



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. Our Matunuck Oysters are grown on our farm in Potter Pond.

*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.

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 38.95

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, 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 2.85

CLAM CHOWDER
Rhode Island clear 5.95 or
New England cream 6.95

STARTERS

VEGETABLE STRUDEL
Roasted vegetables and feta wrapped in phyllo, served with fresh herbs and a fire roasted red pepper vinaigrette 10.95 as an entrée 14.95

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

OYSTERS ROCKEFELLER
Six 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

OYSTER STEW
Shucked oysters in a light rosemary scented cream with sweet potato, leeks fresh herbs and house made fennel bread sticks 11.95

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 11.95

SALADS

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

CAESAR
Romaine lettuce, white anchovies, grilled garlic crostini and house made Caesar dressing 9.95

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

ADD CHICKEN* 5.95 SHRIMP *(3) 7.95 SALMON 7.95
FRIED OYSTERS 7.95

ENTREES

SWORDFISH
Grilled Swordfish with roasted tomato olive tapenade over linguini and broccoli rabe 21.95

DUCK CONFIT SALAD
Crispy Duck Leg over mixed greens with sweet potato, gorgonzola, dried cherries, pecans and a pomegranate vinaigrette 17.95

BOILED LOBSTERS
Choose from 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 jumbo shrimp, scallops and seafood stuffing, served with potatoes and chefs vegetables 29.95

CLAMS & LINGUINE
Rhode Island little neck clams, white wine, garlic, extra virgin olive oil and fresh herbs 18.50

ATLANTIC COD
Pistachio crusted Cod Loin with curry brown butter, saffron rice, and braised kale 18.95

ATLANTIC SALMON
Grilled over scallion polenta with romesco sauce and braised kale 17.95

SEARED SCALLOPS
With wild mushroom risotto, truffle butter and roasted Chef's vegetables 22.95

JAMBALAYA
Fried Oysters, Jumbo Shrimp, Chicken, and Spicy Andouille Sausage in a classic Cajun tomato sauce over rice 20.95

CHOICE RIBEYE STEAK FRITES*
Pan seared with house tamarind steak sauce, fries and creamed spinach 21.95 add shrimp or scallops 29.95

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

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 remoulade sauce 18.95

SANDWICHES served with house cut fries or small house salad

LOBSTER ROLL
Chilled Lobster claw and knuckle meat lightly dressed with mayonnaise and chopped celery on a grilled top split roll 16.95

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

GRILLED CHICKEN GRINDER
Grilled chicken with spicy broccoli rabe, sharp cheddar and roasted garlic aioli 11.95

CLAM ROLL
Fried Whole Belly Clams in a grilled top split roll with house cut fries and slaw 13.95

FRIED COD SANDWICH
Fresh Atlantic cod served on a bulkie roll with a side of tartar sauce 11.95

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



WINE LIST

WHITES

PINOT GRIGIO

Placido Primavera 6.95/glass 22.95/bottle
 Casalini delle Venezie 6.95/glass 24.95/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

Ribbonwood - New Zealand 7.95/glass
 26.95/bottle
 Oyster Bay - New Zealand 7.95/glass
 26.95/bottle

Girard - Napa California 8.95/glass 30.95/bottle
 Pascal Jolivet Sancerre 09 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 7.95/glass
 27.95/bottle

CHARDONNAY

Domaine de Martinolles-France 6.95/glass 24.95/bottle
 7.95/glass 27.95/bottle
 Carmel Road - Monterey 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

Cakebread Cellars 2009 Napa 50.00/bottle
 Cheval Pouilly Fuisse 48.95/bottle

MUSCADET

Muscadet Sevre et Maine 7.50/glass
 28.00/bottle

ROSE

Ch Grande Cassagne - France 7.95/glass
 27.95/bottle

VERMENTINO

Aragosta Vermentino di Sardegna 8.95/glass
 32.00/bottle

SPARKLING

Blanquette de Limoux French Sparkling 8.00/glass
 30.00/bottle

Pol Roger NV Brut Champagne 50.00/bottle

Organic Wines

Bonterra Sauvignon Blanc Mendocino County 8.95/gls
 32.95/btl

Bonterra Cabernet Sauvignon Mendocino County 9.95/gls
 36.95/btl

REDS

CABERNET SAUVIGNON

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

Beringer Knights Valley 2008 - Napa 10.95/glass
 38.95/bottle

Jordan - California 71.95/bottle

Cakebread Cellars 2007 - Napa 75.00/bottle

MERLOT

Lot 205 - California 6.95/glass 24.95/bottle
 Chateau St Jean - California 7.95/gls
 28.95/btl

SHIRAZ

Peter Lehmann - Australia 7.95/glass 27.95/bottle
 Greg Norman - Australia 8.95/gls 32.95/btl

ZINFANDEL

Flying Winemaker 09- Lodi 7.95/glass 27.95/bottle
 Directors Cut - Francis Ford Coppola 9.95 glass 36.95 bottle

The Flock "Smoking Loon" - California 39.95/bottle

BORDEAUX

Château Haut Segottes St Emilion Grand Cru 2006 75.00/bottle

BEAUJOLAIS

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

RHONE

Chateauneuf du Pape Monpertuis 2008 70.00

ITALY

Gabbiano Chianti - Italy 6.95/glass 24.95/bottle
 Falseco Sangiovese 8.95/glass 32.95/bottle

PINOT NOIR

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

CARMENERE

Root 1 Chile 2009 7.95/glass 27.95/bottle

MALBEC

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

DRAFT BEER

Harpoon IPA 5
 Sam Adams Seasonal 5
 Guinness Stout 5
 Narragansett Lager 3.5
 Peak Organic IPA 5
 Newcastle Ale 5

BOTTLED BEER

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

NON-ALCOHOLIC BEVERAGES

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

We are open 7 days a week from 11.30am
 Year round