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 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 15

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

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
FRIED SHRIMP
FRIED OYSTERS

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. (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 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
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 Puree, 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

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HAND ROLLED SUSHI

MEXICAN ROLL*
Tempura shrimp, spicy tuna, cilantro inside; topped with tuna, avocado, jalapeño 19

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

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

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

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