

RAW BAR\*

**MATUNUCK OYSTERS** our own farm-raised oysters grown right here in Potter Pond 2.50 *each*

**R.I. OYSTERS** from our fellow farmers 2.50 *each*

**JUMBO SHRIMP** U/8 3.95 *each*

**LITTLENECKS & CHERRYSTONES** 1.95 *each*

**CHILLED LOBSTER** *half* 17.95 *whole* 35.95

**OYSTER SAMPLER** assortment of twelve local oysters 26.95

**PASSION FRUIT OYSTERS** <sup>GF</sup> 6 *per order*, RI oysters on the half-shell, brunoise cucumber, passion fruit, salmon roe 14.95

**ISLANDER** assortment of twelve local oysters, six littleneck clams, four jumbo shrimp 49.95

**“PASS” THE TOWER** <sup>GF</sup> an Islander, a chilled whole lobster, Pt. Judith Jonah crab, tuna poke, seaweed salad 89.95

**TAITTINGER AND A DOZEN** bottle of Taittinger Champagne, one dozen Matunuck oysters 95.00

**CAVIAR** 30 gram Browne Trading Co. Siberian caviar with crème fraîche and blinis 53.00  
add twelve Matunuck oysters 72.00

CHOWDER

**RHODE ISLAND CLAM CHOWDER** <sup>GF</sup> (clear) chopped clams, red bliss potatoes, bacon, clam broth *cup* 5.50 *bowl* 7.50

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

APPETIZERS

**MUSSELS** <sup>AGF</sup> white wine, herb butter, garlic crostini *small* 10.95 *large* 15.95

**LOBSTER PIZZA** naan, lobster, mascarpone, arugula, gouda, prosciutto, mozzarella, white truffle 23.95

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

**PT. JUDITH CALAMARI** lightly fried, cherry peppers, arugula, capers, citrus aioli 15.95

**LITTLENECKS & CHOURICO** <sup>AGF</sup> RI littlenecks, tomatoes, garlic, white wine, white beans, garlic-grilled crostini *small* 11.95 *large* 18.95

**HOUSE-MADE STUFFIE** chopped quahog meat, bell pepper, choriço, basil 5.50 *each*

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

**CHEESE BOARD** assortment of three artisanal cheeses, seasonal accompaniments, crackers 17.95  
add charcuterie 9.95

**GRILLED OYSTERS** <sup>GF</sup> 5 *per order*, garlic butter, fresh herbs 13.95

**JONAH CRAB SALAD** <sup>GF</sup> cucumber, avocado purée, coconut-lime crema, toasted coconut, pickled shallots 15.95

**BOURBON OYSTERS** <sup>GF</sup> 5 *per order*, Bourbon chipotle sauce 13.95

**MINI TUNA TARTARE TACOS**\* <sup>AGF</sup> 3 *per order*, mini tacos, avocado, tomato salsa, cilantro, chipotle cream, ancho chili dust 12.95

**OYSTER TRIO** two Grilled, two Bourbon, two Rockefeller oysters 15.95

**LOCAL CATCH CRUDO** <sup>GF</sup> ponzu, fennel, radish, mint, lime, everything lavash crisp 15.95

**STEAMERS** <sup>GF</sup> 1½ lbs of soft-shelled clams, clam broth, drawn butter 18.35

**CUCUMBER OYSTERS** 6 *per order*, lightly fried oysters, cucumber, avocado, rémoulade, mint, red onion 15.95

SALADS

Add chicken 7.95/ fried oysters 8.95/ salmon 10.95/ shrimp 11.95  
scallops 12.95/ lobster salad 16.95/ tuna 16.95

**HOUSE** <sup>GF</sup> Matunuck organic mixed greens, cucumbers, cherry tomatoes, balsamic vinaigrette *small* 6.50 *large* 9.95

**CAESAR** <sup>AGF</sup> romaine lettuce, white anchovies, garlic crostini, house-made dressing *small* 6.95 *large* 11.95

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

**ARUGULA** <sup>AGF</sup> fennel, grape tomatoes, sunflower seeds, Pecorino Toscano cheese, lemon-thyme dressing *small* 8.95 *large* 15.95

**SESAME SEARED TUNA**\* <sup>AGF</sup> Matunuck organic mixed greens, julienned vegetables, pickled ginger, crispy wontons, cilantro-lime vinaigrette 26.95/ 8oz.

