

STARTERS & SIDES

New England Clam Chowder...\$6.99 bowl

Miso Soup...\$5.00 bowl (Fish stock)

Fresh Peel & Eat Shrimp...\$12.95 for 1/2 pound or \$23.95 for a pound

Jumbo Shrimp Cocktail...\$19.50 for 6 with wasabi cocktail sauce

*Littleneck Clams...\$11 for 6 on the half-shell with wasabi cocktail sauce

*Block Island Oysters...with wasabi cocktail sauce...\$3.50 each

Fried Calamari...\$10.99

Banana peppers & cocktail sauce

Fried Jumbo Shrimp...\$12.75

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

House-made Crab Cakes...\$12.75

The Oar's own recipe served with roasted red pepper coulis & lemon dill aioli

Chips & Salsa with guacamole...\$8.50

Roasted Red Pepper Hummus... served with carrots, celery sticks & tortilla chips...\$6.75

Smilin' Bob's Smoked Fish Dip...\$11.25

With wonton chips, sliced red onion & jalapenos

Chicken Fingers...\$8.99

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

Wings...\$10.50

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

Mozzarella Sticks...\$7.75

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...\$6.75

FRESH SALADS & WRAPS

ADD:

- Grilled, Blackened or Fried Chicken...\$6
- Grilled or Blackened Swordfish...\$10
- Grilled or Blackened Salmon...\$9
- Grilled, Blackened or Fried Mahi Mahi...\$10
- Grilled, Blackened or Fried Shrimp...\$8
- Grilled Flat Iron Steak...\$9
- Grilled, Blackened or Fried Scallops...\$10
- Chicken Salad...\$6
- Veggie Burger...\$7
- Grilled Portobello Mushroom...\$7
- Fried Calamari...\$9
- Lobster Salad...\$13

Small House Salad...\$8.00

Mixed greens with tomatoes, cucumbers and carrots with balsamic vinaigrette

Lobster Salad...\$22.00

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

\$10.99 as a salad & \$7.99 as a wrap

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

1661

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

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

Protein & Fiber Power

Quinoa, chickpeas, figs, carrots, golden raisins, scallions and topped with hulled hemp seeds tossed with lemony cumin dressing & served over baby kale & arugula

All of our salad dressings are gluten free

**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...\$19.99

American, Swiss, Pepper Jack or Cheddar

Oven-Roasted Turkey Club...\$10.99

Bacon, lettuce, tomato & mayo

Oven-Roasted Turkey Melt...\$9.75

American, Cheddar, Swiss or Pepper Jack

BLT...\$7.99

Grilled Cheese...\$5.75

American, Cheddar, Swiss or Pepper Jack

Chicken Salad...\$9.75

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

Chardonnay Grilled Portobello

Mushroom...\$9.75

Roasted red peppers, herbed goat cheese spread & baby spinach

BURGERS

Served with lettuce, tomato & onion

*6 oz. Black Angus Burger...\$9.50

*6 oz. Black Angus Cheeseburger...\$10.50

American, Cheddar, Swiss, Pepper Jack or Blue

*6 oz. Black Angus Bacon Cheeseburger...\$12.00

American, Cheddar, Swiss, Pepper Jack or Blue

House-made Black Bean Veggie Burger...\$9.50

Baby spinach, salsa & guacamole (vegan)

ON A ROLL

Lobster Roll...\$19.99

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 tartar sauce

Fried Cod Fish...\$11.99

Tartar Sauce

Caprese Grilled Marinated Chicken

Breast...\$10.75

Tomato, fresh mozzarella, basil, balsamic reduction

Grilled Chicken Breast...\$10.75

Pesto aioli

Blackened Chicken Breast...\$10.75

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 wrap served with tortilla chips

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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...\$18.99

Cod served with tartar sauce

Crab Cakes...\$19.99

Served with roasted red pepper sauce & lemon dill aioli

Grilled Swordfish...\$24.99

Topped with a lemon chili aioli

Jumbo Scallops...\$23.99

Grilled, fried or blackened and served with tartar sauce

Grilled Salmon...\$21.99

Topped with blackberry pomegranate chipotle glaze

*Grilled 8 oz. Flat Iron Steak...\$23.99

Fried Jumbo Shrimp...\$21.99

Traditional or buffalo style - five to an order

Mahi Mahi...\$23.99

Grilled, fried or blackened and served with tropical fruit salsa

Mahi Mahi & Crabcake Platter...\$26.99

Grilled, fried or blackened and served with tartar sauce

Grilled Chicken Breasts...\$21.99

Two 6 oz. Breasts, marinated & topped with pesto, tomatoes & fresh mozzarella

*Grilled 14 oz. Ribeye...\$31.99

Topped with garlic herb butter

SOUTHERN FRIED CHICKEN

Boneless Chicken Fingers Plate...\$13.00

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

Four Piece Chicken Plate...\$15.99

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

8 Piece Bucket...\$17.99

12 Piece Bucket...\$22.99

16 Piece Bucket...\$29.99

DESSERTS

Ask your server about today's specials...\$8

Blue Bunny Ice Cream Bars

Big Alaska...\$5

Nuttin' Better...\$5

Chips Galore...\$5

Ice Cream Sandwich...\$4

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SUSHI

SOUP & SALADS

Miso Soup (fish stock) - \$5 bowl

Sunomono Salad: thinly sliced English cucumbers, wakame seaweed, shredded carrots and Fuji apples in a rice vinegar dressing - \$7

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

Southeast Light Salad: ginger pickled shrimp, kimchee salad, sliced avocados & pickled carrots - \$11

OUR SPECIALTIES & PLATTERS

*Nihon Nachos: spicy tuna, crab mix, avocado, masago, jalapeno with habanero, sweet soy & wonton chips - \$14

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

*Ceviche: salmon, octopus & thinly sliced red onion and fresh citrus & pico de gallo, served with wonton chips...\$16

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

*Sushi for Two: sashimi: 2 each – tuna, salmon & hamachi, California roll, spicy tuna roll, salmon hand-roll; seaweed salad - \$42

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

*Salmon...\$9

Unagi...\$11

Octopus...\$10

*Hamachi...\$10

*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

RAW BAR

Served with wasabi cocktail sauce

- Block Island Oysters...\$3.50 each
- Littleneck Clams...\$11 for 6
- Jumbo Shrimp Cocktail...\$19.50 for 6

- The 1661 Sampler...\$25 3 Oysters, 3 Clams & 3 Jumbo Shrimp
- The Shoreham Platter...\$43 6 Oysters, 8 Clams, 4 Jumbo Shrimp

Our sushi is made to order at the sushi bar.

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

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