



DINNER

FRESH ON ICE

RAW BAR

- OYSTERS*.....2.95
- LITTLENECK CLAMS*Native RI.....1.75
- CHERRYSTONE CLAMS* RI.....1.75
- SHRIMP COCKTAIL - U-10.....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, 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

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

SALAD

CAESAR

Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 10.

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

CRAB COBB SALAD

Snow crab, bacon, hard boiled egg, bleu cheese, avocado, tomato, sherry vinaigrette 23.

TOP IT OFF

+9 shrimp +6 Chicken +14 Salmon
+18 Tuna +16 Steak

SOUPS

LOBSTER BISQUE

Cup 9 Bowl 11

CLAM CHOWDER

New England | Manhattan | Rhode Island
Cup 7 Bowl 9

IN THE HAND

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)

OYSTER PO BOY

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

TEMPURA FRIED SHRIMP TACOS

Chipotle aioli, shaved lettuce, guacamole 15.

BLACKENED SWORDFISH TACOS*

Chipotle aioli, shaved lettuce, guacamole 15.

POB CLASSIC BURGER*

Black Angus hand crafted, maple/cracked pepper bacon, white cheddar, lettuce, tomato, herb aioli 16.

FROM THE DOCK

House cut fries, tartar sauce, Cole slaw

FISH N’ CHIPS 22.

FRIED SHRIMP 21. FRIED OYSTERS 20.

MAIN PLATES

COD BIANCO

Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach, onion & tomatoes, roasted fingerling potatoes, Champagne butter sauce 26.

PAN SEARED SEA SCALLOPS

Mushroom and smoked bacon risotto, sauteed spinach finished with a sage pesto 30.

BAKED STUFFED SHRIMP

Stuffed with our Ritz cracker and crab stuffing, served with garlic mashed and chef's vegetable 26.

SESAME SEARED AHI TUNA*

Baby bok choy, lobster wontons, sweet soy glaze 35.

GRILLED SWORDFISH SICILIAN STYLE*

Grilled, topped with lemon zest, shaved garlic, chopped parsley and Extra Virgin olive oil, roasted fingerling potatoes, sauteed spinach 30.

FAROE ISLAND SALMON*

Blackened, peppers and spinach, house guacamole saffron rice with Chorizo sausage 28.

PASTA

CIOPPINO

A fisherman’s stew of fish, clams mussels, shrimp, calamari, saffron tomato broth, grilled bread 29

LINGUINE & CLAMS

White wine, lemon, garlic, parsley, chopped clams and whole locally harvested clams 26.

CAVATAPPI PESTO PASTA

Basil pesto cream, roasted tomatoes & Parmigiano Reggiano 16.

(+9 Shrimp +6 Chicken +14 Salmon)

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.

FROM THE LAND

FILET MIGNON*

Garlic Mashed potatoes, grilled asparagus with choice of Bearnaise or Whiskey Peppercorn sauce 36.

ROTISSERIE HALF CHICKEN

Slow roasted and marinated, served with grilled asparagus and mashed potatoes with a garlic and herb pan gravy 25.

LIVE LOBSTER

1 1/4 LB - 3LB AVAILABLE

Served with garlic mashed potatoes & vegetables. (MRKT per pound)

POB BAKED STUFFED LOBSTER

Shrimp,scallops, crab meat & Ritz cracker crumb stuffing. (MRKT per pound) +\$23.

++ Contains Nuts

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