

STARTERS

- Clams Casino
Bacon & crumb stuffing, lemon buerre blanc 14
- Scallops & Bacon
Espresso maple glaze 16
- Oysters Rockefeller
Spinach, bacon, Parmesan, Pernod 16
- Lobster Wontons
Sweet Thai chili dipping sauce 15

AVOCADO TOAST

Fresh baked Multigrain bread, toasted, topped with rustic style guacamole, cherry tomatoes shaved red onion, and fresh herbs \$6.95

TOP IT WITH

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

SOUP & SALAD

- Clam Chowder Lobster Bisque
White - Red - Clear Cup 9 or Bowl 11
Cup 6 or Bowl 8
- Caesar Salad
Topped with anchovies, garlic Parmesan croutons, creamy Caesar dressing 8
- POB House Salad
Mesclun greens, grape tomatoes, cucumber, red onion, house balsamic vinaigrette 8
- Roasted Beet Salad
Field greens, cherry tomatoes, goat cheese, crispy shallots, sherry vinaigrette 11

- Philly Roll
Smoked salmon, cream cheese, cucumber 12
- *Spicy Tuna
Ahi tuna, sriracha, cucumber 12
- *Chronic Roll
Tempura shrimp, cucumber, spicy mayo and avocado, topped with spicy tuna, tempura flakes & eel sauce 18

BLOODY BAR

- Oyster Mary
House made Bloody Mary mix, Prarie Cucumber Vodka, clam juice, celery salt topped with a oyster
- Pickled On Block Island
House made Bloody Mary mix, Smirnoff Vodka, splash of pickle juice and garnished with pickled vegetables
- Bacon Bloody Mary
Smoked bacon infused Smirnoff Vodka, House made bloody mary mix, garnished with applewood thick cut cracked black pepper and brown sugar crusted bacon

- The Hangover Cure
House Bloody Mary mix, Smirnoff Vodka, garnished with our Signature burger slider
- Cajun Mary
House Made Bloody Mary mix, Smirnoff Vodka, Cajun rim, with 2 Cajun shrimp

Bottomless Classic Bloody Mary \$17

SPARKLING

- Pama Fizz
PAMA Pomegranate Liqueur, Pomm juice, fresh squeezed lemon juice, Prosecco
- Harrys Bar Bellini
White Peach Pureè, Prosecco
- Strawberry Mint Mimosa
Mint and strawberries, splash of Grand Marnier, topped with Wycliff Sparkling Wine

Bottomless Mimosa
Orange juice, and Wycliff Sparkling Wine. \$15

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, finished with eel sauce and sesame seeds 19

RAW BAR

- *Oysters.....2.95
- *Littleneck Clams, Native RI...1.75
- *Cherrystone Clams, RI.....1.75
- Shrimp Cocktail.....2.95
- Alaskan King Crab
Chilled or Steamed..1/2lb. mrkt Full lb. mrkt

*P.O.B. Platter.....60

8 Oysters, 8 Littlenecks, 6 Shrimp Cocktail
1/4lb. Alaskan King Crab

Oceanus Sample Platter....130

12 Oysters, 12 Littlenecks,
8 Shrimp Cocktail
1/2lb. Alaskan King Crab, Chilled Lobster

SHOOTERS

- Mexican Oyster Shooter Tequila, jalapeño, lime 9.
- Classic Shooter Bloody Mary, Vodka, Horseradish 9.



- California Roll
Snow crab, avocado, cucumber, sesame seeds 16
- Veggie Roll
Asparagus, cucumber, avocado, sesame seeds 9
- *Godfather Roll
Tempura shrimp & cucumber inside; topped with spicy crab, salmon, tuna, avocado and sesame seeds 18

BRUNCH MAINS

- LOBSTER SCRAMBLE
Lobster meat, scallion, aged cheddar, truffle oil 17
- CLASSIC EGGS BENEDICT
Canadian ham, poached eggs, classic hollandaise 14
- LOBSTER EGGS BENEDICT
Fresh lobster meat, poached eggs, spicy tomato hollandaise 19
- FEDERAL BREAKFAST
Two eggs any style, Andouille sausage or bacon, crispy potatoes & toast 13
- BISCUITS & GRAVY
Bacon cheddar biscuit, eggs any style, fried chicken crispy sweet onion 14
- FRENCH TOAST
Candied pecans, bourbon maple syrup, fresh strawberries, toasted coconut, whipped cream 14

SHRIMP & GRITS
Creole shrimp, cheddar grits, Andouille sausage, braised greens, fried egg 15

BLACKENED AHI TUNA BLT*
Toasted multigrain bread, bacon, lettuce & tomato, served with a cilantro lime aioli 17

- STEAK & EGGS
Pub steak, gravy, two eggs any style homefries & toast 16
- LOBSTER ROLL
Fresh Lobster, shaved lettuce, buttered brioche roll served with house cut French fries Mrkt.
- *BACON & BLEU BURGER
Maytag Bleu cheese, maple pepper, bacon, caramelized onion 15

CRISPY FISH OR STEAK TACO
Crispy cod, spicy aioli, shredded cabbage, guacamole soft flour tortilla 14

CHICKEN SANDWICH
Goat cheese, arugula, tomato, basil pesto, Ciabatta bread 12

POB BREAKFAST SANDWICH
Fried egg with choice of bacon or Andouille sausage Served with avocado & tomatoes 12

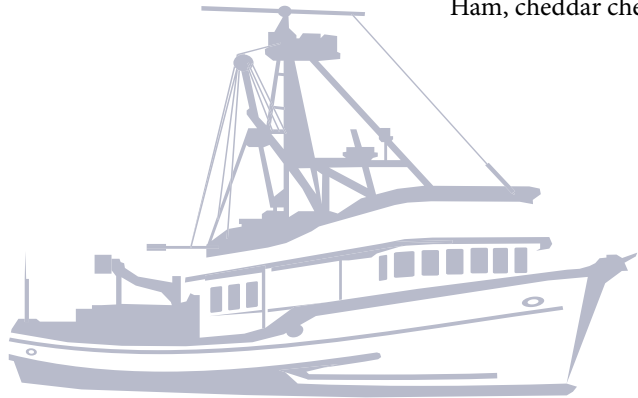
POB CRAB COBB SALAD
Snow crab, bacon, hard boiled egg, bleu cheese, avocado, tomato, sherry vinaigrette 25

SIGNATURE OMELETTES

CRAB FLORENTINE OMELETTE*
Snow crab, egg whites, spinach, goat cheese and caramelized onions 16

NEW ORLEANS OMELETTE*
Lobster, Andouille sausage, cheddar cheese, peppers, onions 17

WESTERN OMELETE*
Ham, cheddar chesse, peppers and onions 13



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.