

# STARTERS

## FRIED CALAMARI

Banana peppers & cocktail sauce

## FRIED JUMBO SHRIMP (4)

Your choice of traditional or buffalo style!

## HOUSE-MADE CRAB CAKES

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

## CHIPS & SALSA

With guacamole

## ROASTED RED PEPPER HUMMUS

Served with carrots, celery sticks & tortilla chips

## CHICKEN FINGERS (4)

Your choice of Plain, Buffalo, Asian, or Sweet Sriracha!

## WINGS

Your choice of Plain, Buffalo, Asian, or Sweet Sriracha!

## MOZZARELLA STICKS (5)

## STEAMED EDAMAME

Make it spicy for \$1!

\$16.95

\$16

\$18.00

\$11.95

\$9.95

\$11.25

5 \$10 10 \$20

\$8.65

\$7.65

## SOUPS & SIDES

**NEW ENGLAND CLAM CHOWDER** \$8

**MISO SOUP** \$6.00

**RICE & BEANS** \$6.75

**BEER BATTER FRENCH FRIES** \$4.95

**SWEET POTATO FRIES** \$5.35

**ONION RINGS** \$8.00

## SUSHI STARTERS

### TUNA POKE \$26

Sashimi tuna with spicy poke dressing & wakame. Served with wonton chips

### SEAFOOD CEVICHE \$23.95

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 \$20

Sesame encrusted and seared rare yellowfin tuna topped with soy ginger dressing, masago, crushed wasabi peas, chili oil & microgreens

### NIHON NACHOS \$18.95

Spicy tuna, crab mix, avocado, masago, jalapeno with habanero, sweet soy & wonton chips

### EDAMAME HUMMUS \$12

Sesame-edamame puree, topped with garlic oil, cherry tomatoes, microgreens, & finished with a red pepper puree

### UNAGI DON \$26

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

### CHIRASHI \$45

4 pieces each of tuna, salmon, yellowtail served with sushi rice, kimchi, and assorted veggies

## RAW BAR

### BLOCK ISLAND OYSTERS

with cocktail sauce...\$3.95 each

### FRESH PEEL & EAT SHRIMP

\$19 for 1/2 pound or \$33 for a pound

### JUMBO SHRIMP COCKTAIL

\$24 for 6 with cocktail sauce

### LITTLENECK CLAMS

\$13 for 6 in the half-shell with cocktail sauce

### OAR SAMPLER \$30

3 Oysters, 3 Clams, 3 Jumbo Shrimp

### SASHIMI

3 Pieces of sliced fish

\*Tuna \$13

\*Albacore \$13

\*Escolar \$13

\*Salmon \$12

\*Hamachi \$12

Octopus \$12

Unagi \$13

### NIGIRI

2 Pieces of sliced fish, over rice

\*Tuna \$10

\*Albacore \$10

\*Escolar \$10

\*Salmon \$10

\*Hamachi \$10

Octopus \$10

Unagi \$10

## Sushi Bar Lite Bites

### SEAWEED SALAD \$7

Marinated seaweed in a soy vinaigrette

### SUNOMONO SALAD \$8.95

Thinly sliced English cucumbers and Fuji apples in a Sweetened vinegar dressing

### BUDDHA BOWL \$22

Seaweed Salad, Sunomono, Kimchee, Cherry Tomatoes, Mango, Marinated Cucumber, Shelled Edamame, Sushi Rice

CHOOSE: SUSHI RICE OR SEASONED SOBA NOODLES

ADD: SALMON, YELLOWTAIL, OR TUNA SASHIMI \$8

### NEW STYLE HAMACHI \$25

7 Piece Hamachi, Ponzu, Wasabi Tobiko, Micro Cilantro

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# SALADS & WRAPS

\$14.00 as a salad & \$11 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 \$29

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

## SMALL HOUSE SALAD \$11

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

## ADD TO ANY SALAD OR WRAP

CHICKEN: GRILLED, BLACKENED OR FRIED \$9

SALMON: GRILLED OR BLACKENED \$12.00

MAHI MAHI: GRILLED, BLACKENED OR FRIED \$13

SHRIMP: GRILLED, BLACKENED OR FRIED \$11

LOBSTER SALAD \$19

# SANDWICHES

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

LOBSTER CLUB	\$27	*6 OZ. BLACK ANGUS BURGER	\$12
Bacon, lettuce, tomato & big chunks of lobster & mayo!		Served with lettuce, tomato & onion	
LOBSTER GRILLED CHEESE	\$25.95	Add Cheese (American, Cheddar, Swiss, Pepper Jack or Blue) ..\$1; Add Bacon \$1.50	
American, Swiss, Pepper Jack or Cheddar		BEYOND BURGER	\$17.25
LOBSTER ROLL	\$25.95	Served with lettuce, tomato & onion	
A traditional favorite! Served cold, tossed in mayo on a bed of lettuce (roll...toasted or not)		Add Cheese (American, Cheddar, Swiss, Pepper Jack or Blue) \$1	
GRILLED SALMON	\$16.50	OVEN-ROASTED TURKEY CLUB	\$15
Blackberry pomegranate chipotle glaze with spring mix and red onion		Bacon, lettuce, tomato & mayo	
MAHI MAHI	\$18	PORTOBELLO MUSHROOM	\$13.50
Grilled, fried or blackened with tartar sauce		Grilled portobello mushroom, roasted red peppers, herbed goat cheese spread & baby spinach	
FRIED SCALLOP ROLL	\$18	CAPRESE CHICKEN BREAST	\$15
Fried scallops over a bed of lettuce in a torpedo roll and tartar sauce on the side		Grilled & marinated chicken breast, fresh mozzarella, basil, balsamic reduction	
FRIED COD FISH SANDWICH	\$14	CHICKEN BREAST SANDWICH	\$12.95
Served with lettuce, tomato and onion		Grilled or Blackened with a cajun ranch dressing	
GRILLED CHEESE	\$7.95	Add Bacon \$1.50 -Add Cheese \$1.25	
American, Cheddar, Swiss or Pepper Jack Cheese		HEBREW NATIONAL HOT DOG	\$7.25
BLT	\$10		