SANDWICHES

Served with fries  
Substitute truffle fries 4.50 / house salad 1.95/ caesar salad 1.95  
beet and goat cheese salad 2.95

**LOBSTER ROLL** chilled lobster meat, lightly dressed with mayonnaise, chopped celery, grilled buttery roll 28.95

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

**SUNSET FARM BURGER**\* Narragansett ½ lb all natural free-range beef, Vermont cheddar, lettuce, tomato 16.95

**GRILLED CHICKEN SANDWICH** bacon, smoked mozzarella, Rhed's mustard BBQ, arugula, ciabatta 16.95

<sup>GF</sup> GLUTEN-FREE

<sup>AGF</sup> AVAILABLE GLUTEN-FREE

<sup>V</sup> VEGETARIAN

<sup>VG</sup> 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

ENTRÉES

**ROASTED CAULIFLOWER** <sup>GF</sup> <sup>VG</sup> <sup>V</sup> Himalayan red rice, cauliflower-almond purée, toasted almonds, verjus-golden raisin emulsion 22.95

**GRAIN BOWL** <sup>GF</sup> <sup>V</sup> avocado purée, quinoa, roasted corn, tomato, cucumber, queso fresco, toasted pumpkin seeds, aji amarillo sauce 20.95

**POTTER POND POKE BOWL**\* <sup>AGF</sup> yellowfin tuna, edamame, peppers, seaweed, avocado, carrot, cucumber, crispy wontons, sticky rice, sesame tamari, ginger aioli 24.95

**TOGARASHI SCALLOPS** <sup>GF</sup> seared scallops, togarashi seasoning, sticky rice, pickled ginger aioli, cucumber-carrot slaw 30.95

**JAMBALAYA** <sup>AGF</sup> fried oysters, jumbo shrimp, chicken, spicy andouille sausage, Cajun tomato sauce, rice 24.95

**GRILLED ATLANTIC SALMON** <sup>GF</sup> sweet and spicy ginger chili glaze, sautéed snow peas, sticky rice 26.95

**BOILED LOBSTER** <sup>GF</sup> 1½ lb lobster, corn on the cob, red bliss potatoes 37.95

**STUFFED LOBSTER** 1½ lb lobster, jumbo shrimp, scallops, seafood stuffing, corn on the cob, red bliss potatoes 46.95

**ALASKAN KING CRAB** <sup>GF</sup> 1½ lbs king crab, corn on the cob, red bliss potatoes 73.95

**CLAMS & LINGUINE** RI littlenecks, white wine, garlic, extra virgin olive oil, fresh herbs 23.95

**BLACKENED YELLOWFIN TUNA**\* <sup>AGF</sup> fire-roasted sweet pepper relish, creole mustard cream sauce, mashed red bliss potatoes 28.95

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

**FISH & CHIPS** fresh Atlantic cod, coleslaw, fries, tartar 19.95

**ONE PINT OF FRIED BAY SCALLOPS** lightly fried, coleslaw, fries, tartar 25.95

**ALL NATURAL 14oz RIBEYE**\* <sup>AGF</sup> blue cheese butter, truffle parmesan fries 36.95  
add scallops 10.50 / shrimp 8.00

**PENNE PESTO** basil-pesto cream, tomato, Parmigiano-Reggiano 16.95  
add shrimp 11.95/ chicken 7.95/ salmon 10.95/ scallops 12.95

**PAN-ROASTED CHICKEN BREAST** <sup>AGF</sup> farro, haricots verts, beans, salsa verde 26.95

OPEN FOR LUNCH AND DINNER 363 DAYS A YEAR

 MATUNUCKOYSTERBAR

 MATUNUCKOYSTERBAR



2002

OCEAN STATE AQUA FARM

Matunuck Oyster Farm originates as a 1-acre shellfish farm in Potter Pond and with the support from the RI Seagrant, the farm serves as an educational platform to inform the community about the ecosystem benefits of shellfish farming

2004

RHODY OYSTERS

First distribution of Matunuck Oysters to restaurants and farmers markets across RI

2006

FROM 41° N, 71° W AND BEYOND

Matunuck Oysters are sold to restaurants and wholesalers across the nation in cities such as Boston, NYC, Chicago, Philadelphia and Washington DC

2007

EXPANDING ONE ACRE AT A TIME

To accommodate the growing demand of seafood, the Matunuck Oyster Farm expands its operation to a 7-acre farm

2008

LOCAL SOLUTIONS TO A GLOBAL PROBLEM

Matunuck Oyster Farm merges forces with various federal and state agencies in an effort to restore oyster reefs across RI and protect the health of local marine ecosystems

2009

POND TO PLATE

The Matunuck Oyster Bar opens on July 1st, with the mission of providing fresh local seafood, simply served, in a friendly comfortable atmosphere

2011

ORGANIC VEGETABLE FARMING

Matunuck Organic Vegetable Farm establishes on the northern edge of Potter Pond to provide the oyster bar with fresh, locally grown, USDA organic certified produce

2013

GLOBAL RECOGNITION

The Matunuck Oyster Bar named “Top 10 Oyster Bars in the World” by USA Today

2018

THE MATUNUCK HATCHERY

In collaboration with URI, a pilot scale shellfish hatchery begins at the Matunuck Marina to provide the state with locally produced oyster and bay scallop seeds



MATUNUCK OYSTER BAR

(MAH-TOO-NUCK)

a farm to table restaurant

RhodyOysters.com

629 Succotash Road, Wakefield, RI 02879

Matunuck  
• OYSTER BAR •

CHILDREN'S MENU

Ages 12 and under

ATLANTIC COD FISH STICKS

french fries or Matunuck Farm Chef's vegetables 7.95

GRILLED CHEESE

french fries or Matunuck Farm Chef's vegetables 7.95

PENNE PASTA

butter or marinara sauce 6.50