



RAW BAR

Matunuck Oysters 1.75 *Potter Pond Estuary, Rhode Island*

Ninigret Oysters 1.75

Charlestown Pond, Rhode Island

East Beach Blondes 1.75

Charlestown Pond, Rhode Island

Salt Pond Selects 1.75

Point Judith Pond, Rhode Island

Cedar Island Oysters 1.75

Point Judith Pond, Rhode Island

Rome Point Oysters 1.75

Narragansett Bay, Rhode Island

Watch Hill Oysters 1.75

Winnepaug Pond, Rhode Island

Kumomoto Oysters 2.25

Please ask your server

Pacific Coast Oysters 2.25

Northern California

Oyster Sampler 20.95

Assortment of a dozen local oysters

Littlenecks 1.75

Cherrystones 1.75

Jumbo Shrimp 2.50

Half Lobster Tail 4.95

Whole Lobster Tail 8.95

STARTERS

Matunuck Oysters Rockefeller 11.95

Pernod, spinach, bacon, bread crumbs, and fresh herbs

Point Judith Calamari 9.95

Spicy greens, cherry peppers, fried capers, and citrus aioli

Steamed Mussels 9.95

White wine, herb butter, and garlic crostini

Fall River Stuffies 5.95

Two House-made stuffed quahogs with chouriço and cherry peppers

Fried Oysters 10.95

Cayenne-dusted with chipotle remoulade

Pan-Roasted Littlenecks & Grilled Chouriço 10.95

White beans, tomatoes, garlic, and white wine broth

Grilled Oysters 9.95

Five Salt Pond Select Oysters grilled with zesty garlic herb butter

Fried Whole Belly Clams 12.95

House-made slaw and chipotle remoulade

SOUPS

Quahog Chowder 5.95

Rhode Island clear or New England creamy

SALADS

Add chicken (5.95), shrimp (5.95), salmon (6.95), or fried oysters (6.95) to any salad

House Salad 6.95

Field greens, cucumber, grape tomato, and balsamic vinaigrette

Arugula Salad 8.95

Arugula, white beans, pickled red onion, Atwells Gold cheese, and sherry vinaigrette

Caesar Salad 8.95

Hearts of romaine and garlic croutons with house-made dressing

The Matunuck Oyster Bar prides itself in uniting fresh, locally grown produce with farm-raised and wild-caught seafood to make the freshest dishes you'll find.

Our raw bar offers a variety of crisp cherrystones, littlenecks, jumbo shrimp, and chilled lobsters. We also have several varieties of oysters including Matunuck Oysters, which 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. When the oysters are ready to be enjoyed, we bring them from the farm directly to your plate.

LOBSTERS

Served with mashed potatoes, chef's vegetables, and drawn butter. Larger sizes available, please ask your server

Baked-Stuffed Lobster 26.95

1 1/2 lb lobster, lazy man-style, stuffed with lobster, scallops, shrimp, and seafood stuffing

Boiled 1 1/4 lb Lobster 20.95

Boiled 1 1/2 lb Lobster 24.95

Boiled 2 lb Lobster 27.95

MARKET FRESH FISH

Swordfish 18.95

Grilled and topped with lobster tomalley butter. Served with asparagus and mashed potatoes

Atlantic Salmon 15.95

Grilled with a horseradish dijonaise, grilled asparagus, and mashed potatoes

Atlantic Cod 15.95

Broiled with chef's vegetables and basmati rice

ENTREES

Steak Au Poivre 19.95

Pan-seared 12 oz peppered ribeye steak topped with a brandy and green peppercorn cream sauce, served with mashed potatoes, and chef's vegetables

Seared Scallops 18.95

Pan-seared scallops over a lemon zest and caper risotto with grilled asparagus

Fish & Chips 13.95

Local beer-battered cod, hand cut French fries, cole slaw, tartar sauce, and malt vinegar

Fried Oysters 13.95

Served with house-made cole slaw and French fries

Linguine & Clams 15.95

Rhode Island littleneck clams, white wine, garlic, extra virgin olive oil, and fresh herbs

Chicken Parmesan 15.95

Hand-breaded chicken breast with house-made marinara and parmesan cheese over your choice of pasta

Oyster Stew 15.95

A hearty cream stew with whole shucked Matunuck Oysters and frizzled leeks

Frutti di Mare 17.95

Shrimp, scallops, calamari, and mussels in a clam and tomato broth over linguine

Fried Whole Belly Clams 18.95

Served with house-made slaw & tartar sauce

SANDWICHES

All sandwiches served with choice of house-cut French fries or side house salad

Lobster Roll 15.95

Lobster claw and knuckle meat on a buttery grilled roll

Carpenter's Farm 1/2 lb Cheeseburger* 9.95

Carpenter's Farm grass-fed beef, Vermont cheddar, fried onions, lettuce, and tomato

Grilled Chicken Sandwich 9.95

Grilled chicken breast with barbeque sauce, cheddar cheese, and bacon on a grilled baguette

Atlantic Cod Sandwich 9.95

Baked or fried Atlantic cod with lettuce and tomato on a bulkie roll with a side of chipotle remoulade

Fried Oyster Po' Boy 11.95

With tartar sauce and shredded romaine

KIDS

All kids' meals come with French fries and a small soda 4.95

**Chicken Fingers • Cheeseburger • Fish Sticks
Macaroni & Cheese • Fried Shrimp**

*Consumption of raw or undercooked foods can cause food-borne illness



WHITES

PINOT GRIGIO

Fabiano - Italy

Citrus and crisp minerals. Best with our Seared Scallops.
5.95/glass 21.95/bottle

