

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

PASTA

LOBSTER & GNOCCHI PASTA

Lobster meat, smoked bacon, shiitake mushrooms, roasted tomatoes, spinach, potato gnoc-chi, pink vodka sauce 36

LINGUINE & CLAMS

White wine, lemon, garlic, parsley, chopped clams and whole locally harvested clams 29

CAJUN SHRIMP PASTA

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

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)

P.O.B CLASSIC BURGER*

Black Angus, maple cracked pepper bacon, white cheddar, lettuce, tomato, herb aioli 18

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

FROM THE DOCK

COD BIANCO

Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach, onion & tomatoes, roasted fingerling potatoes, Champagne butter sauce 28

PAN ROASTED ALASKAN HALIBUT

Miso marinated and glazed, edamame & shiitake mushroom risotto, bok choy, with a carrot & chive garnish 36

SEARED SCALLOPS

Pan seared scallops served over sweet potato puree, roasted brussel sprouts and cauliflower with caramelized onion and bacon jam 36

CIOPPINO

A fisherman's stew of fish, clams mussels, shrimp, calamari, saffron tomato broth, grilled bread 38

BAKED STUFFED SHRIMP

Stuffed with our Ritz cracker and crab stuffing, served with garlic mashed and chef's vegetable 30.

SESAME SEARED AHI TUNA*

Baby bok choy, lobster wontons, sweet soy glaze 39.

GRILLED SWORDFISH*

Lobster mashed potatoes, grilled asparagus and herb cream sauce 39.

FAROE ISLAND SALMON*

Sticky rice, sauteed baby bok choy, Shiitake mushrooms, red bell pepper, yuzu-ponzu sauce 32.

LAND

FILET MIGNON

Garlic Mashed potatoes, grilled asparagus with choose: Bearnaise or Whiskey Peppercorn sauce 46.

Oscar Style: Crab meat & Hollandaise +10

ROTISSERIE HALF CHICKEN

Slow roasted and marinated, served with grilled asparagus and mashed potatoes with a garlic and herb pan gravy 27.

LIVE LOBSTER

1 1/4 LB - 3LB AVAILABLE DAILY

Served with garlic mashed potatoes & chef's seasonal vegetables. (MRKT per pound)

POB BAKED STUFFED LOBSTER

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

JOIN US **\$25**

TWO COURSE LUNCH

AVAILABLE TUESDAY - FRIDAY 12PM-2:45PM only!

FIRST COURSE

N.E CHOWDER OR HOUSE SALAD

SECOND COURSE

(Choose one. Served with chefs vegetable & potato)

GRILLED SALMON

BAKED COD LOIN with Ritz Crumb Topping

BAKED STUFFED SHRIMP

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



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

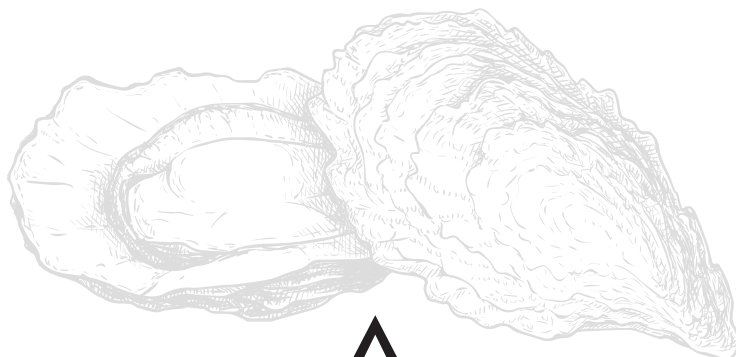
- BLOODY MARY**
- OYSTER SHOOTER***
Bloody mary mix, vodka, horseradish.....9
- MEXICAN OYSTER SHOOTER***
Tequila, agave nectar, jalapeño, lime zest.....9

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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