



The Matunuck Oyster Bar is committed to uniting fresh, locally grown produce with farm-raised and wild-caught seafood to make the freshest dishes you'll find anywhere. Our raw bar offers a variety of Rhode Island oysters, crisp cherrystones, littleneck clams, jumbo shrimp and chilled lobster tails. Our Matunuck Oysters are grown on our farm in Potter Pond; come tour the farm and see how the oysters are raised from the size of a grain of sand to market size.

**RAW BAR \***

**RHODE ISLAND OYSTER SAMPLER**  
Assortment of 12 local Oysters 21.95

**ISLANDER**  
An assortment of 12 RI grown oysters, 6 littleneck clams and four cocktail shrimp 38.50

**RHODE ISLAND FARM RAISED OYSTERS** 1.85 ea  
MATUNUCK OYSTERS, Potter Pond, RI  
SALT POND SELECTS, Pt. Judith Pond, RI  
EAST BEACH BLONDES, Charlestown Pond, RI  
CEDAR ISLAND OYSTERS, Great Salt Pond Pond, RI  
QUONSET OYSTERS Narragansett Bay, RI  
ROME POINT OYSTERS Narragansett Bay, RI  
NINIGRET OYSTERS Charlestown Pond, RI  
WATCH HILL OYSTERS Winnapaug Pond, RI  
MOONSTONE OYSTERS Pt Judith Pond, RI

LITTLNECKS (small clams) 1.75  
CHERRYSTONES (large clams) 1.75  
JUMBO SHRIMP 2.50

**STARTERS**

**GRILLED OYSTERS**  
Six large, Rhode Island grown oysters grilled with zesty garlic herb butter 11.95



**OYSTERS ROCKEFELLER**  
Six medium sized Rhode Island oysters baked with Pernod, Spinach, bacon breadcrumbs and fresh herbs 11.95

**STEAMED MUSSELS**  
Steamed in white wine, herb butter, with garlic crostini 10.95

**LITTLENECK CLAMS AND CHOURICO**  
Rhode Island littlenecks sautéed in a tomato, garlic, white wine broth with white beans 11.95

**FRIED OYSTER APPETIZER**  
Fried Oysters with cucumber, mint and spicy harissa aioli 10.95

**HOUSE MADE STUFFIE**  
Matunuck Oyster Bar's special recipe with Chourico and cherry peppers 3.95 (EACH)

**PT. JUDITH CALAMARI**  
Lightly fried with cherry peppers and tossed with Arugula, fried capers and topped with citrus aioli 10.95

**SALADS**  
**HOUSE** 7.95  
Mixed greens, cucumber, grape tomato & balsamic vinaigrette

**ARUGULA**  
Baby Arugula with white beans, pickled red onion, Atwell's Gold Cheese and sherry vinaigrette 8.95

**CAESAR**  
Romaine lettuce, white anchovies, house made garlic crouton and Caesar dressing 8.95

**BEET & GOAT'S CHEESE SALAD**  
Mixed greens with roasted beets, goat cheese, walnuts and an orange-rice wine vinaigrette 8.95

ADD CHICKEN\* 5.95 SHRIMP \*(3) 6.95 SALMON 6.95

**CHOWDER & SOUPS**  
Rhode Island clear or New England creamy 5.95  
Lobster Bisque 6.95

**KIDS MENU**  
CHICKEN FINGERS \* 4.95 FISH STICKS 4.45  
GRILLED CHEESE 4.95 PENNE PASTA 4.95  
(ADD VEGETABLES TO ANY KIDS DISH 1.95)

*\*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked*

**ENTREES**

**BOILED LOBSTERS**  
Choose from 1 1/4 Lb (21.95) 1 1/2 Lb (25.95), or 2 Lb (28.95)  
Lobsters, Served with drawn butter, potatoes and chef's vegetables

**STUFFED LOBSTER**  
1 1/2 lb. Lobster with shrimp, scallops, seafood stuffing, potatoes and chefs vegetables 27.95



**CLAMS & LINGUINE**  
Rhode Island little neck clams, white wine, garlic, extra virgin olive oil and fresh herbs 17.50



**FRUTTI DI MARE**  
Sea scallops, calamari, shrimp and mussels in a tomato broth with herb de Provence. Served over linguini 18.95

**OYSTER STEW**  
Fresh shucked Oysters, root vegetable bruniose grilled carrots & fried leeks in a creamy rosemary broth 19.95

**RIBEYE STEAK \***  
Pan seared 12 oz. rib eye topped with a gorgonzola cream sauce, red bliss potatoes and sautéed baby spinach 20.95

**SEARED SCALLOPS**  
Locally harvested sea scallops, roasted butternut squash risotto, Brussels sprouts and hazelnut brown butter 20.95

**DUCK CONFIT**  
Two crispy, skin on duck legs over sweet potato puree and roasted Brussels sprouts with a dried cherry and red onion compote 19.95

**FISH AND CHIPS**  
Fresh Atlantic cod battered and fried served with house cut fries, house made coleslaw and tartar sauce 13.95

**ATLANTIC COD**  
Broiled Cod Loin with seafood stuffing, Saffron cream, rice & chefs vegetable 16.95

**GRILLED SALMON**  
Grilled Atlantic Salmon with Horseradish Dijonnaise, potatoes and green beans 17.95

**SWORDFISH PUTTANESCA**  
Grilled Swordfish with a kalamata olive, red onion and tomato Sauce, Roasted red bliss potatoes & chef's vegetables 19.95

