



DINNER

FRESH ON ICE
RAW BAR
OYSTERS*.....2.95
LITTLENECK CLAMS*Native RI.....1.75
CHERRYSTONE CLAMS*Native RI1.75
SHRIMP COCKTAIL.....2.95
ALASKAN KING CRAB
Chilled or steamed.....1/2 lb. or Full lb. MRKT.

PLATTERS
THE OCEANUS*130
12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail
1/2 lb. Alaskan King Crab, Chilled Lobster

THE P.O.B.*.....60
8 Oysters, 8 Littlenecks, 6 Shrimp Cocktail
1/4 lb. Alaskan King Crab

STARTERS

- WASABI GINGER CALAMARI**
Pickled cucumber, peppadew peppers,
pickled ginger, wasabi aioli 14
- RHODE ISLAND CALAMARI**
Hot peppers, garlic, herbs 14
- BLACKENED AHI TUNA***
Ahi grade tuna, wasabi, pickled ginger 15
- OYSTERS ROCKEFELLER**
Spinach, bacon, Parmesan, Pernod 16
- 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, toasted sesame seeds, wonton
chips16.

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

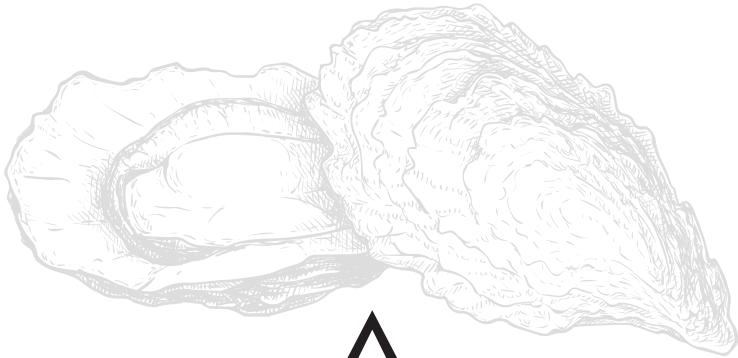
CALIFORNIA ROLL
Snow crab, avocado, cucumber, sesame
seeds 17

VEGGIE ROLL
Asparagus, cucumber, avocado, sesame seeds 9
- SPICY TUNA***
Ahi tuna, Sriracha, cucumber 13

SPICY SALMON*
Salmon, cucumber, avocado 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.

BURRATA AND HEIRLOOM TOMATO

Locally grown heirloom tomato, balsamic reduction, pesto 15.

CRAB COBB SALAD

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

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 29.
(make it a hot & buttered +5)

TEMPURA FRIED SHRIMP TACOS

Spicy aioli, shredded cabbage, tomato, avocado 15.

BLACKENED SWORDFISH TACOS*

Shredded red cabbage, chipotle aioli, house 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 18. FRIED OYSTERS 20.
WHOLE BELLY CLAMS 24.

FRIED CLAM STRIPS 18.

TWIN COMBO 23.
ADD ANY TWO

MAIN PLATES

COD BIANCO

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

BAKED STUFFED SHRIMP

Five large shrimp stuffed with our blue crab stuffing, served with garlic mashed and chef's vegetable 26.

SESAME SEARED AHI TUNA*

Baby bok choy, lobster wontons, sweet soy glaze 32.

GRILLED SWORDFISH SICILIAN STYLE*

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

FAROE ISLAND SALMON*

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

PASTA

FRESH LINGUINE & CLAMS

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

MUSSELS MARINARA

PEI Mussels simmered in our house made marinara sauce over Black Pasta 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.

FROM THE GRILL

FILET MIGNON*

Garlic mashed potatoes, grilled asparagus choice of Béarnaise or Au Poivre sauce 36.

GRILLED CHICKEN PILLARD

Marinated and grilled pounded chicken breasts, topped with heirloom tomatoes, kalamata olives, lemon vinaigrette dressed arugula 24.

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

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

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White Wine

BY THE GLASS

	6 oz	9oz
MEIOMI, PINOT NOIR, CA	12	17
SANTA MARIA LEPIGA, SOAVE, ITALY	11	16
PRINCIPATO, PINOT GRIGIO, ITALY	8	12
BANFI, SAN ANGELO, PINOT GRIGIO, ITALY	12	17
LOBSTER REEF, SAUVIGNON BLANC, NZ	9	13
CAKEBREAD, SAUVIGNON BLANC, NAPPA	15	22
DISRUPTION, RIESLING WA	9	13
WILLIAM HILL, CHARDONNAY, CA	8	12
FERRARI CARANO, CHARDONNAY, CA	13	18
CAKEBREAD CELLARS, CHARDONNAY, CA	20	
PRATSCH, ROSE, AUSTRIA	9	13
G. BERTRAND, COTE DE ROSES, FRANCE	12	17
BOURGOGNE BLANC, LOUIS JADOT, FRANCE	12	17

