## Steamers
- **RI littlenecks, white wine**: RI littlenecks, white wine.
- **RI chourico**: RI chourico, onion, herbs.

### Chowder-Stew-Bisque

**Rhode Island (clear)**
- cup: 5.50
- bowl: 7.50

**New England (cream)**
- cup: 6.50
- bowl: 8.50

### Lobster-Butternut Bisque
- Toasted pumpkin seeds, topped with butter-poached RI lobster.

### Open for Lunch and Dinner 363 Days a Year
- **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.
- **Pass** The Tower**: An Islander, a chilled whole lobster, Pt. Judith Jonah Crab, tuna poke, seaweed salad. 89.95.
- **Taittinger and a Dozen**: Bottle of Taittinger and a dozen Matunuck Oysters. 95.00.
- **Raw Bar**: Open for lunch and dinner 363 days a year.

### Caviar
- 30 gram Browne Trading Co. Siberian Caviar.

### Passion Fruit Oysters
- Bonito fish, passion fruit.

### Islander
- Assortment of twelve local oysters, six littlenecks clams, four jumbo shrimp.

### "Pass" the Tower
- Half, whole lobster.

### Taittinger and a Dozen
- Champagne, one dozen Matunuck Oysters.

### Pass the Tower
- Twelve Matunuck Oysters.

### Labrador Oysters
- Oysters grown right here in Potter Pond.
- Matunuck organic mixed greens, julienne vegetables, pickled ginger, crispy wontons, cilantro-lime vinaigrette.

### Passion Fruit Oysters
- Cucumber, avocado, rémoulade, mint, red onion.

### Oyster Trio
- Grilled, Bourbon, Rockefeller.

### Oyster Trio
- Two Grilled, two Bourbon, two Rockefeller.

### Grilled Oysters
- Seafood stuffing, mashed red bliss potatoes, Matunuck Farm Chef’s vegetables.

### Roasted Cauliflower
- Himalayan red rice, cauliflower-almond puree, toasted almonds, verjus-golden raisin emulsion.

### Grilled Atlantic Salmon
- Sweet and spicy ginger chili glaze, sautéed snow peas, sticky rice.

### Boiled Lobster
- 1½ lb lobster, mashed red bliss.

### Stuffed Lobster
- 1½ lb lobster, jumbo shrimp, scallops, seafood stuffing.

### Alaskan King Crab
- 1½ lb King crab, mashed red bliss.

### Clams & Linguine
- 1½ lb lobster, mashed red bliss, Matunuck Farm Chef’s vegetables.

### Blackened Yellowfin Tuna
- Fire-roasted sweet pepper relish, creole mustard cream sauce, mashed red bliss potatoes.

### Fried Oysters
- Lightly fried oysters, fries, rémoulade.

### Fish & Chips
- Fresh Atlantic cod with fries, coleslaw.

### One Pint of Whole Bellies Clams
- Whole belly clams, lightly fried, fries, coleslaw.

### All Natural 14oz Ribeye
- Blue cheese butter, truffle parmesan fries.

### Penne Pesto
- Basil pesto cream, tomato, Parmigiano-Reggiano.

### Duck Confit
- Braised great northern beans, bacon, garlic sausage.

### Gluten-Free
- Available gluten-free.

### Vegetarian
- Vegan.

### Please inform your server if you have food allergies
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- Please inform your server if you have food allergies.

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### Salads

#### Add
- Lobster 11.50 scallops 12.95/ lobster salad 16.95/ tuna 16.95.

#### House
- Matunuck organic mixed greens, cucumbers, watermelon radish, basil vinaigrette.
- Salmon 6.50 gold 9.95.

#### Caesar
- Romaine lettuce, white anchovies, garlic croutini, house-made dressing.
- Caesar 9.95.

#### Beef and Goat Cheese
- Matunuck organic mixed greens, roasted beets, goat cheese, spicy pecans.
- Orange-ripe vinaigrette.

#### Arugula
- Frisée, shaved brussels sprouts, green apple.
- Manchego cheese, celeriac dressing, croutons.

#### Sesame Seared Tuna
- Matunuck organic mixed greens, julienne vegetables, pickled ginger, crispy wontons, cilantro-lime vinaigrette.

### Sandwiches

- Substrate truffle fries.
- 4.50/ house salad.
- Caesar salad.
- Beef and goat cheese salad.

#### Lobster Roll
- Chilled lobster meat, lightly dressed with mayonnaise, chopped celery, grilled buttery roll.

#### Oyster Po’Boy
- Lettuce, tomato, pickles, rémoulade, coleslaw, toasted baguette.

### Grilled Chicken Sandwich
- Bacon, smoked mozzarella, Rhed’s mustard BBQ, arugula, ciabatta.

### Glazed Chicken Sandwich
- Lime juice, cilantro-lime vinaigrette.

### Beet and Goat Cheese
- Frisée, shaved brussels sprouts, green apple.
- Manchego cheese, celeriac dressing, croutons.

### Arugula
- Frisée, shaved brussels sprouts, green apple.
- Manchego cheese, celeriac dressing, croutons.

### Caesar
- Romaine lettuce, white anchovies, garlic croutini, house-made dressing.
- Caesar 9.95.

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### Sesame Seared Tuna
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### Appetizers

#### Mussels
- White wine, herb butter, garlic croutini.
- Mussels.

#### Lobster Pizza
- Naan bread, lobster, mascarpone, arugula, goya, prosciutto, mozzarella, white truffle.

#### Oyster Rockefeller
- 5 per order.
- Oyster Rockefeller.

#### Oyster Calamari
- Lightly fried, cherryy peppers, arugula, capers, citrus aioli.

#### Littlenecks & Chourico
- RI littlenecks.

#### House-Made Stuffie
- Chopped quahog meat, bell pepper, chorizo, basil.

#### Clams Casino
- 8 per order.

#### Cheese Board
- Assortment of three artisanal cheeses.

#### Grilled Lobster
- 5 per order.
- Grilled Lobster.

#### Quinoa Crab Salad
- Quinoa tabouleh.

#### Bourbon Oysters
- 5 per order.
- Bourbon oysters.

#### Mini Tuna Tarteare Tacos
- 3 per order.

#### Oyster Trio
- Two Grilled.

#### Sea Scallop Ceviche
- Grapefruit, jalapeño, scallion, mint, cilantro, extra virgin olive oil, radish, citrus.

#### Steamer
- 1½ lbs of soft-shelled clams, clam broth.

#### Bronzed Octopus
- Spiced-crusted Spanish octopus.

#### Cucumber Oysters
- 6 per order.

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### Open for Lunch and Dinner 363 Days a Year

- **Facebook**: MatunuckOysterBar
- **Instagram**: MatunuckOysterBar
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.

**RHODY OYSTERS**

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

**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.

**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

**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

**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

**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

**GLOBAL RECOGNITION**

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

**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

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**MATUNUCK OYSTER BAR**

(MAH-too-nuck)

a farm to table restaurant

RhodyOysters.com

629 Succotash Road, Wakefield, RI 02879

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**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