**ONE PINT OF WHOLE BELLY CLAMS**  
Served with house cut fries and house made coleslaw and tartar sauce 18.95

**FRIED OYSTERS**  
Lightly fried oysters served with house cut fries, house made coleslaw and tartar sauce 17.95

**SANDWICHES** served with house cut fries or small house salad

**LOBSTER ROLL**  
Lobster claw and knuckle meat on a grilled top split roll 15.95

**PORTOBELLO SANDWICH**  
Portobello caps, goat's cheese, roasted red peppers, grilled onion & roasted garlic aioli on a toasted bulkie roll 10.50

**SUNSET FARM CHEESE BURGER \***  
1/2 lb of Matunuck free range beef topped with Vermont cheddar, lettuce, tomato and fries 12.50

**COD SANDWICH (FRIED OR BAKED)**  
Fresh Atlantic cod served on a bulkie roll with a side of tartar sauce 10.50



**FRIED OYSTER PO BOY**  
Lightly fried oysters with romaine lettuce on a toasted baguette Served with house made coleslaw and tartar sauce 13.95

**CHICKEN SANDWICH \***  
Grilled chicken with Vermont cheddar, prosciutto, grilled onions and roasted garlic aioli 11.95



# WINE LIST

## WHITES

### PINOT GRIGIO

Placido Primavera	Ca'Donini Collezione
5.95/glass 22.95/bottle	5.95/glass 22.95/bottle

Barone Fini - Italy
7.95/glass 27.95/bottle

### VIDAL BLANC

Greenvale - Rhode Island
6.95/glass 24.95/bottle

### CHENIN BLANC

Dry Creek, Wilson Ranch
8.95/glass 30.95/bottle

### RIESLING

Dr. Loosen - Germany
7.95/glass 27.95/bottle

Newport Vineyards - Rhode Island
9.95/glass 33.95/bottle

### SAUVIGNON BLANC

Oyster Bay - New Zealand
7.95/glass 27.95/bottle

Steelhead - California	Pascal Jolivet Sancerre 09
8.95/glass 30.95/bottle	9.95/glass 38.00/bottle

Frog's Leap - California
42.95/bottle

### GROONER

Gruner Veltliner, Austria Crisp & Dry
6.95/glass 25.95/bottle

### PICPOUL

Picpoul de Pinet, Languedoc France
7.50/glass 28.00/bottle

### PINOT GRIS

Lurton - Argentina	Carmel Road Monterey
7.95/glass 27.95/bottle	8.95/glass 32.95/bottle

### CHARDONNAY

Domaine de Martinolles - France
6.95/glass 24.95/bottle

Oyster Bay - New Zealand
7.95/glass 27.95/bottle

Kendall- Jackson Vintners Reserve 2008
8.95/glass 30.00/bottle

Christian Moreau Chablis 2008 France
10.95/glass 41.95/bottle

### MUSCADET

Muscadet Sevre et Maine	Remy Pannier - France
7.50/glass 28.00/bottle	7.95/glass 27.95/bottle

### ROSE

### VERMENTINO

Aragosta Vermentino di Sardegna
8.95/glass 32.00/bottle

### VERDEJO

Tapena Verdejo Spain
8.95/glass 34.95/bottle

### GEWURZTRAMINER

Jonathan Edwards - Connecticut
11.95/glass 35.95/bottle

### SPARKLING

Blanquette de Limoux French Sparkling
8.00/glass 30.00/bottle

## REDS

### CABERNET SAUVIGNON

J.Lohr Seven Oaks	Pavillion - California
7.95/glass 28.95/bottle	8.95/glass 30.95/bottle

Ring Bolt - Australia	Jordan - California
11.95/glass 39.95/bottle	71.95/bottle

### MERLOT

Lot 205 - California	Jonathan Edwards Merlot
6.95/glass 24.95/bottle	9.95/gls 31.95/btl

### SHIRAZ

Peter Lehmann - Australia	Wolf Blaas Yellow Label
7.95/glass 27.95/bottle	8.95/glass 30.95/bottle

### ZINFANDEL

Renwood - California
7.95/glass 27.95/bottle

Directors Cut - Francis Ford Coppola
9.95 glass 36.95 bottle

The Flock "Smoking Loon" - California
11.95/glass 39.95/bottle

### BEAUJOLAIS

Domaine Dupre "Terre Noire" - France
8.95/glass 30.95/bottle

### CHIANTI

Gabbiano - Italy
6.95/glass 24.95/bottle

### PINOT NOIR

Hob Nob - France	Oyster Bay - New Zealand
6.95/glass 24.95/bottle	9.95/glass 35.95/bottle

### MALBEC

Almos Malbec	Ruta 22
7.25/glass 28.00/bottle	8.95/glass 32.00

## DRAFT BEER

Harpoon IPA	5	Narragansett Lager	3.5
Sam Adams Seasonal	5	Loose Cannon IPA	5
Guinness Stout	5	Newcastle Ale	5

## BOTTLED BEER

Corona Extra	4	Corona Light	4
Heineken	4	Heineken Light	4
Amstel Light	4	Sam Adams	4
Sam Adams Light	4	Magic Hat #9	4
Coors Light	3.5	Budweiser	3.5
Bud Light	3.5	Miller Light	3.5
Michelob Ultra	3.5	Bud Light Lime	3.5
Miller Genuine Draft 65	3.5	Stella Artois Lager	4
Blue Moon	4		

## NON-ALCOHOLIC BEVERAGES

O'Doul's	4.00	Beck's Non Alcoholic	4.00
San Pellegrino	4.25	Ginger Ale	1.75
Coke	1.75	Diet Coke	1.75
Sprite	1.75	Cranberry Juice	2.00
Panna Still water	3.50		

**We are open 7 days a week from 11.30am!**