

SALAD + TOAST

AVOCADO TOAST

Locally baked multigrain bread, toasted, topped with rustic style guacamole, cherry tomatoes, red onion, and fresh herbs 6.95

TOAST ADDITIONS

Smoked Salmon \$7 Cajun Grilled Shrimp \$9
Applewood Bacon \$4 Two Eggs Any Style \$3

CAESAR

Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 9

POB HOUSE

Field greens, tomatoes, cucumber, red onion, house balsamic vinaigrette 9

WEDGE SALAD

Crisp Iceburg lettuce, bacon, bleu cheese crumbles, vine ripe tomato, bleu cheese dressing 9.

ROASTED BEET**

Baby arugula, spiced walnuts, red onion, carrot strings, goat cheese, balsamic vinaigrette 13

TOP IT OFF

Grilled Salmon 14 | Tuna 18 | Grilled Shrimp 9
Steak 16 | Grilled Chicken 6

SEAFOOD SOUPS

LOBSTER BISQUE

Cup 9 Bowl 11

CLAM CHOWDER

New England | Manhattan | Rhode Island
Cup 7 Bowl 9

BURGERS

POB CLASSIC*

White cheddar, L&T, herb aioli 13

BACON & BLEU*

Bleu cheese, peppered bacon, arugula, tomato, chipotle aioli 15

SURF & TURF BURGER*

100% Angus beef burger and butter poached lobster, fried egg and sauce hollandaise, with lettuce and tomato 23

SANDWICHES

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)

TEMPURA FRIED SHRIMP TACOS

Chipolte aioli, shaved lettuce, guacamole 15

BLACKENED SWORDFISH TACOS*

Chipolte aioli, shaved lettuce, guacamole 15

OYSTER PO BOY

Served with lettuce, tomato, pickles, rémoulade & Cole slaw on a toasted baguette 15

BLACKENED AHI TUNA BLT*

Toasted multigrain bread, bacon, lettuce & tomato, served with a cilantro lime aioli 17

SIGNATURE BLOODIES

We always use our house made bloody mary mix!

BOTTOMLESS BLOODY 17

PICKLED MARY

Smirnoff Vodka, splash of pickle juice and 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 Smirnoff Vodka, garnished with applewood thick cut cracked black pepper & brown sugar crusted bacon 11

THE HANGOVER CURE*

Smirnoff Vodka, garnished with our signature burger slider 14

CAJUN MARY

Smirnoff Vodka, Cajun rim, with 2 Cajun shrimp 14

SPARKLING

BOTTOMLESS MIMOSA 15

Orange juice, and Wycliff Sparkling Wine. 15

PAMA FIZZ

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

HARRY'S BAR BELLINI

White Peach Pureè, Prosecco 11

STRAWBERRY MIMOSA

Mint and strawberries, splash of Grand Marnier, topped with Wycliff Sparkling Wine 12

BRUNCH MAIN

LOBSTER SCRAMBLE

Lobster meat, scallion, aged cheddar, truffle oil 21

STEAK & EGGS*

Pub steak, au poivre sauce, two eggs any style homefries & toast 21

SMOKED SALMON & AVOCADO BENEDICT*

Poached eggs, classic hollandaise 16

LOBSTER EGGS BENEDICT*

Fresh lobster meat, poached eggs, spicy tomato hollandaise 23

FEDERAL BREAKFAST*

Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 14

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 17

POB OMELETTES

FALL RIVER

Chorizo sausage, roasted fingerling potatoes, mushrooms, spinach and goat cheese 15

WESTERN

Ham, cheddar cheese, peppers and onions 13

NEW ORLEANS

Lobster, Andouille sausage, cheddar cheese, peppers, onions 19

** Contains Nuts

Please inform your server of any Food Allergies that may require special attention

*Foodbourne 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



BRUNCH

FRESH ON ICE

RAW BAR

- OYSTERS*.....2.95
- LITTLENECK CLAMS*Native RI.....1.75
- CHERRYSTONE CLAMS*RI.....1.75
- SHRIMP COCKTAIL.....3.95
- ALASKAN KING CRAB
Chilled or Steamed.....1/2 lb. or Full lb. MRKT.

PLATTERS

- THE OCEANUS.....145
12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail
1/2 lb. Alaskan King Crab, Chilled Lobster
- THE P.O.B.....68
8 Oysters, 8 Littlenecks, 6 Shrimp Cocktail
1/4 lb. Alaskan King Crab

SHOOTERS

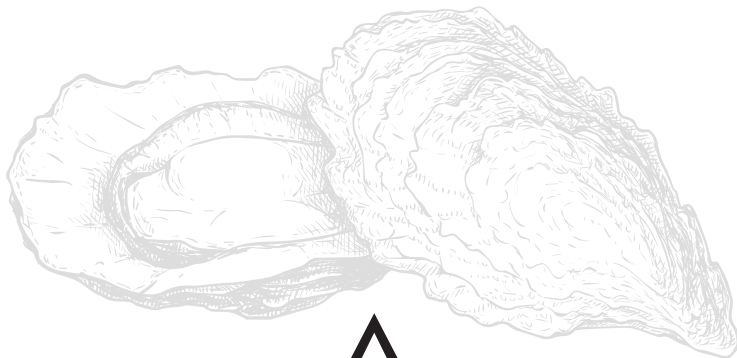
- BLOODY MARY SHOOTER*
Bloody mary mix, vodka, horseradish.....9
- MEXICAN OYSTER SHOOTER*
Tequila, agave nectar, jalapeño, lime zest.....9

STARTERS

- WASABI GINGER CALAMARI
Pickled cucumber, peppadew peppers,
pickled ginger, wasabi aioli 14
- RHODE ISLAND CALAMARI
Hot peppers, garlic, herbs 14
- SCALLOPS & BACON
Wrapped in bacon and dressed in a espresso
maple sauce 16
- BLACKENED AHI TUNA*
Ahi grade tuna, wasabi, pickled ginger 15
- OYSTERS ROCKEFELLER
Spinach, bacon, Parmesan, Pernod 14
- MOULES-FRITES
PEI mussels, smoked bacon, shallots, white wine
cream broth, topped with house cut fries 15
- CLAMS CASINO
Bacon & crumb stuffing, lemon Beurre blanc 14
- AHI TUNA TARTARE*
Ponzu dressing, diced yellow-fin tuna, avocado,
seaweed salad, sesame seeds, wonton chips16.
- BRAISED LITTLENECK CLAMS
White beans, Chorizo sausage, oven roasted
tomatoes, Swiss chard, white wine herb broth 16

HAND ROLLED SUSHI

- MEXICAN ROLL*
Tempura shrimp, spicy tuna,
cilantro inside; topped with tuna,
avocado, jalapeño 18
- SURF & TURF
Tempura shrimp, cucumber inside;
topped with filet mignon, tuna ,
avocado, eel sauce & sesame seeds 19
- CALIFORNIA ROLL
Snow crab, avocado, cucumber, sesame
seeds 17
- VEGGIE ROLL
Asparagus, cucumber, avocado, sesame seeds 9
- SPICY TUNA*
Ahi tuna, Sriracha, cucumber 13
- PHILADELPHIA ROLL*
Smoked Salmon, cucumber, cream cheese 13
- CHRONIC ROLL*
Tempura shrimp, cucumber, spicy
mayo, avocado inside; topped
with spicy tuna, tempura flakes, eel sauce 18
- GODFATHER ROLL*
Tempura shrimp & cucumber inside; topped
with spicy snow crab, salmon, tuna, avocado eel
sauce & sesame seeds 18



ATWELLS GROUP
HOSPITALITY MANAGEMENT

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