



oyster bar • restaurant • seafood market

629 succotash road • east matunuck r.i. • 401.783.4202

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 anywhere in Rhode Island.

Our raw bar offers a variety of crisp cherrystones, littlenecks, jumbo shrimp, chilled lobsters, and several varieties of oysters.

The Matunuck Seafood Market offers farm-raised and wild-caught seafood, including Matunuck Oysters, which are grown right off of our waterfront patio in 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.

Breakfast

Saturday & Sunday: 8a - 11.30a

Lunch & Dinner

Sunday through Thursday: 12p - 9.30p

Friday & Saturday: 12p - 10p

*629 Succotash Road
East Matunuck, RI 02879
Tel 401.783-4202*

Visa, Master Card and Discover accepted



Dinner

Raw Bar*

Oysters

Matunuck Oysters <i>Potter Pond</i>	1.75
Ninigret Oysters <i>Charlestown Pond</i>	1.75
Salt Pond Select Oysters <i>Point Judith Pond</i>	1.75
East Beach Blonde Oysters <i>Charlestown Pond</i>	1.75
Watch Hill Oysters <i>Winnepaugh Pond</i>	1.75
Rome Point Oysters <i>Narragansett Bay</i>	1.75
Cedar Island Oysters <i>Prince Edward Island</i>	2.00
Kumomoto Oysters <i>Pacific Coast</i>	2.25
Cherrystones <i>Potter Pond</i>	1.25
Littlenecks <i>Potter Pond</i>	1.75
½ Lobster Tail	5.95
Whole Lobster Tail	10.95

Starters

Matunuck Oysters Rockefeller <i>with Pernod, spinach, bacon, bread crumbs and fresh herbs</i>	11.95
Local Steamers <i>fresh from Potter Pond served with drawn butter</i>	10.95
Point Judith Calamari <i>with spicy greens, cherry peppers, fried capers and citrus aioli</i>	9.95
Steamed Mussels <i>steamed in white wine, herb butter, and served with garlic crostini</i>	9.95
Pan-Roasted Littlenecks with Grilled Chorizo <i>with white beans, Wishing Stone Farms tomatoes, garlic, and a white wine broth</i>	9.95
Home Made Tortilla Chips <i>with mango-cilantro salsa</i>	5.95
Spicy Sriracha Wings <i>served with cilantro, lime and ranch dressing</i>	10.95
New Bedford Cod Cake <i>with chipotle remoulade, Arcadian Fields mixed greens and slaw</i>	9.95
Stuffies <i>house made stuffed quobogs</i>	1.75 ea./4.95 (for 3)
Fried Oysters <i>dusted with cayenne served with chipotle remoulade</i>	10.95
Fried Whole Belly Clams <i>house made with slaw and tartar sauce</i>	12.95 per ½ pt./25.90 per pt.

Soups

New England Quahog Chowder <i>our house-made creamy chowder</i>	5.95
Rhode Island Quahog Chowder <i>our house-made clear chowder</i>	5.95
Soup of the Day <i>made fresh, ask server for details</i>	



Salads

Add grilled chicken (4.95), shrimp (5.95), or salmon (6.95) to any salad

Wishing Stone Farms Field Greens <i>with ricotta, toasted walnuts and strawberry-champagne vinaigrette</i>	7.95
Arcadian Fields Spicy Field Greens <i>with white beans, pickled red onion, Atwells Gold cheese and sherry vinaigrette</i>	7.95
Moonstone Farm House Salad <i>Cucumber, grape tomato and balsamic vinaigrette</i>	6.95
Caesar <i>hearts of romaine, house-made dressing and garlic croutons</i>	7.75

Sandwiches

Lobster Roll <i>claw and knuckle meat on a buttery grilled roll</i>	15.95
Fried Oyster Po' Boy <i>with tartar sauce and shredded romaine</i>	9.95
½-pound Black Angus Cheeseburger <i>with spicy greens, cherry peppers, fried capers and citrus aioli</i>	8.95
<i>add bacon 1.50</i>	<i>add fried egg 50¢</i>
Portobella Burger <i>grilled portobella cap with sliced tomatoes, fresh mozzarella and basil pesto</i>	8.95
Fried Sole Sandwich <i>with shredded romaine and tartar sauce</i>	9.95