SPARKLING BY THE GLASS

DOMAINE CHANDON, N.V. CALIFORNIA	12
DOMAINE CHANDON, ROSE, CALIFORNIA	13
TORRESELLA, PROSECCO, ITALY	9
ASTORIA, MOSCATO, ITALY	9

SPARKLING

102 GRUET BRUT ROSE, NM	38
103 GRUET, BLANC DE NOIR, NM	38
105 MOET & CHANDON, IMPERIAL, N.V.	115
106 DOM PERIGNON, 2004	300
107 VEUVE CLICQUOT, BRUT, N.V.	125

SAUVIGNON BLANC

200 CLOUDY BAY, NEW ZEALAND	85
201 FERRARI-CARANO, FUMÉ BLANC, SONOMA	33
203 STAG’S LEAP WINE CELLARS, NAPA	80
204 CAKEBREAD, NAPA	69
205 DUCKHORN, NAPA	65
207 MATANZAS CREEK, ALEXANDER VALLEY	42
208 CHAT. ST. MICHELLE, “HORSE HEAVEN”, WA	45
210 OYSTER BAY, NEW ZEALAND	34
211 GRGICH HILLS, FUME BLANC, NAPA	85
212 FROG’S LEAP, NAPA	62
213 WHITEHAVEN, NEW ZEALAND	44
214 J. MEREAU “LES HEXAGONALES”, FRANCE	45
215 LONG MEADOW RANCH, NAPA	46

ITALIAN

302 VILLA RUSSIZ, “LES ENFANTS”, BIANCO	55
303 SANTA MARGHERITA, PINOT GRIGIO	54
305 LA BROGLIA, GAVI DI GAVI	48
306 ABBAZIA DI NOVACELLA, PINOT GRIGIO	46
307 JERMANN, PINOT GRIGIO	48
308 POGGIO AL TESORO, “SOLOSOLE” VERMENTINO	54
309 SANTA MARIA LA PALMA, VERMENTINO	36
310 FEUDI di SAN GREGORIO, FALANGHINA	46
311 JERMANN, “WHERE DREAMS”, BLANCO	120

INTERESTING

323 DR. LOOSEN, RIESLING, GERMANY	45
324 WILLAKENZIE ESTATE, PINOT GRIS, OR	46
325 CONUNDRUM, NAPA	60
326 CHATEAU ST. MICHELLE, RIESLING, WA.	30
327 DR. KONSTANTIN FRANK, DRY RIESLING, NY	46
328 MINER, VIOGNIER, CA	55
329 WIMMER-CZERNY, FUMBERG, GRUNER VELTLINER, AUSTRIA	46

CHARDONNAY

401 CHATEAU MONTELENA, NAPA	105
402 STEELE, CARNEROS	65
403 BERINGER, NAPA	46
404 GARY FARRELL, RUSSIAN RIVER	78
405 J. LOHR, “RIVERSTONE”, MONTEREY	35
406 SHAFER, “RED SHOULDER RANCH”, NAPA	115
407 LA CREMA, SONOMA	44
408 BONTERRA, “ORGANIC”, CALIFORNIA	46
409 FAR NIENTE, NAPA	140
410 CAKEBREAD, NAPA	115
411 EDNA VALLEY, SAN LUIS OBISPO	36
412 STAGS’ LEAP WINERY, “KARIA”, NAPA	90
415 SONOMA-CUTRER, RUSSIAN	55
416 TALBOTT “KALI HART”, MONTEREY	50
418 JORDAN, RUSSIAN RIVER, SONOMA	90

FRENCH

502 LOUIS JADOT, MEURSAULT	135
503 PASCAL JOLIVET, POUILLY FUMÉ	68
504 OLIVER LAFALIVE, PULIGNY-MONTRACHET	165
505 SAUVION, SANCERRE, LOIRE VALLEY	70
506 MICHEL DELHOMMEAU, MUSCADET, FRANCE	36
507 TRIMBACH, PINOT GRIS, RESERVE	65
509 TRIMBACH, RIESLING, ALSACE	62
510 HUGEL, RIESLING, ALSACE	60
512 SIMONNET FEBVRE, SAUVIGNON, FRANCE	36

ROSE’

800 WHISPERING ANGEL, FRANCE	48
801 PASQUA, ITALY	36
802 OUT EAST, COTES DE PROVENCE, FRANCE	46

HALF BOTTLE

600 VEUVE CLICQUOT, “YELLOW LABEL” BRUT	60
603 KIM CRAWFORD, SAUVIGNON BLANC, NZ	21
604 LA CREMA, CHARDONNAY, SONOMA	24
605 CAKEBREAD, CHARDONNAY, NAPA	60
606 SANTA MARGHERITA, PINOT GRIGIO ITALY	28

Red Wine

BY THE GLASS

	6oz	9oz
WILLIAM HILL, CABERNET, CA	9	13
TRIBUTE, CABERNET, CA	11	16
EAGLE GLEN, NAPA, CA	15	22
MASI, CAMPOFIORIN, ROSSO, ITALY	10	15
SOUVERAIN MERLOT, CA	8	12
LOCATIONS (O SWIFT) CA	12	17
CLINE, PINOT NOIR, CA	10	15
Z, ALEXANDER BROWN, PINOT NOIR, CA	12	17
ARUMA, MALBEC, ARGENTINA	10	15
BRANCAIA “TRE” TUSCAN BLEND, ITALY	13	18

