

THE

B L O C K

OAR

I S L A N D



STARTERS

FRIED CALAMARI Banana peppers & cocktail sauce	\$12.95
FRIED JUMBO SHRIMP (4) Your choice of traditional or buffalo style!	\$13.95
HOUSE-MADE CRAB CAKES The Oar's own recipe served with roasted red pepper coulis & lemon dill aioli	\$15.00
CHIPS & SALSA With guacamole	\$9.65
ROASTED RED PEPPER HUMMUS Served with carrots, celery sticks & tortilla chips	\$7.95
SMILIN' BOB'S SMOKED FISH DIP With wonton chips, sliced red onion, & jalapenos	\$12.95
CHICKEN FINGERS (4) Your choice of Plain, Buffalo, Asian, or Sweet Sriracha!	\$9.95
WINGS (10) Your choice of Plain, Buffalo, Asian, or Sweet Sriracha!	\$14.95
MOZZARELLA STICKS (5)	\$8.65
STEAMED EDAMAME Make it spicy for \$1!	\$7.65

SOUPS & SIDES

NEW ENGLAND CLAM CHOWDER	\$7.35
MISO SOUP	\$6.00
RICE & BEANS	\$6.75
BEER BATTER FRENCH FRIES	\$4.95
SWEET POTATO FRIES	\$5.35
ONION RINGS	\$8.00

SUSHI APPETIZERS

TUNA POKE \$22 Sashimi tuna with spicy poke dressing & wakame. Served with wonton chips
SEAFOOD CEVICHE \$20 Salmon and octopus with thinly sliced red onion, mango, tomato, and avocado tossed in a housemade yuzu ceviche sauce & served with wonton chips
SEARED TUNA TATAKI \$17 Sesame encrusted and seared rare yellowfin tuna topped with soy ginger dressing, masago, crushed wasabi peas, chili oil & microgreens
NIHON NACHOS \$16 Spicy tuna, crab mix, avocado, masago, jalapeno with habanero, sweet soy & wonton chips
SUNOMONO SALAD \$7 Thinly sliced English cucumbers, wakame seaweed, shredded carrots, and Fuji apples in a rice vinegar dressing
EDAMAME HUMMUS \$10 Sesame-edamame puree, topped with garlic oil, cherry tomatoes, microgreens, & finished with a red pepper puree
SEAWEED SALAD \$6 Marinated seaweed in a soy vinaigrette

RAW BAR

BLOCK ISLAND OYSTERS with cocktail sauce...\$3.95 each	
FRESH PEEL & EAT SHRIMP \$16.00 for 1/2 pound or \$25.95 for a pound	
JUMBO SHRIMP COCKTAIL \$20.95 for 6 with cocktail sauce	
LITTLENECK CLAMS \$12 for 6 in the half-shell with cocktail sauce	
SASHIMI 3 Pieces of sliced fish	NIGIRI 2 Pieces of sliced fish, over rice
*Tuna \$12	*Tuna \$9
*Salmon \$11	*Salmon \$9
*Hamachi \$11	*Hamachi \$9
Octopus \$11	Octopus \$9
Unagi \$12	Unagi \$9
Masago \$8	Masago \$8
Tobiko \$8	Tobiko \$8

Shared Platters

UNAGI DON \$22 Barbecue eel served over a bed of rice with avocado, sweet soy, sesame seeds, and thinly sliced Fuji apples
SHIRAI PLATTER \$39 8 pieces of sashimi, 5 pieces of nigiri (chef's choice). Served with seasonal salad & tuna roll
SHIRAI SHI DELIGHT \$45 4 pieces each of tuna, salmon, yellowtail served with sushi rice, kimchi, and assorted veggies
THE OAR SAMPLER \$27 3 Oysters, 3 Clams, & 3 Jumbo Shrimp

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SALADS & WRAPS

\$12.00 as a salad & \$9 as a wrap

MEDITERRANEAN

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

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

1661

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

CAESAR

House-made dressing, parmesan & croutons

LOBSTER SALAD \$24.25

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

SMALL HOUSE SALAD \$9

Mixed greens with tomatoes, cucumbers, and carrots with balsamic vinaigrette

ADD TO ANY SALAD OR WRAP

CHICKEN: GRILLED, BLACKENED OR FRIED \$6.95

SALMON: GRILLED OR BLACKENED \$10.00

MAHI MAHI: GRILLED, BLACKENED OR FRIED \$11

SHRIMP: GRILLED, BLACKENED OR FRIED \$9.65

SCALLOPS: GRILLED, BLACKENED OR FRIED \$15

LOBSTER SALAD \$16

SANDWICHES

Served with broccoli slaw and a pickle
On Sourdough, Wheat, Seeded Rye or Bulky Roll