Entrees

Grilled Black Angus Ribeye* <i>12 oz. ribeye with béarnaise butter, roasted red bliss potatoes and grilled asparagus</i>	5.95
Broiled Sea Scallops <i>with lemon, white wine, garlic, bacon, panko bread crumbs, with sautéed zucchini and summer squash</i>	18.95
Fish & Chips <i>local beer-battered cod, hand cut fries, coleslaw, tartar sauce, and malt vinegar</i>	12.95
Linguine & Clams <i>Potter Pond littlenecks, white wine, garlic, extra virgin olive oil, fresh herbs</i>	14.95
Penne Pesto <i>basil pesto with diced roma tomatoes finished with Narragansett Creamery Atwells Gold cheese</i>	10.95
Baby Back Ribs <i>bourbon BBQ sauce, Kenyons corn bread, baked beans, and slaw</i>	16.95
Beachside Clam Bake <i>steamed 1 ¼ pound lobster, steamers, littlenecks, potatoes, corn on the cob with drawn butter</i>	25.95

Lobsters

Served with boiled red bliss potatoes, corn on the cob, and drawn butter. All lobsters are market price, please ask your server.

Larger sizes available.

Boiled 1 ¼ pound lobster	20.95
Boiled 1 ½ pound lobster	24.95
Baked 2 pound lobster	27.95
Baked stuffed 1 ½ pound lobster	25.95
<i>Lazy Man's Style, with shrimp, scallops and seafood stuffing</i>	



Market Fresh Fish

Swordfish <i>grilled and topped with lobster tomalley butter and served with asparagus and roasted red bliss potatoes</i>	18.95
Atlantic Salmon <i>pan-seared with sautéed Wishing Stone Farms zucchini and summer squash, and basmati rice</i>	15.95
Point Judith Fluke <i>broiled with sautéed Wishing Stone Farms zucchini and summer squash, and basmati rice</i>	15.95
Georges Banks Atlantic Cod <i>broiled with sautéed Wishing Stone Farms zucchini and summer squash, and basmati rice</i>	15.95
Yellowfin Tuna <i>pan-seared with sautéed Wishing Stone Farms zucchini and summer squash, and basmati rice</i>	18.95

Kids' Menu

Chicken fingers	4.95
Cheeseburger	4.95
Fish Sticks	4.95
Macaroni & Cheese	4.95
Fried Shrimp	4.95

Desserts

Handcrafted by Ocean State Chocolates

Strawberry Cheesecake <i>Narragansett Creamery ricotta yogurt cheesecake topped with Sweet Berry Farms strawberry balsamic sauce and Ocean State Chocolates Belgian dark chocolate sea salted caramel sauce</i>	8
Chocolate Guinness Torte <i>Ocean State Chocolates Belgian dark chocolate torte infused with Guinness stout beer served with hand-made espresso ice cream</i>	8
Pineapple Upside Down Cake <i>Fresh Hawaiian pineapple and brown sugar infused butter cake served with a scoop of handmade crystalized ginger ice cream</i>	6
Chocolate Polenta Cake <i>Ocean State Chocolates Belgian dark chocolate pudding served with hand-made vanilla bean ice cream, drizzled with South County Apiaries fig hazelnut honey</i>	7
Croissant Bread Pudding <i>Ocean State Chocolates Belgian dark chocolate pudding served warm and topped with a scoop of hand-made vanilla bean ice cream drizzled with Ocean State Chocolates Belgian dark chocolate sauce</i>	6