PINOT NOIR

700 WILD HORSE, CENTRAL COAST	\$48
701 CHATEAU ST. JEAN, SONOMA	\$51
703 EMERITUS, RUSSIAN RIVER	\$95
704 STEELE, CARNEROS	\$65
705 “MEIOMI”, CA	\$58
706 “J,” RUSSIAN RIVER VALLEY	\$80
707 JOSEPH PHELPS, SONOMA	\$85
708 PAUL HOBBS, RUSSIAN RIVER	\$125
709 ADELSHEIM, WILLAMETTE VALLEY	\$70
710 TALISMAN “SPRING HILL”, SONOMA	\$110
713 FOLEY, SANTA RITA HILLS	\$72
714 LAETITIA ESTATE, CENTRAL COAST	\$42

MERLOT

726 STEELE STYMIE, CA	\$75
727 MATANZAS CREEK, SONOMA	\$70
729 ST. FRANCIS, SONOMA	\$48
738 DUCKHORN, NAPA	\$120

CABERNET SAUVIGNON

800 ST.FRANCIS, SONOMA	\$38
802 HONIG, NAPA	\$95
803 BAROSSA VALLEY ESTATE,, AUSTRALIA	\$48
804 FRANCISCAN ESTATE, NAPA	\$75
805 LOUIS MARTINI, CA	\$42
806 RODNEY STRONG, CA	\$48
807 JOSEPH PHELPS, NAPA	\$165
810 RAVEL & STITCH, CENTRAL COAST, CA	\$42
809 JUSTIN, PASO ROBLES	\$72
813 JORDAN, SONOMA	\$135
817 STAG’S LEAP, “ARTEMIS,” NAP A, CA	\$130
819 DARIOUSH, NAPA, CA	\$220
820 CAKEBREAD, NAPA, CA	\$165

FRENCH

826 LOUIS JADOT, BEAUJOLAIS-VILLAGES	\$42
828 CHATEAU GREYSAC, MEDOC	\$67
831 JEAN-FRANCOIS MERIEAU, GAMAY	\$40

MERITAGE & BLENDS

851 ESTANCIA, MERITAGE, NAPA, CA	\$78
853 FRANCISCAN, “MAGNIFICAT” NAPA	\$95
855 JUSTIN, “ISOSCELES,”	\$135
858 O. SWIFT, 8 YEARS IN THE DESERT, RED BLEND, CA	\$95

ITALIAN

902 PERTINACE, BARBARESCO	\$94
903 PERTINACE, BAROLO	\$110
904 SANTA MARIA RIPASSO, ITALY	\$55
905 CUSAMANO NERO D’ AVOLA, SICILY	\$32
907 CESARE, AMARONE	\$108
909 IL PALAZZONE, BRUNELLO DI MONTALCINO	\$150
910 LA SPINETTA, NEBBIOLO	\$75
912 CECCHI, CHIANTI, TUSCANY	\$28
915 BANFI, BRUNELLO DI MONTALCINO	\$125
916 ALLEGRIINI, PALLAZO DELLA TORRE	\$55
917 ORNELLAIA, “LE VOLTE”, TUSCANY	\$85
920 ANTINORI, PEPPOLI, CHIANTI	\$58

ZINFANDEL

951 STEELE, “CATFISH VINEYARD”, CA	\$68
952 RENWOOD, “FIDDLETOWN”, AMADOR	\$60
953 CLINE, LODI, CA	\$36
954 SEGHEISIO, SONOMA, CA	\$72

INTERESTING REDS

970 ORIN SWIFT, “ABSTRACT”, RED BLEND CA	\$75
971 M. DAVID “PETIT PETIT”, CA	\$54
972 CATENA, “ALTA, MALBEC, ARGENTINA	\$110
973 CHATEAU TANUNDA, GRAND BAROSSA SHIRAZ	\$68
975 CATENA MALBEC, ARGENTINA	\$55
976 PENFOLDS, BIN 389, CAB-SHIRAZ, AUS	\$86
978 CYPHER “ANARCHY”, RHONE BLEND, PASO	\$90
979 DUCKHORN “PARADUXX”, NAPA, CA	\$85
980 M. DAVID “INKBLOT” CABERNET, FRANCE	\$85
981 PAZZO, SANGIOVESE BLEND, NAPA, CA	\$65

HALF BOTTLE

982 JUSTIN, CABERNET, PASO ROBLES	\$35
984 STEELE. PINOT NOIR, SONOMA	\$32
985 FROGS LEAP ZINFANDEL, NAPA, CA	\$38
986 CLOS du BOIS, MERLOT, CA	\$24
987 ESTANCIA, MERITAGE, CA	\$45