## SOFT TACOS \$18

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 \$18

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 \$25**

Cod served with tartar sauce

**CRAB CAKES \$26**

Served with roasted red pepper sauce & lemon dill aioli

**JUMBO SCALLOPS MKT**

Grilled, fried or blackened and served with tartar sauce

**FRIED JUMBO SHRIMP \$28**

Traditional or buffalo style - five to an order

**MAHI MAHI \$32**

Grilled, fried or blackened and served with tropical fruit salsa

**MAHI MAHI & CRAB CAKE PLATTER \$35**

Grilled, fried, or blackened and served with tartar sauce

**GRILLED SALMON \$29**

Topped with blackberry pomegranate chipotle glaze

**GRILLED CHICKEN BREAST \$29**

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

**\*GRILLED 14 OZ. RIBEYE \$41**

Topped with garlic herb butter

**BONELESS CHICKEN FINGERS PLATE \$17**

## DESSERT

**BLUE BUNNY ICE CREAM BARS \$5**

Ice Cream Sandwich, Chips Galore, Nuttin' Better, Big Alaska

**ASK YOUR SERVER ABOUT OUR DESSERT SELECTION!**

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# SUSHI

## Classic Rolls

- SPICY TUNA \$13**  
Spicy minced tuna, cucumber & sesame seeds
- CALIFORNIA ROLL \$13**  
Atlantic red crab mix, cucumber, avocado & sesame seeds
- DYNAMITE ROLL \$17**  
Spicy tuna, salmon, hamachi, cucumber, wonton crisps, habanero sauce & tobiko
- NEGI-HAMA \$17**  
Fresh yellowtail, green onion, cucumber and masago
- CATERPILLAR ROLL \$19**  
Barbecued eel, cucumber, topped with avocado and sweet soy
- CRUNCH ROLL \$16**  
Snow Crab, asparagus & avocado topped with tempura crunchies masago, green onions & sweet soy
- SHRIMP TEMPURA \$19**  
Panko fried shrimp, avocado, cucumber in soy paper finished with spicy mayo & sweet soy
- RAINBOW ROLL \$20**  
California roll topped with tuna, salmon, hamachi & albacore

## SPECIALTY ROLLS

- RITA ROLL \$25**  
Panko fried shrimp & avocado topped with snow crab, sesame seared tuna, and finished with green onion, sweet soy, and spicy mayo
- QUIRKY CAJUN ROLL \$19**  
Spicy Tuna, jalapeno, and avocado topped with seared Cajun salmon, fried onion and orange honey glaze
- RED DRAGON ROLL \$25**  
Panko fried shrimp, avocado, and spicy mayo topped with tuna, eel sauce, wasabi aioli, sriracha & scallions
- TUNA LOCO \$25**  
Spicy tuna roll, topped with a mix of fresh chopped tuna, avocado, masago, tempura crunch, sweet & spicy kimchi sauce
- COBRA KAI \$24**  
Panko Shrimp, Cream Cheese, Avocado, Topped with Escolar, Kewpie Mayo, Eel Sauce and Tempura Flakes
- WEST SIDE ROLL \$24**  
Unagi, Avocado, and Apple Topped with Spicy Tuna, Eel Sauce, and Sesame Seeds
- THE ISLANDER \$21**  
Spicy tuna, cucumber & avocado topped with crab mix, crushed wasabi peas, masago: and finished with spicy mayo and chili oil
- CANDY CANE \$24**  
Panko fried shrimp, avocado & jalapeno topped with tuna, yellowtail, sweet soy, spicy mayo & coconut-ginger sauce
- BLACK ROCK ROLL \$22**  
Spicy lobster, panko fried shrimp, cucumber, avocado, masago, and sweet soy
- DORRY'S COVE ROLL \$24**  
Escolar, Cream Cheese, Jalapenos Topped With Albacore, and Spicy Sauce

## Vegetarian Options

- ROCK N ROLL \$17**  
Carrot, cucumber, red pepper, and avocado topped with a coconut ginger sauce
- GREENWAY ROLL \$19**  
Cucumber, avocado, pickled carrots, topped with edamame hummus & roasted red pepper puree
- HODGE PATCH ROLL \$19**  
Cucumber, asparagus, tofu mix, tempura crisps, topped with avocado and a cilantro Thai Chili sauce

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