Wine List

Whites

	<i>Glass</i>	<i>Bottle</i>
Pinot Grigio - Spasso <i>Italy</i>	6	22
Pinot Grigio - Ca Montini <i>Italy</i>		39
Sauvignon Blanc - Harbor Town <i>New Zealand</i>	8	30
Sauvignon Blanc - St. Supery, <i>Napa</i>		34
Chardonnay - Stone Creek <i>California</i>	6	22
Chardonnay - Edna Valley <i>San Lois Obispo</i>	8	31
Chardonnay - Catena <i>Argentina</i>		36
Chardonnay - Ramey <i>Sonoma</i>		52
Riesling - Loredona <i>Monterey</i>	7	26
Pinot Gris - Montinore <i>Oregon</i>		33
Albarino - Nessa <i>Spain</i>	9	34
Muscadet - Fruitiere "Petite M" <i>Loire</i>	8	32
Picpoul de Pinet - Caves de Pomerol <i>France</i>	7	26
Gruner Veltliner - Hugel (1 L) <i>Austria</i>	7	34
Blend - Caymus Conundrum <i>Napa</i>		48
Rose - Susana Balbo "Crios" <i>Italy</i>	9	35
White Zinfandel - Montevida <i>California</i>	5	18

Reds

	<i>Glass</i>	<i>Bottle</i>
Merlot - Tilia <i>Chile</i>	6	22
Merlot - 14 Hands <i>California</i>		32
Cabernet - Stone Creek <i>California</i>	7	27
Cabernet - Justin <i>Paso Robles</i>		39
Cabernet - Jordan <i>Alexander Valley</i>		72
Malbec - Tilia <i>Argentina</i>	7	27
Malbec - Don David <i>Argentina</i>		36
Pinot Noir - Silver Ridge <i>California</i>	6	22
Pinot Noir - Gerard Bertrand <i>France</i>	9	36
Zinfandel - Brazin "Old Vine Zin" <i>Lodi</i>		31
Rioja Crinza - El Coto <i>Spain</i>	7	28
Carmenere - Puerto Infinito <i>Chile</i>		31
Shiraz - Razors Edge <i>Australia</i>	7	28
Blend - Rojo Mojo <i>Spain</i>	7	26
Super Tuscan - Argiano "Non Confuditor" <i>Italy</i>		45
Chianti Classico - Castella D'Albola <i>Italy</i>		29

Sparkling Wines

	<i>Glass</i>	<i>Bottle</i>
Brut - Veuve Cliquot Yellow Label, <i>France</i>	Split	45
Brut - Veuve Cliquot Yellow Label, <i>France</i>	Bottle	80
Blanc de Noir - Gloria Ferrer, <i>California</i>		35
Prosecco - Lunetta, <i>Italy</i>	8	29



Spirits

Vodka

Absolut, Absolut Citron, Ketel One, Ketel One Citreon, Grey Goose, Stolichnaya (Oranj, Razberri, Vanil), Burnett's (Raspberry, Citrus, Pomegranate, Vanilla), Fire Fly Sweet Tea

Gin

Tanqueray, Bombay Dry, Bombay Sapphire, Beefeater, Hendrick's

Rum

Captain Morgan, Gosling's, Sailor Jerry, Bacardi, Bacardi Limón, Meyer's, Mount Gay Eclipse, Malibu

Tequila

Patron (Silver, Añejo), Sauza Gold, Jose Cuervo Especial, Jose Cuervo 1800

Whiskey & Scotch

Jameson, Jack Daniel's, Jim Beam, Knob Creek, Maker's Mark, Crown Royal, Canadian Club, Seagram's 7, Seagram's VO, Johnnie Walker Red Label, Johnnie Walker Black Label, Dewar's White Label, Glenfiddich, Glenlivet, Oban, Macallan, Chivas Regal

Brandy & Cognac

Christian Brothers VS, Courvosier VSOP, Hennessy VS, Rémy Martin VSOP

Liqueurs & Cordials

Sambuca, Cointreau, Grand Marnier, Kahlúa, Tia Maria, Frangelico, Godiva Chocolate Liqueur, Bailey's Irish Cream, Southern Comfort, Chamboard, Drambuie, B&B, Midori, Amaretto DiSaronno, PAMA Pomegranate Liqueur, Campari

Beers

Draught

Berkshire Pale Ale, Berkshire Steel Rail, Narragansett Lager, Samuel Adams Summer Ale, Belfast Bay Lobster Ale, Blue Moon

Bottled

Samuel Adams, Coors Light, Corona, Corona Light, Landshark, Long Trail Pale Ale, Heineken, Narragansett, Budweiser, Bud Lite,, Bass, Miller Lite, Heineken Light, Amstel Light, Michelob Ultra, Magic Hat #9, O'Doul's