LOBSTER CLUB

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

\$23.00

LOBSTER GRILLED CHEESE

American, Swiss, Pepper Jack or Cheddar

\$22.00

LOBSTER ROLL

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

\$21.95

GRILLED SALMON

Blackberry pomegranate chipotle glaze with spring mix and red onion

\$14.35

MAHI MAHI

Grilled, fried or blackened with tartar sauce

\$16.35

FRIED SCALLOP ROLL

Fried scallops over a bed of lettuce in a torpedo roll and tartar sauce on the side

\$15.35

FRIED COD FISH SANDWICH

Served with lettuce, tomato and onion

\$11.95

GRILLED CHEESE

American, Cheddar, Swiss or Pepper Jack Cheese

\$6.65

BLT

8.65

*6 OZ. BLACK ANGUS BURGER

\$9.65

Served with lettuce, tomato & onion
Add Cheese (American, Cheddar, Swiss, Pepper Jack or Blue) ..\$1; Add Bacon \$1.50

BEYOND BURGER

\$14.95

Served with lettuce, tomato & onion
Add Cheese (American, Cheddar, Swiss, Pepper Jack or Blue) \$1

OVEN-ROASTED TURKEY CLUB

\$12.95

Bacon, lettuce, tomato & mayo

PORTOBELLO MUSHROOM

\$11.95

Grilled portobello mushroom, roasted red peppers, herbed goat cheese spread & baby spinach

CAPRESE CHICKEN BREAST

\$12.95

Grilled & marinated chicken breast, fresh mozzarella, basil, balsamic reduction

CHICKEN BREAST SANDWICH

\$10.95

Grilled or Blackened with a cajun ranch dressing
Add Bacon \$1.50 -Add Cheese \$1.25

HEBREW NATIONAL HOT DOG

\$6.00

SOFT TACOS \$15.35

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 \$15.35

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

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DRINK MENU

THE OAR'S FAMOUS MUDSLIDE

Well \$11 or Top Shelf \$12

\$2 Floaters: Vanilla, Espresso, Butterscotch

\$2.50 Floaters: Jameson Cold Brew, Screwball Peanut Butter, Patron XO

WHAT'S ON TAP?

Narragansett Lager \$4

Stella Artois \$5

Sam Summer \$6

Be Hoppy IPA \$6

Harpoon IPA \$6

Revival Night Swim'ah \$6

RHODE ISLAND LOCALS

Whalers "The Rise" APA \$6

Revival Pinky Swear Raspberry Sour \$7

Grey Sail Captains Daughter DIPA \$7

Narragansett Del's Shandy \$6

PREMIUM BEERS \$6

Corona, Corona Lite, Pacifico, Blue Moon,
Guinness Can, Sam Adams Wicked Hazy

DOMESTIC BEERS \$4

Budweiser, Bud Light, Michelob Ultra,
Miller Light, Coors Light, St Paulie
Girl(NA beer)

OTHER CRAFT BEERS & MORE

Stowe Semi-Dry Hard Cider \$6

Truly Spiked Seltzer \$6

White Claw Mango \$6

Fishers Island Spiked Iced Tea \$6

June Shine Hard Kombucha Midnight

Painkiller or Hopical Citrus \$7

Long Drink Gin and Citrus Spiked Soda \$6

WHITE WINE

Glenn Ellen Chardonnay \$8

Kendall Jackson Chardonnay \$12/\$45

Glenn Ellen Pinot Grigio \$8

Alta Luna Pinot Grigio \$10/\$36

Oyster Bay Sauvignon Blanc \$10/\$36

Kim Crawford Sauvignon Blanc \$13/\$45

RED WINE

Cannonball Merlot \$9/\$36

Glenn Ellen Cabernet \$8

Josh Cabernet \$10/\$40

Murphy Goode Pinot Noir \$11/\$42

Trivento Malbec \$10/\$36

BLUSH, SPLITS, & ROSE

Chloe Rose \$9/\$36

Prosecco Martini Rossi 187ml \$8

Prosecco Rose 187ml \$8

Sake Nama Split \$10

OTHER BEVERAGES REFILLABLE \$3

Ice Tea, Iced Coffee, Pepsi, Diet Pepsi,
Gingerale, Sierra Mist, Pink Lemonade

SINGLE SERVING \$3

San Pellegrino Sparkling Water and
Ginger Beer

SINGLE SERVING \$4

Milk, Chocolate Milk, and Abita Root
Beer

SINGLE SERVING \$5.50

Red Bull

ENTREES

Served with your choice of two of the following: broccoli slaw, Oar vegetable medley, rice & beans, french fries or sweet potato fries
add a small side salad...\$3

After 5:00pm: baked potato or baked sweet potato

FRIED FISH \$21.00

Cod served with tartar sauce

CRAB CAKES \$22.00

Served with roasted red pepper sauce & lemon dill aioli

JUMBO SCALLOPS \$31.95

Grilled, fried or blackened and served with tartar sauce

*** GRILLED 8 OZ. FLAT IRON STEAK \$28.95**

FRIED JUMBO SHRIMP \$23.95

Traditional or buffalo style - five to an order

MAHI MAHI \$26.65

Grilled, fried or blackened and served with tropical fruit salsa

MAHI MAHI & CRAB CAKE PLATTER \$29.00

Grilled, fried, or blackened and served with tartar sauce

GRILLED SALMON \$24.95

Topped with blackberry pomegranate chipotle glaze

GRILLED CHICKEN BREAST \$23.95

Murray's All-Natural Airline cut chicken breast is herb grilled with the wing bone attached

