

RAW BAR

OYSTERS,*.....2.95

LITTLENECK CLAMS*, Native RI1.75

CHERRYSTONE CLAMS*, Native, RI1.75

SHRIMP COCKTAIL2.95

BLOODY MARY SHOOTER*
Bloody mary mix, vodka, horseradish..... 9.00

MEXICAN OYSTER SHOOTER*
Tequila, agave nectar, jalapeño, lime zest9.00

ALASKAN KING CRAB
Chilled or steamed.....1/2 lb. or Full lb. MRKT.

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

P.O.B. PLATTER*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

CLASSIC RHODE ISLAND CALAMARI
Hot peppers, garlic, herbs 14

BLACKENED AHI TUNA
Ahi grade tuna, wasabi, pickled ginger 15

BRAISED LITTLENECKS & BEANS
Native clams, sweet Italian sausage, broccoli rabe
white beans, tomato broth, garlic bread 15

BEEF CARPACCIO
Thinly pounded beef tenderloin, truffle vinaigrette tossed
arugula, shaved Parmesan cheese, capers 16

OYSTERS ROCKEFELLER
Spinach, bacon, Parmesan, Pernod 16

MOULES FRITES
Smoked bacon, caramelized shallots,
white wine, cream broth 15

CLAMS CASINO
Bacon & crumb stuffing, lemon beurre blanc 14

BACON WRAPPED SCALLOPS
Espresso, Vermont maple sauce 16

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 and sesame seeds 19

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

VEGGIE ROLL
Asparagus, cucumber, avocado, sesame seeds 10

SOUP & SALAD

CAESAR
Topped with anchovies, garlic Parmesan croutons,
creamy Caesar dressing 8

POB HOUSE
Field greens, tomatoes, cucumber, red onion,
house balsamic vinaigrette 8

ROASTED BEET
Field greens, tomatoes, goat cheese,
crispy shallots, sherry vinaigrette 11

KALE SALAD
Baby red kale, arugula, figs, roasted butternut squash,
red onion, candied walnuts, crumbled blue cheese,
pomegranate vinaigrette 14

LOBSTER BISQUE
Cup 9 Bowl 11

CLAM CHOWDER
New England | Manhattan
Rhode Island
Cup 6 Bowl 8

SPICY TUNA*
Ahi tuna, Sriracha, cucumber 14

SPICY SALMON*
Salmon, cucumber, avocado 14

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

FRESH DAILY CATCH

COD BIANCO
Georges Bank cod loin, shrimp, roasted garlic, sautéed spinach,
onion and tomatoes, Champagne sauce 26

FAROE ISLAND SALMON*
Eggplant and cauliflower caponata with figs and pinenuts,
crispy fingerling potatoes and sauteed broccoli rabe 28

SEARED SEA SCALLOPS*
Roasted butternut squash and baby arugula risotto, sage cream
finished with a bacon jam 34

MISO GLAZED CHILEAN SEABASS
Edamame and shiitake risotto, carrot and scallion salad 41

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

SESAME SEARED AHI TUNA*
Baby bok choy, lobster wontons, sweet soy glaze 35

GRILLED B.I. SWORDFISH*
Lobster mashed potatoes, grilled asparagus,
herb cream sauce 31

LINGUINI & LITTLENECK CLAMS
White wine, lemon, garlic, parsley 21

SHRIMP SCAMPI PASTA
Shrimp sauteed with garlic, butter and white wine with
cherry tomatoes and asparagus over linguini pasta 24

NEW ENGLAND CLASSICS

BEER BATTERED FISH N’ CHIPS
House cut fries, tartar sauce, cole slaw 21

FRIED OYSTERS
House cut fries, Tartar sauce, cole slaw 18

BAKED STUFFED SHRIMP
Garlic mashed potatoes, Chef’s vegetable 26



LIVE LOBSTERS

1 1/4 LB. - 3LB. AVAILABLE DAILY
Served with garlic mashed potatoes
& Chefs seasonal vegetables \$mrkt (PER LB)

POB BAKED STUFFED LOBSTER
Scallops, shrimp, crab meat & Ritz
crumb stuffing \$mrkt (PER LB)+\$20

NEW ENGLAND LOBSTER ROLL
Fresh lobster salad sandwich and French fries \$mrkt

FROM THE LAND

CERTIFIED ANGUS FILET MIGNON*
Garlic mashed potatoes, grilled asparagus
choice of Béarnaise or Au Poivre sauce 38

FILET MIGNON OSCAR*
King crab, sauce Bearnaise, asparagus, truffle fries 46

CHICKEN MARSALA
Marsala mushroom sauce, garic mashed potatoes,
seasonal vegetable 21

SIMPLY GRILLED

Served With Chef Selected Vegetables

8oz ATLANTIC SALMON 23
8oz SWORDFISH 26
AHI TUNA 28
CHICKEN BREAST 17

SIDES

GRILLED ASPARAGUS 6
SESAME BOK CHOY 7
SEASONAL RISOTTO 7
TRUFFLE FRIES 7
LOBSTER MAC N’ CHEESE 18
SAUTEED SPINACH 6
SEASONAL VEGETABLE 7
LOBSTER MASHED POTATOES 16

~Please Notify Your Server of Any Food Allergies~

*Rhode Island state law requires us to inform you that eating raw or undercooked meat, poultry, seafood,
Shellfish, or eggs, may increase your risk of food borne illness.

Menu Pricing Subject to change without notice, due to availability and demnd