster meat, Andouille sausage, cheddar cheese, peppers, onions 23

FALL RIVER

Chorizo sausage, fingerling potatoes, mushrooms, spinach and goat cheese 16.

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



BRUNCH

FRESH ON ICE

RAW BAR

OYSTERS*	3.00
LITTLENECK CLAMS* RI	2.50
CHERRYSTONE CLAMS* RI	2.50
SHRIMP COCKTAIL - U-10	4.00

PLATTERS

THE OCEANUS	150
12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail Chilled One and One Half Pound Lobster. Serves (4-6)	
THE P.O.B.	86
8 Oysters, 8 Littlenecks, 6 Shrimp Cocktail, Half Lobster chilled. Serves (2-4)	

SHOOTERS

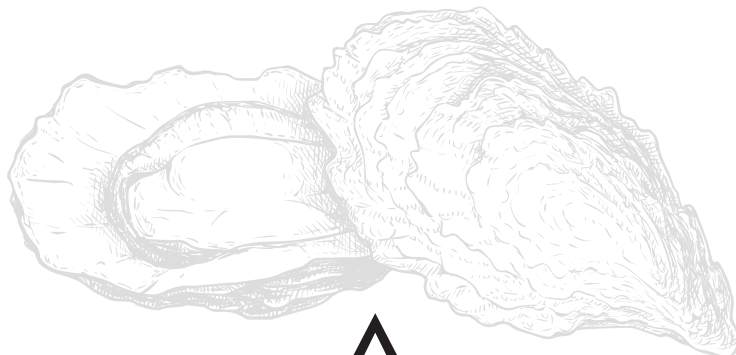
BLOODY MARY	
OYSTER SHOOTER*	
Bloody mary mix, vodka, horseradish.....9	
MEXICAN OYSTER SHOOTER*	
Tequila, agave nectar, jalapeño, lime zest.....9	

STARTERS

- WASABI GINGER CALAMARI**
Pickled cucumber, peppadew peppers, pickled ginger, wasabi aioli 15
- RHODE ISLAND CALAMARI**
Hot peppers, garlic, herbs 15
- SCALLOPS & BACON**
Wrapped in bacon and dressed in a espresso maple sauce 19
- OYSTERS ROCKEFELLER**
Spinach, bacon, Parmesan, Pernod 16
- MOULES-FRITES**
PEI mussels, smoked bacon, shallots, white wine cream broth, topped with house cut fries 17
- CLAMS CASINO**
Bacon & crumb stuffing, lemon Beurre blanc 15
- P.O.B STUFFED QUAHOG**
Chopped clams, Chorizo, house bread stuffing 8
- BEEF NEGIMAKI**
Stuffed tenderloin with scallions, seared crispy, with a sweet teriyaki glaze and sesame seeds 16
- AHI TUNA TARTARE***
Ponzu dressing, diced yellow-fin tuna, avocado, seaweed salad, sesame seeds, wonton chips 17

HAND ROLLED SUSHI

- MEXICAN ROLL***
Tempura shrimp, spicy tuna, cilantro inside; topped with tuna, avocado, jalapeño 19
- SURF & TURF***
Tempura shrimp, cucumber inside; topped with filet mignon, tuna, avocado, eel sauce & sesame seeds 21
- CALIFORNIA ROLL**
Snow crab, avocado, cucumber, sesame seeds 18
- VEGGIE ROLL**
Asparagus, cucumber, avocado, sesame seeds 11
- SPICY TUNA***
Ahi tuna, Sriracha, cucumber 15
- SPICY SALMON***
Salmon, cucumber, avocado 15
- CHRONIC ROLL***
Tempura shrimp, cucumber, spicy mayo, avocado, topped with spicy tuna, tempura flakes, eel sauce 20
- GODFATHER ROLL***
Tempura shrimp & cucumber inside; topped with spicy Snow crab, salmon, tuna, avocado eel sauce & sesame seeds 21



ATWELLS GROUP
HOSPITALITY MANAGEMENT

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