

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, beets, peppadew peppers, red onion, quinoa, sliced avocado, almonds, chickpeas, heirloom tomatoes, citrus vinaigrette 16

SALAD ADDITIONS

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

SOUP

LOBSTER BISQUE

Cup 10 Bowl 12

CLAM CHOWDER

New England • Manhattan • Rhode Island
Cup 8 Bowl 10

STARTERS

WOOD GRILLED OYSTERS

With garlic butter, fresh herbs 14

ASIAN CHICKEN WINGS

Bone in wings tossed with Asian sesame glaze 13

WASABI GINGER CALAMARI

Pickled cucumber, peppadew peppers, pickled ginger, wasabi aioli 15

RHODE ISLAND CALAMARI

Hot peppers, garlic, herbs, side marinara 15

BRAISED LITTLENECKS & BEANS

Native clams, chorizo sausage, potatoes, herb wine broth, garlic bread 16

TEMPURA SHRIMP

Light tempura battered shrimp, tossed in a sweet chili sauce, served with ponzu dipping sauce 15

OYSTERS ROCKEFELLER

Spinach, Parmesan, Pernod 16

MOULES-FRITES

PEI mussels, smoked bacon, shallots, white wine cream broth, topped with French fries 16

CLAMS CASINO

Seasoned breadcrumbs, casino butter, bacon, bell peppers, shallots 14

BRUSSELS & BACON

Roasted Brussels, bacon, lemon zest 13

HUMMUS PLATE

HAND-ROLLED SUSHI

VEGGIE ROLL

Asparagus, cucumber, avocado, sesame seeds 11

SPICY TUNA*

Ahi tuna, Sriracha, cucumber & sesame seed 15

SPICY SALMON*

Salmon, Sriracha aioli, cucumber, avocado & sesame seed 15

CALIFORNIA ROLL

Snow crab, avocado, cucumber, sesame seeds 18

CHRONIC ROLL*

Tempura shrimp, cucumber, avocado inside; topped with spicy tuna, tempura flakes, drizzled with eel sauce & spicy mayo 20

GODFATHER ROLL*

Tempura shrimp & spicy snow crab, cucumber inside; topped with salmon, tuna, avocado eel sauce & sesame seeds 21

MEXICAN ROLL*

Tempura shrimp, spicy tuna, cilantro inside; topped with tuna, avocado, jalapeño 20

SURF & TURF*

Tempura shrimp, cucumber inside; topped with filet mignon, tuna, avocado, eel sauce & sesame seeds 23

NEW ENGLAND FAVORITES

French fries, tartar sauce, cole slaw

FRIED OYSTERS 23

FRIED SHRIMP 24

FRIED SEA SCALLOPS 24

FISH N ' CHIPS

North Atlantic codfish 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)

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 Swordfish, Chipotle aioli, shaved lettuce, guacamole 17

OYSTER PO BOY

Served with lettuce, tomato, pickles, rémoulade & Cole slaw on toasted baguette 18

PESTO GRILLED CHICKEN

Artichokes, bell pepper, goat cheese, greens 15

LARGER PLATES

LOBSTER MAC N CHEESE

Cavatappi pasta, four cheeses, lobster cream, toasted parmigiana breadcrumbs 28

COD BIANCO

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

FAROE ISLAND SALMON

Sticky rice, sautéed baby bok choy, Shiitake mushrooms, red bell pepper, yuzu - ponzu sauce 25

SESAME SEARED AHI TUNA*

Lobster wontons, baby bok choy, sweet soy glaze 37

LINGUINE & LITTLENECK CLAMS

White wine, lemon, garlic, parsley 25

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

WOOD GRILLED

SERVED WITH CHEF'S SELECTED VEGETABLES & ROASTED POTATOES\

ATLANTIC SALMON* 26

SWORDFISH 27

ATLANTIC HALIBUT 31

SEA SCALLOPS* 27

CHICKEN UNDER A BRICK

Bone-in half chicken 24

CIOPPINO

A fisherman's stew of fish, clams mussels, shrimp, tomato broth, grilled bread 24

SCAMPI PASTA

gulf shrimp in a white wine garlic sauce, parsley, spaghetti 25

P.O.B TUNA 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 23

CAJUN SHRIMP PASTA

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

* 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

