

STARTERS & SIDES

New England Clam Chowder...\$6.75 bowl

Miso Soup...\$4.00 bowl

Fish stock

Fresh Peel & Eat Shrimp...\$11.00 for 1/2 pound or \$21.00 for a pound

Jumbo Shrimp Cocktail...\$19 for 6 with tomatillo cocktail sauce

*Littleneck Clams...\$11 for 6 on the half-shell with Thai chili mignonette

*Oysters...With Thai chili mignonette
Block Island Oysters...\$3.50 each

Fried Calamari...\$9.99

Banana peppers & cocktail sauce

Fried Jumbo Shrimp...\$12.50

Traditional or buffalo style...your choice! Four to an order

House-made Crab Cakes...\$12.25

The Oar's own recipe served with sweet Sriracha & kiwi sauces

Chips & Salsa with guacamole...\$8.50

Roasted Red Pepper Hummus... served with carrots, celery sticks & tortilla chips...\$5.99

Smilin' Bob's Smoked Fish Dip...\$10.50
With wonton chips, sliced red onion & jalapenos

Chicken Fingers...\$8.75

Four to an order- Buffalo style, Asian, plain or sweet Sriracha - your choice!

Wings...\$9.99

Buffalo style, Asian, plain or sweet Sriracha - your choice! Ten to an order

Mozzarella Sticks...\$7.50

Five to an order

Rice & Beans...\$5.99

A house favorite

Beer Batter French Fries...\$3.75

We're famous for them!

Sweet Potato Fries...\$3.99

Onion Rings...\$6.25

FRESH SALADS & WRAPS

ADD:

- Grilled, Blackened or Fried Chicken...\$5.25
- Grilled or Blackened Salmon...\$8.00
- Grilled, Blackened or Fried Mahi Mahi...\$9.00
- Grilled, Blackened or Fried Shrimp...\$7.75
- Grilled Flat Iron Steak...\$8.00
- Grilled, Blackened or Fried Scallops...\$9.25
- Chicken Salad...\$4.75
- Veggie Burger...\$4.75
- Grilled Portobello Mushroom...\$7.00
- Fried Calamari...\$8.50
- Lobster Salad...\$13.00

Small House Salad...\$6.95

Mixed greens with tomatoes, cucumbers and carrots with balsamic vinaigrette

Lobster Salad...\$21.00

On a bed of mixed greens & baby spinach with tomatoes & cucumbers served with balsamic vinaigrette

All of our salad dressings are gluten free

\$10.75 as a salad & \$7.95 as a wrap

Caesar...an Oar favorite – house-made dressing, parmesan & croutons

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Fresh baby kale & arugula, mixed greens, red onion, cherry tomatoes, parmesan cheese, cranberries, slivered almonds with citrus dressing

Mediterranean

Mixed greens, Kalamata olives, cherry tomatoes, red & green bell peppers and feta cheese with balsamic vinaigrette

Oriental

Mixed greens, carrots, wasabi peas, peanuts, orange wedges & crispy noodles with orange sesame dressing

Southwestern

Mixed greens, tomatoes, roasted corn salsa with black beans & onion, fresh pico, monterey jack cheese and crispy tri-color tortilla strips with spicy avocado lime dressing

**Consumption of raw or partially cooked shellfish, seafood or meats can increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood or other food from animals fully cooked.*

Separate checks are not available. Please inform your server of any food allergies you may have.

SANDWICHES

Served with broccoli slaw and a pickle

ON SOURDOUGH, WHEAT OR SEEDED RYE

Lobster Club...\$21.00

Bacon, lettuce, tomato & big chunks of lobster & mayo!

Lobster Grilled Cheese...\$19.95

American, Swiss, Pepper Jack or Cheddar

Oven-Roasted Turkey Club...\$10.95

Bacon, lettuce, tomato & mayo

Oven-Roasted Turkey...\$9.75

Cranberry sauce, lettuce, tomato

BLT...\$7.99

Grilled Cheese...\$5.25

American, Cheddar, Swiss or Pepper Jack

Chicken Salad...\$9.50

House made with all chicken breast meat, dried cherries, pecans, granny smith apples & Greek yogurt

Chardonnay Marinated Grilled Portobello

Mushroom...\$9.50

Roasted red peppers, herbed goat cheese spread & baby spinach

BURGERS

Served with lettuce, tomato & onion

*6 oz. Black Angus Burger...\$9.25

*6 oz. Black Angus Cheeseburger...\$10.25

American, Cheddar, Swiss, Pepper Jack or Blue

*6 oz. Black Angus Bacon Cheeseburger...\$11.25

American, Cheddar, Swiss, Pepper Jack or Blue

House-made Black Bean Veggie Burger...\$9.25

Baby spinach, salsa & guacamole (vegan & gluten free without the bun)

ON A ROLL

Lobster Roll...\$19.95

A traditional favorite! Served cold, tossed in mayo on a bed of lettuce (roll...toasted or not)