*** GRILLED 14 OZ. RIBEYE \$36.95**

Topped with garlic herb butter

BONELESS CHICKEN FINGERS PLATE \$14.95

DESSERT

BLUE BUNNY ICE CREAM BARS \$5

Ice Cream Sandwich or Chips Galore

ASK YOUR SERVER ABOUT OUR DESSERT SELECTION!

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SUSHI

House Rolls

SPICY TUNA \$11

Spicy minced tuna, cucumber & sesame seeds

CALIFORNIA ROLL \$11

Atlantic red crab mix, cucumber, avocado & sesame seeds

DYNAMITE ROLL \$14

Spicy tuna, salmon, hamachi, cucumber, wonton crisps, habanero sauce & tobiko

NEGI-HAMA \$14

Fresh yellowtail, green onion, cucumber and masago

CATERPILLAR ROLL \$16

Barbecued eel, cucumber, topped with avocado and sweet soy

QUIRKY CAJUN ROLL \$16

Spicy Tuna, jalapeno and avocado topped with seared Cajun salmon, fried onion and orange honey glaze

SHRIMP TEMPURA \$16

Panko fried shrimp, avocado, cucumber in soy paper finished with spicy mayo & sweet soy

SPECIALTY ROLLS

RITA ROLL

Panko fried shrimp & avocado topped with snow crab, sesame seared tuna, and finished with green onion, sweet soy, and spicy mayo

\$21

BLACKENED SALMON

Blackened salmon, cucumber, avocado, red pepper, green onions & orange honey sauce

\$16

ANDY'S WAY

Salmon, red pepper, and avocado topped with tuna and sweet soy

\$18

RAINBOW ROLL

California roll topped with tuna, salmon, hamachi & albacore

\$20

RED DRAGON ROLL

Panko fried shrimp, avocado, pico de gallo, and spicy mayo topped with tuna, eel sauce, wasabi aioli, sriracha & scallions

\$21

TUNA LOCO

Spicy tuna roll, topped with a mix of fresh chopped tuna, avocado, masago, tempura crunch, sweet & spicy kimchi sauce

\$21

CRUNCH ROLL

California mix, asparagus & avocado topped with tempura crunchies masago, green onions & sweet soy

\$15

THE ISLANDER

Spicy tuna, cucumber & avocado topped with crab mix, crushed wasabi peas, masago: and finished with spicy mayo and chili oil

\$18

CANDY CANE

Panko fried shrimp, avocado & jalapeno topped with tuna, yellowtail, sweet soy, spicy mayo & coconut-ginger sauce

\$20

BLACK ROCK ROLL

Spicy lobster, panko fried shrimp, cucumber, avocado, masago, and sweet soy

\$21

ROCK N ROLL \$14

Carrot, cucumber, red pepper, and avocado topped with a coconut ginger sauce

GREENWAY ROLL \$16

Cucumber, avocado, pickled carrots, topped with edamame hummus & roasted red pepper puree

HODGE PATCH ROLL \$16

Cucumber, asparagus, tofu mix, tempura crisps, topped with avocado and a cilantro Thai Chili sauce

Vegetarian Options

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Oar Cocktails

THE OAR'S FAMOUS MUDSLIDE

Well \$11 or Top Shelf \$12

\$2 Floaters: Vanilla, Espresso, Butterscotch
\$2.50 Floaters: Jameson Cold Brew, Skrewball
Peanut Butter, Patron XO

THE SHIFTY

Iced coffee topped with our mudslide

OAR RUM PUNCH

Light and coconut rum, pineapple, orange, and cranberry juices, finished with a dark rum floater

GOLDEN HOUR MULE

Tito's Handmade Vodka with a dash of watermelon vodka, ginger beer, and fresh lime

NEW HARBOR MARGARITA

Tequila, triple sec, lime juice, sour mix, and pomegranate juice

TRY IT SPICY WITH OUR GHOST TEQUILA (+\$1.00)

1661 SPRITZER

Deep Eddy grapefruit vodka, elderflower, prosecco, and soda water

CUCUMBER MINT REFRESHER

Ketel One cucumber mint botanical vodka, lime juice, and soda water garnished with mint

72 & SUNNY

Stoli blueberry vodka, pink lemonade, and soda water

HOMEMADE BLOODY MARY

Vodka mixed with our always fresh housemade Bloody Mary mix
ASK YOUR SERVER ABOUT OUR SPECIALTY VODKAS!

ISLAND COFFEE

Jameson Cold Brew, Rum Chata, Amaretto, and iced coffee