BOWLS & SALADS

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

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

CHILLED SHRIMP & WATERMELON
Baby arugula, feta cheese, pickled cucumber, chilled shrimp, watermelon, white balsamic vinaigrette 24

SESAME AHI TUNA SALAD
Mixed greens, avocado, edamame beans, carrot strings, cucumber, fried wonton chips, roasted sesame dressing 34

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

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

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 & shitake mushroom risotto, bok choy, with a carrot & chive garnish 36

SEARED SCALLOPS
Served over a saffron infused corn puree, sautéed zucchini, fingerling potatoes, oven roasted grape tomatoes and then topped with a bacon jam

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 SEAED 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, sautéed baby bok choy, Shiitake mushrooms, red bell pepper, yuzu-ponzu sauce 32.

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 & GNOCHI PASTA
Lobster meat, smoked bacon, shiitake mushrooms, roasted tomatoes, spinach, potato gnocchi, 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

LAND

FILET MIGNON
Garlic Mashed potatoes, grilled asparagus with choice: 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 stuffing. (MRKT per pound) +$23

HAND HELDS
Served with House Cut French Fries

NEW ENGLAND LOBSTER ROLL
Fresh lobster salad tossed in a butter brioche roll. mrkt. (Make it a hot & buttered +5)

POB CLASSIC BURGER*
Black Angus, maple cracked pepper bacon, white cheddar, lettuce, tomato, herb aioli 18

FISH TACOS
Choice of: Tempura Shrimp or Blackened Swordfish Chipotle aioli, shaved lettuce, guacamole 17

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

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
HAND ROLLED SUSHI

**MEXICAN ROLL**
Tempura shrimp, spicy tuna, cilantro inside; topped with tuna, avocado, jalapeno 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

FRESH ON ICE

**RAW BAR**
- **OYSTERS** .................................................3.00
- **LITTLELENECK CLAMS** ..............................2.50
- **CHERRystone CLAMS** ..............................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**
  Bloody mary mix, vodka, horseradish ...............9
- **OYSTER SHOOTER**
  Oyster shooter ...........................................9
- **MEXICAN OYSTER SHOOTER**
  Tequila, agave nectar, jalapeno, 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 NEGIKAKI**
Stuffed tenderloin with scallions, seared crispy, with a sweet teriyaki glaze and sesame seeds 16

**AHl TUNA TARTARE**
Ponzu dressing, diced yellow-fin tuna, avocado, seaweed salad, sesame seeds, wonton chips 17

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