Grilled Swordfish...\$15.99

Arugula, baby kale & lemon chili aioli

Grilled Salmon...\$12.99

Blackberry pomegranate chipotle glaze with spring mix and red onion

Mahi Mahi...\$14.99

Grilled, fried or blackened with tartar sauce

Hebrew National Hot Dog...\$5.50

Fried Scallop Roll...\$13.99

Fried Cod Fish...\$11.99

Tartar Sauce

Caprese Grilled Marinated Chicken

Breast...\$10.50

Tomato, fresh mozzarella, basil, balsamic reduction

Grilled Marinated Chicken Breast...\$10.50

Pesto aioli

Blackened Chicken Breast...\$10.50

Cajun ranch dressing

IN A FLOUR TORTILLA...\$13.99

Soft Tacos

Two soft tacos with your choice of shrimp, mahi mahi or chicken (grilled, blackened or fried) with lettuce, pico, Monterey Jack cheese and baja sauce; served with tortilla chips

Black Bean Burrito

With your choice of blackened mahi mahi or chicken and black beans & rice, julienne red & green peppers, onions & Monterey Jack cheese; served with tortilla chips

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ENTREES

Served with your choice of two of the following: garden salad, broccoli slaw,
Our vegetable medley, rice & beans, french fries or sweet potato fries
After 5:00pm: baked potato or baked sweet potato

Fried Fish...\$18.95

Cod served with tartar sauce

Crab Cakes...\$19.95

Served with sweet Sriracha & kiwi sauces

Grilled Swordfish...\$24.95

Topped with a lemon chili aioli

Jumbo Scallops...\$23.95

Grilled, fried or blackened and served with
tartar sauce

Grilled Salmon...\$21.95

Topped with a blackberry pomegranate
chipotle glaze

Fried Jumbo Shrimp...\$21.95

Traditional or buffalo style - five to an order

Mahi Mahi...\$23.95

Grilled, fried or blackened and served with
tropical fruit salsa

Mahi Mahi & Crabcake Platter...\$26.95

Grilled, fried or blackened and served with
tartar sauce

Grilled Chicken Breast...\$18.95

Marinated & topped with pesto, tomatoes
& fresh mozzarella

Grilled *8 oz. Flat Iron Steak...\$23.95

*Grilled 14 oz. Ribeye...\$31.95

Topped with garlic herb butter

SOUTHERN FRIED CHICKEN

Boneless Chicken Fingers Plate...\$11.50

Choice of two: broccoli slaw, french fries, sweet potato fries, rice & beans

Four Piece Chicken Plate...\$14.25

Choice of two: broccoli slaw, french fries, sweet potato fries, rice & beans

8 Piece Bucket...\$17.95

12 Piece Bucket...\$22.95

16 Piece Bucket...\$29.95

DESSERTS

Ask your server about today's specials...\$6.50

Blue Bunny Ice Cream Bars

Big Alaska...\$4.75

Nuttin' Better...\$4.75

Chips Galore...\$4.75

Ice Cream Sandwich...\$3.75

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SUSHI

SOUP & SALADS

Miso Soup (fish stock) - \$4.00 bowl

Sunomono Salad: thinly sliced English cucumbers, wakame seaweed, shredded carrots and Fuji apples in a rice vinegar dressing - \$6.95

Seaweed Salad: marinated seaweed in soy vinaigrette - \$6

Southeast Light Salad: ginger pickled shrimp, kimchee salad, avocados & pickled carrots - \$10.95

OUR SPECIALTIES & PLATTERS

*Nihon Nachos: spicy tuna, crab mix, avocado, masago, jalapeno with habanero, sweet soy & wonton chips - \$13

*Sesame Crusted Seared Rare Yellowfin Tuna: soy ginger dressing, crushed wasabi peas, chili oil & micro greens - \$15

*Shirai Platter: 8 pieces of sashimi, 5 pieces of nigiri (chef's choice). Served with seasonal salad & tuna roll - \$36

*Blackbeard Plate: 6 pieces of sashimi (chef's choice); crunch roll, Humphrey roll & tuna poke - \$55

Unagi Don: barbecue eel served over a bed of rice with avocado, sweet soy, sesame seeds and thinly sliced Fuji apples - \$18

*Tuna Poke: sashimi tuna with spicy poke dressing & wakame. Served with wonton chips - \$20

SASHIMI & NIGIRI

SASHIMI

3 pieces of sliced fish, just as nature intended it

*Tuna...\$11

*Whitefish...\$10

*Salmon...\$9

Unagi...\$11

*Hamachi...\$10

Octopus...\$10

Tako Ebiko: jumbo shrimp & tako sashimi - \$16

*Chirashi: 6 pieces of sashimi (2 tuna, 2 salmon, 2 Hamachi) and a bowl of seasoned sushi rice with fresh & pickled vegetables - \$24

*Salmon Wu: salmon sashimi with spicy kimchee salad, herb oil & radishes - \$16

NIGIRI

2 pieces of sliced fish, over rice

*Tuna...\$8

Unagi...\$8

*Salmon...\$8

Octopus...\$8

*Hamachi...\$8

Masago...\$7

Tobiko...\$7

Our sushi is made to order at the sushi bar.

Sushi orders will arrive at your table separately from food ordered from the kitchen.

SAKI SPECIALTIES

Nama Saki Split...\$10

Zipang Sparkling Saki Split...\$11

Zipang Mimosa...\$12

Nama Breeze: Nama Saki, Cranberry, Pineapple & Lime Juices...\$10

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