Barone Fini - Italy

Juicy flavors of ripe apples and lychee. Great with our Raw Bar, Seared Scallops, or Linguine and Clams.
7.95/glass 27.95/bottle

VIDAL BLANC

Greenvale - Rhode Island

Aromatic, fresh, and crisp wine. We recommend this with our Raw Bar, Grilled Oysters, and Linguine and Clams.
6.95/glass 24.95/bottle

RIESLING

Dr. Loosen "L" - Germany

Off dry and crisp. Try with our Fried Oysters or Fish and Chips.
7.95/glass 27.95/bottle

Newport Vineyards - Rhode Island

Semi-dry with floral, rich melon, and mineral flavors. Great with our Fried Oysters.
9.95/glass 33.95/bottle

CHENIN BLANC

Dry Creek - California

Crisp tropical fruit flavors. Great with our Raw Bar.
8.95/glass 30.95/bottle

La Craie Vouvray - France

Unoaked with a refreshing crispness. Best with our Seared Scallops, Pan-roasted Littlenecks with Chouriço, and Lobster.
10.95/glass 36.95/bottle

SAUVIGNON BLANC

Oyster Bay - New Zealand

Crisp grapefruit flavor. Great with our Raw Bar and lobster dishes.
7.95/glass 27.95/bottle

Frog's Leap - California

Grapefruit, and peaches. Best with our Fruitti Di Mare.
42.95/bottle

Steelhead - California

Citrus and mineral flavors. Recommended with our Atlantic Cod.
8.95/glass 30.95/bottle

POUILLY-FUISSE

Domaine J.A. Ferret "Les Moulins" - France

Highly regarded domaine in the heart of Pouilly Fuisse. Try with our Swordfish, Atlantic Salmon, Lobster, or Oyster Stew.
55.95/bottle

PINOT GRIS

Lurton - Argentina

Rich peach and citrus notes. Try with our Raw Bar or Lobster.
7.95/glass 27.95/bottle

CHARDONNAY

Domaine de Martinolles - France

Clean, crisp, and smooth. Recommended with our Raw Bar, Oyster Po' Boy, Seared Scallops, and Linguine and Clams.
6.95/glass 24.95/bottle

Oyster Bay - New Zealand

Ripe citrus and peaches with a slight oakiness. Try with our Lobster.
7.95/glass 27.95/bottle

Sakonnet Vineyards - Rhode Island

"Unoaked" with pear notes. Try with our Linguine and Clams.
9.95/glass 33.95/bottle

BLEND

Parducci Sustainable White - California

A fruity, floral blend of Sauvignon Blanc and Voignier. Recommend with our Steamed Mussels and Pt. Judith Calamari.
6.95/glass 24.95/bottle

ROSÉ

Remy Pannier - France

Fruity with watermelon and strawberry aromas. Try with our Fish and Chips or Fried Oysters.
7.95/glass 27.95/bottle

WINE LIST

REDS

CABERNET SAUVIGNON

Pavillion - California

Fruity with soft tannins. Try with our Steak Au Poivre.
8.95/glass 30.95/bottle

Ring Bolt - Australia

Ripe berries and juicy cherry. Try with our Black Angus burger.
11.95/glass 39.95/bottle

Jordan - California

Cassis, cherry, cedar and rose petals. Great with our Steak Au Poivre.
71.95/bottle

PETIT SYRAH

The Crusher - California

Rich and full-bodied blueberries, cocoa butter, and nutmeg. Great with our Black Angus burger.
9.95/glass 33.95/bottle

SHIRAZ

Peter Lehmann - Australia

Plum flavors with hints of chocolate. Great with our Steak Au Poivre.
7.95/glass 27.95/bottle

ZINFANDEL

Renwood - California

A light zinfandel with cherry, plum, and nutmeg aromas, and a fruity, spicy flavor. Try with our Fruitti Di Mare or Chicken Parmesan.
7.95/glass 27.95/bottle

The Flock by Smoking Loon - California

Berries and cranberries with sage and black pepper flavors. Great with our Grilled Chicken Sandwich.
11.95/glass 39.95/bottle

BEAUJOLAIS

Domaine Dupre "Terre Noire" - France

Sappy red fruit notes with hits of spice. Best with our Fall River Stuffies, Fried Oysters, or Pan-roasted Littlenecks with Chouriço.
8.95/glass 30.95/bottle

MERLOT

Lot 205 - California

Cassis, blackberry, and cocoa flavors. Try with our Fall River Stuffies.
6.95/glass 24.95/bottle

CHIANTI

A Mano - Italy

Pure concentrated fruit aromas with spicy tannins. Great with our Steak Au Poivre or Chicken Parmesan.
6.95/glass 24.95/bottle

PINOT NOIR

Hob Nob - France

Sweet cherry aromas with cocoa, cherry, and spice flavors. Best with our Grilled Chicken Sandwich, Fried Oysters, or Pt. Judith Calamari.
6.95/glass 24.95/bottle

Gerard Bertrand - France

Cherry and wild raspberry with cinnamon and spice hints. Great with our Atlantic Salmon or Frutti di Mare.
9.95/glass 33.95/bottle

SPARKLING

Westport Rivers Brut - Massachusetts

With aromas of apple blossom, ripe pear, and toasty yeast, it's best paired with our Raw Bar, Oysters Rockefeller, or Grilled Oysters.
11.95/glass 39.95/bottle

Chandon Rosé - California

Deep pink with flavors of apples, pears, and peaches. Pairs very well with our Raw Bar.
9.95/split bottle (for 2)