**COOKED SHELLFISH**
OYSTER ROCKEFELLER six oysters baked with pernod, spinach, bacon, breadcrumbs & fresh herbs 14.95
LITTLENECKS & CHOURICO RI littlenecks sautéed in tomatoes, garlic, white wine & white beans with garlic-grilled crostini 14.95
CLAMS CASINO eight RI littlenecks, with a buttery bacon & bread crumb topping 13.95
GRILLED OYSTERS six oysters topped with garlic butter and fresh herbs 13.95
BOURBON OYSTERS six broiled Matunuck oysters with a Bourbon chipotle sauce 13.95
OYSTER TRIO two Grilled, two Bourbon & two Rockefeller style oysters 13.95
STEAMED MUSSELS in white wine & herb butter, served with garlic crostini 8.95 Sm. / 14.95 Lg.
STEAMERS 1 1/2 lbs of soft shell clams, served with clam broth & drawn butter 14.95
CUCUMBER OYSTERS (dine in only) six lightly fried oysters with cucumber, avocado, rémoulade, mint & red onion 13.95

**SALADS**
Add: 5.95 chicken/7.95 fried oysters/10.95 salmon/11.95 scallops/8.95 shrimp/12.95 lobster salad/16.95 tuna
HOUSE SALAD mixed greens, cucumbers, grape tomatoes & balsamic vinaigrette 5.95 Sm./8.95 Lg.
CAESAR SALAD romaine lettuce, white anchovies, garlic crostini & our house made dressing 6.95 Sm./9.95 Lg.
BEET AND GOAT CHEESE SALAD mixed greens, roasted beets, goat cheese, spiced pecans & orange-rice wine vinaigrette 7.50 Sm./10.95 Lg.
SESAME SEALED TUNA SALAD mixed greens, julienne vegetables, pickled ginger, crispy wontons & cilantro lime vinaigrette 24.95/8oz.

**CHOWDER/SOUPS**
Rhode Island (Clear) Cup 4.25 Bowl 5.95
New England (Creamy) Cup 4.75 Bowl 6.95
OYSTER STEW sweet potatoes, parsnips, leeks and bacon simmered in a rich rosemary cream with herb butter poached oysters 14.95
LOBSTER BUTTERNUT BISQUE roasted beet puree and butter poached R.I. lobster Cup 7.95 Bowl 9.95

**STEAK-PASTA-POULTRY**
ALL NATURAL CHOICE 14OZ RIBEYE STEAK* Bourbon grilled sweet onions, mashed red bliss potatoes and Matunuck Farm chef's vegetables 27.95
PENNE PESTO basil pesto cream, tomato & Parmigiano-Reggiano 15.95 / +8.95 shrimp/+5.95 chicken/+10.95 salmon
DUCK CONFIT slow cooked crispy duck legs with pear-cranberry Chutney, sweet potato mashed and Matunuck Farm chef's vegetables 25.95
VEGETABLE RAVIOLI roasted peppers, kalamata olives, oven roasted tomatoes and spinach tossed with extra virgin olive oil, garlic, pine nuts, feta and crispy eggplant 18.95 (vegetarian)

**SEAFOOD ENTRÉES**
PAN SEARED SCALLOPS with cauliflower cream, toasted almonds and spiced cider glaze, served with butternut risotto and Matunuck Farm chef's vegetables 24.95
BLACKENED YELLOWFIN TUNA* sliced over mashed red bliss potatoes, fire roasted sweet pepper relish and creole mustard cream sauce 25.95
JAMBALAYA fried oysters, jumbo shrimp, chicken & spicy andouille sausage in a Cajun tomato sauce over rice 22.95
GRILLED ATLANTIC SALMON with a sweet & spicy ginger chili glaze, sautéed snow peas & sticky rice 22.95
BOILED LOBSTER 1 1/2 lb lobster, served with drawn butter roasted potatoes & Matunuck Farm chef's vegetables 31.95
STUFFED LOBSTER 1 1/2 lb lobster with jumbo shrimp, scallops and seafood stuffing, served with roasted potatoes & Matunuck Farm chef's vegetables 37.95
ALASKAN KING CRAB 1 1/2 lbs King Crab with roasted potatoes and Matunuck Farm chef's vegetables 61.95 *we apologize for the increased price of this premium product

**APPETIZERS**
PT. JUDITH CALAMARI lightly fried cherry peppers, arugula, capers & citrus aioli 13.95
HOUSE MADE STUFFIE with chourico 4.50 (each)
CHEESE BOARD an assortment of 3 cheeses with chutney, nuts and crackers 15.95 add charcuterie 6.95
QUINOA CRAB SALAD quinoa tabbouleh with mixed vegetable and lemon vinaigrette, avocado purée, fresh Jonah Crab meat and harissa aioli 14.95
LOBSTER PIZZA Naan bread topped with lobster, mascarpone, arugula, gouda, prosciutto, fresh mozzarella and white truffle oil 20.95
TUNA TARTARE TACOS * (dine in only) three mini tacos with avocado, tomato salsa, cilantro, chipotle cream & ancho chili dust 12.95

**APPETIZERS**
BUCK A SHUCK 3:00-5:00p.m. Monday-Thursday
Matunuck Oysters and Clams 1.00 each
MATUNUCK OYSTERS our own farm raised oysters grown right here in Potter Pond 2.00
RI. OYSTERS from our fellow farmers 2.00
JUMBO SHRIMP (u8) 3.85
LITTLENECKS & CHERRYSTONES 1.75
CHILLED LOBSTER (half)12.95 (whole) 22.95
OYSTER SAMPLER an assortment of twelve local oysters 24.00
CLAM DIGGER twenty four littleneck clams 38.95
ISLANDER an assortment of twelve local oysters, six littleneck clams & four cocktail shrimp 42.95
"PASS" THE TOWER an Islander + a chilled whole lobster, Pt. Judith Jonah Crab and tuna poke over seaweed salad 74.95
CAVIAIR 30g Imperial Black Kaluga Caviar served with Créme Fraîche and blini 45.00 add twelve Matunuck Oysters 58.00

**APPETIZERS**
PONDSIDE PICKUP AVAILABLE AT WWW.RHODYOYSTERS.COM OR CALL 401-783-4202 ext. 1

*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

Gluten Free
Available Gluten Free Upon Request