RAW BAR*

ONE DOZEN MATUNUCK OYSTERS (GF) 29.95 add a bottle of Taittinger Champagne 75.00

OYSTER SAMPLER (GF) assortment of twelve local oysters 29.95 add a bottle of Taittinger Champagne 75.00

OYSTERS A LA CARTE GF 2.75 each

JUMBO SHRIMP GF U/8 4.25 each

LITTLENECK CLAMS GF Narragansett Bay 1.95 each

CHERRYSTONES GF Narragansett Bay 1.95 each

CHILLED LOBSTER ©F half 17.95 whole 35.95

CHOWDER

NEW ENGLAND CLAM CHOWDER (creamy) chopped clams, red bliss potatoes, bacon, clam broth cut 6.50 bowl 8.50

SALADS

Add lobster salad 16.95/ tuna 16.95/ fried oysters 8.95 salmon 10.95/ seared shrimp 11.95/ chicken 7.95

BEET AND GOAT CHEESE GF organic mixed greens, roasted beets, goat cheese, spiced pecans, orange-rice wine vinaigrette small 8.95 large 13.95

MATUNUCK HOUSE SALAD GF organic mixed greens, cucumbers, cherry tomatoes, balsamic vinaigrette small 6.50 large 9.95

CAESAR (GF) romaine lettuce, white anchovies, garlic crostini, house-made dressing small 7 large 12



PT. JUDITH CALAMARI lightly fried, cherry peppers, arugula, capers, citrus aioli 16.95

LITTLENECKS & CHOURICO (GF) RI littlenecks, tomatoes, garlic, white wine, white beans, garlic crostini small 11.95 large 18.95

HOUSE-MADE STUFFIE chopped qualog meat, bell pepper, chourico, basil 5.50 each

PANKO CRUSTED OCTOPUS spicy mayo, scallions, eel sauce, pickled vegetable 19.95

BLUE MUSSELS simply steamed, served with drawn butter small 10.95 large 15.95

STEAMERS (GF) 1½ lbs of soft-shelled clams, clam broth, drawn butter 18.95

CLAMS CASINO 8 per order, RI littlenecks, parsley, bell pepper, lemon, bacon, bread crumb 14.95

OYSTERS ROCKEFELLER 5 per order, pernod, spinach, bacon, bread crumb, fresh herbs 14.95

BOURBON OYSTERS GF 5 per order, Bourbon chipotle sauce 14.95

GRILLED OYSTERS (F) 5 per order, garlic butter, fresh herbs 14.95

OYSTER TRIO two Grilled, two Bourbon, two Rockefeller 16.95

SANDWICHES

Served with french fries Substitute house salad 1.95/beet and goat cheese salad 2.95

LOBSTER ROLL chilled lobster, lightly dressed with mayonnaise, chopped celery, grilled buttery roll 29.95

OYSTER PO BOY lightly fried oysters, lettuce, tomato, pickles, rémoulade, coleslaw, toasted baguette 19.95

BLACKENED CHICKEN SANDWICH lettuce. tomato, pickles, rémoulade, coleslaw, toasted baguette 16.95

ENTREES

BOILED LOBSTER (GF) 11/2 lb lobster, and choice of one side 37.95

STUFFED LOBSTER 1½ lb lobster, jumbo shrimp, scallops, seafood stuffing, and choice of one side 46.95

ALASKAN KING CRAB GF 1½ lbs king crab, and choice of one side 73.95

TOGARASHI SCALLOPS GF seared scallops, togarashi sesoning, sticky rice, pickled ginger aioli, cucumber-carrot slaw 32.95

CLAMS & LINGUINE RI littlenecks, white wine, garlic, extra virgin olive oil, fresh herbs 25.95

GRILLED ATLANTIC SALMON (GF) sweet and spicy ginger chili glaze, sautéed snow peas, sticky rice 26.95

BLACKENED YELLOWFIN TUNA* (GF) fire-roasted sweet pepper relish, creole mustard cream sauce, sticky rice 32.95

POTTER POND POKE BOWL* (AGF) vellowfin tuna, edamame, peppers, seaweed, avocado, carrot, cucumber, crispy wontons, sticky rice, sesame tamari, ginger aioli 24.95

FRIED OYSTERS lightly fried, coleslaw, french fries, rémoulade 26.95

FISH & CHIPS fresh Atlantic cod, coleslaw, french fries, tartar 20.95

CHILDREN'S MENU

GRILLED CHEESE choice of french fries, or seasonal chef vegetables 7.95

FISH STICKS choice of french fries, or seasonal chef vegetables 7.95

CHICKEN FINGERS choice of french fries, or seasonal chef vegetables 7.95

DESSERTS

KEY LIME POP graham cracker crust, dipped in white chocolate 11.95

FLOURLESS CHOCOLATE TORTE raspberry puree, whipped cream 11.95

(GF) GLUTEN-FREE

(AGF) AVAILABLE GLUTEN-FREE

(v) VEGETARIAN

(VG) VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if you have food allergies



Small Beet Salad 8.95 French Fries 4 Small Caesar Salad 7 Sticky Rice 4 Small House Salad 6.50 Snow Peas Seasonal Chef's Vegetables 5





