

FRESH ON ICE

RAW BAR

OYSTERS*	3.00
LITTLENECK CLAMS* RI	2.25
CHERRYSTONE CLAMS* RI	2.25
COLOSSAL SHRIMP COCKTAIL	4.00

PLATTERS

THE OCEANUS*

12 oysters, 12 littlenecks, 8 shrimp cocktail, one pound chilled split lobster 136

THE P.O.B*

8 oysters, 8 littlenecks, 6 shrimp cocktail, one pound chilled split lobster 86

SHOOTERS

BLOODY MARY SHOOTER

Bloody mary mix, vodka, horseradish 9

MEXICAN OYSTER SHOOTER

Tequila, agave nectar, jalapeño, lime zest 9

SALAD

CAESAR

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

POB HOUSE

Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 11

ROASTED BEET

Pickled red onion, heirloom tomatoes, goat cheese, balsamic vinaigrette 15

WELLNESS SALAD

A flavorful blend of greens, broccoli, peppadew peppers, red onion, quinoa, cauliflower, almonds, chickpeas, heirloom tomatoes, citrus vinaigrette 16

SALAD ADDITIONS

Salmon* +14 Grilled Tuna* +20
Grilled Shrimp +12 Grilled Chicken +6

SOUP

LOBSTER BISQUE

Cup 11 Bowl 13

CLAM CHOWDER

New England • Manhattan • Rhode Island
Cup 9 Bowl 11

STARTERS

WOOD GRILLED OYSTERS

With garlic butter, fresh herbs 16

ASIAN CHICKEN WINGS

Bone in wings tossed with Asian sesame glaze 13

WASABI GINGER CALAMARI

Pickled cucumber, peppadew peppers, pickled ginger, wasabi aioli 17

RHODE ISLAND CALAMARI

Hot peppers, garlic, herbs, side marinara 17

BRAISED LITTLENECKS & BEANS

Native clams, chorizo sausage, potatoes, herb wine broth, garlic bread 18

TEMPURA SHRIMP

Light tempura battered shrimp, tossed in a sweet chili sauce, served with ponzu dipping sauce 16

OYSTERS ROCKEFELLER

Spinach, Parmesan, Pernod 18

MOULES-FRITES

PEI mussels, smoked bacon, shallots, white wine cream broth, topped with house cut fries 18

CLAMS CASINO

Seasoned breadcrumbs, casino butter, bacon, bell peppers, shallots 16

BRUSSELS & BACON

Roasted Brussels, bacon, lemon zest 13

HUMMUS PLATE

Chickpea hummus, veggies & grilled, flatbread 12

HAND-ROLLED SUSHI

VEGGIE ROLL

Asparagus, cucumber, avocado, sesame seeds 11

SPICY TUNA*

Ahi tuna, Sriracha, cucumber 18

SPICY SALMON*

Salmon, cucumber, avocado 18

CALIFORNIA ROLL

Snow crab, avocado, cucumber, sesame seeds 20

CHRONIC ROLL*

Tempura shrimp, cucumber, spicy mayo, avocado inside; topped with spicy tuna, tempura flakes, eel sauce 21

GODFATHER ROLL*

Tempura shrimp & cucumber inside; topped with spicy snow crab, salmon, tuna, avocado eel sauce & sesame seeds 23

MEXICAN ROLL*

Tempura shrimp, spicy tuna, cilantro inside; topped with tuna, avocado, jalapeño 21

SURF & TURF*

Tempura shrimp, cucumber inside; topped with filet mignon, tuna, avocado, eel sauce & sesame seeds 24

BRUNCH COCKTAILS

BOTTOMLESS**

BOTTOMLESS BLOODY 17
BOTTOMLESS MIMOSA 15

HOUSE BLOODIES

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 burger slider 14

CAJUN MARY

Sobieski Vodka, Cajun rim, with 2 Cajun shrimp 14

SPARKLING

PAMA FIZZ

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

HARRY'S PEACH BELLINI

White Peach Pureè, Prosecco 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.

SHRIMP & GRITS*

Creole shrimp, cheddar grits, Andouille sausage, braised greens, fried egg 23

LOBSTER EGGS BENEDICT*

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

OCEAN FRESH LOBSTER

1 1/4 LB - 3LB

AVAILABLE DAILY

STEAMED OR STUFFED

SERVED WITH HOUSE VEGETABLE AND MASHED POTATOES, DRAWN BUTTER, LEMON

POB BAKED STUFFED LOBSTER

Scallops, shrimp, crab meat & Ritz cracker crumb stuffing. mrkt +23

HAND HELDS

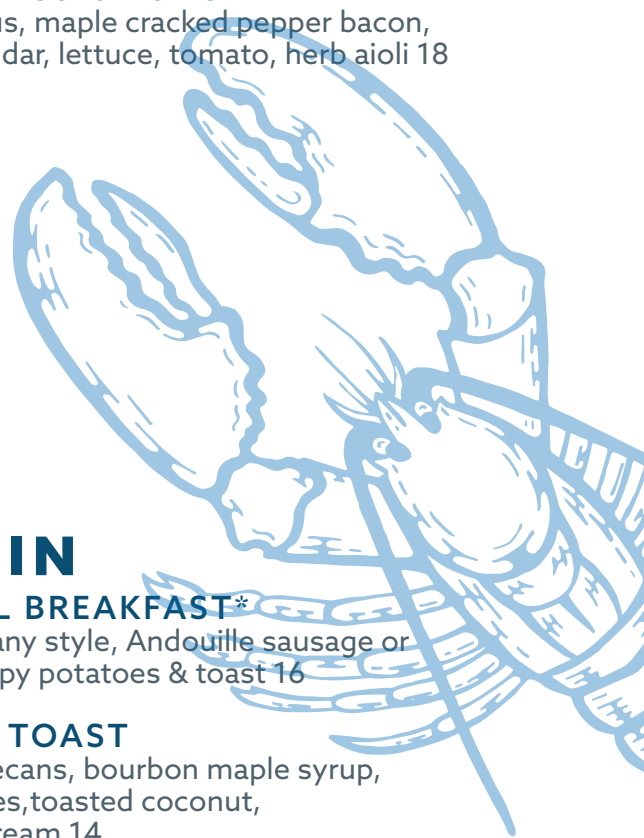
SERVED WITH HOUSE CUT FRENCH FRIES

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



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

WESTERN OMELETTE

Ham, cheddar cheese, peppers & onions 16.

NEW ORLEANS OMELETTE

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

FALL RIVER OMELETTE

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

** We hold the right to refuse service at any time, must be 21+ of age to enjoy.

Some restrictions may apply. Two hours max per seating. Our bottomless promotion must be consumed with food items only.

* 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