

THE

B L O C K

OAR

I S L A N D



STARTERS

FRIED CALAMARI

Banana peppers & cocktail sauce

\$17.95

FRIED JUMBO SHRIMP (4)

Your choice of traditional or buffalo style!

\$16.95

CRAB CAKES

served with lemon dill aioli

\$18.95

CHIPS, SALSA & GUACAMOLE

\$14.95

ROASTED RED PEPPER HUMMUS

Served with cucumbers, tomatoes, carrots, celery sticks & tortilla chips

\$11.95

CHICKEN FINGERS (4)

Your choice of Plain, Buffalo, or Sweet Sriracha!

\$12.95

WINGS (ORDER OF 5 OR 10)

Your choice of Plain, Buffalo, or Sweet Sriracha!

\$12.95/\$24

MOZZARELLA STICKS (5)

\$10.95

STEAMED EDAMAME

Make it spicy for \$1!

\$9.95

ONION RINGS

\$9.95

SOUPS & SIDES

NEW ENGLAND CLAM CHOWDER \$9

MISO SOUP \$6.00

RICE & BEANS \$7.95

FRENCH FRIES \$6.95

SWEET POTATO FRIES \$6.95

SUSHI STARTERS

TUNA POKE \$28

Sashimi tuna with cucumber, and avocado in a spicy poke dressing. Served with wonton chips

SEAFOOD CEVICHE \$24

Salmon and octopus with thinly sliced red onion, mango, tomato, and avocado tossed in a housemade yuzu ceviche sauce & served with wonton chips

SESAME SEARED TUNA \$22

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

NIHON NACHOS \$20

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

EDAMAME HUMMUS \$13

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

UNAGI DON \$29

Barbecue eel served over a bed of rice with avocado, sweet soy, sesame seeds, and thinly sliced Fuji apples

SHIRAI PLATTER \$45

8 pieces of sashimi, 6 pieces of nigiri (chef's choice). Served with a salmon roll & a tuna roll

RAW BAR

BLOCK ISLAND OYSTERS \$4.50 EACH
with cocktail sauce

FRESH PEEL & EAT SHRIMP
\$20.95 for 1/2 pound or \$34.95 for a pound

JUMBO SHRIMP COCKTAIL (6) \$27

LITTLENECK CLAMS (6) \$14
On the half-shell with cocktail sauce

OAR SAMPLER \$33
3 Oysters, 3 Clams, 3 Jumbo Shrimp

SASHIMI

3 Pieces of sliced fish

*Tuna \$15
*Albacore \$15
*Salmon \$14
*Hamachi \$14
Octopus \$14
Unagi \$14

NIGIRI

2 Pieces of sliced fish,
over rice

*Tuna \$11
*Albacore \$11
*Salmon \$11
*Hamachi \$11
Octopus \$11
Unagi \$11

Sushi Lite Bites

BUDDHA BOWL \$24

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

CHOOSE: SUSHI RICE OR SEASONED SOBA NOODLES

ADD: SALMON, YELLOWTAIL, OR TUNA SASHIMI \$9

NEW STYLE HAMACHI \$27

7 Piece Hamachi, Ponzu, Wasabi Peas, Micro Cilantro

SUNOMONO SALAD \$10

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

SEAWEED SALAD \$8

Marinated seaweed in a soy vinaigrette

*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. Please inform your server of any food allergies you may have. Separate checks are no available.

SALADS

CAESAR \$15

House-made dressing, Romaine Lettuce, parmesan & croutons

SOUTHWESTERN \$15

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

MEDITERRANEAN \$16

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

1661 \$15

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

HOUSE SALAD \$14

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

ADD TO ANY SALAD

CHICKEN: GRILLED, BLACKENED OR FRIED \$9

SALMON: GRILLED OR BLACKENED \$16

MAHI MAHI: GRILLED, BLACKENED OR FRIED \$15

SHRIMP: GRILLED, BLACKENED OR FRIED \$13

LOBSTER SALAD \$21

SANDWICHES AND MORE

Served with coleslaw and a pickle

Served with your choice of Sourdough, Wheat, or Seeded Rye

LOBSTER CLUB \$29

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

LOBSTER GRILLED CHEESE \$28

American, Swiss, Pepper Jack or Cheddar

GRILLED CHEESE \$8.95

American, Cheddar, Swiss or Pepper Jack Cheese

BLT \$11.95

OVEN-ROASTED TURKEY CLUB \$17.95

Bacon, lettuce, tomato & mayo

Served on a Torpedo Roll

FRIED SCALLOP ROLL MKT

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

HEBREW NATIONAL HOT DOG \$8.95

LOBSTER ROLL \$28

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

Served on a Bulkie Roll

***6 OZ. BLACK ANGUS BURGER \$13.95**

Served with lettuce, tomato & onion
Add Cheese (American, Cheddar, Swiss, Pepper Jack or Blue) ..\$1; Add Bacon \$2

BEYOND BURGER \$18.95

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

CAPRESE CHICKEN SANDWICH \$16.95

Grilled chicken breast, fresh mozzarella, basil, balsamic reduction

CHICKEN BREAST SANDWICH \$14.95

Grilled or Blackened with a cajun ranch dressing
Add Bacon \$2 -Add Cheese \$1

FRIED COD FISH SANDWICH \$15.95

Served with lettuce, tomato, onion and tartar sauce

GRILLED SALMON SANDWICH \$21.95

Blackberry pomegranate chipotle glaze with spring mix and red onion

MAHI MAHI SANDWICH \$20.95

Grilled, fried or blackened with tartar sauce

PORTOBELLO MUSHROOM \$15.95

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

Served in a Tortilla

SOFT TACOS \$20.95

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 \$20.95

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

SIGNATURE CAESAR WRAP \$14

House-made dressing, Romaine Lettuce, & parmesan
Add: Chicken \$9 Mahi Mahi \$15

SOUTHWESTERN WRAP \$14

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
Add: Chicken \$9 Mahi Mahi \$15

*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. Please inform your server of any food allergies you may have. Separate checks are no available.

ENTREES

Served with your choice of two of the following: Coleslaw, Our vegetable medley, rice & beans, french fries or sweet potato fries
add a small side salad...\$6.95

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

FRIED FISH \$26.95

Cod served with tartar sauce

CRAB CAKES \$27.95

Served with lemon dill aioli

POINT JUDITH LOCAL JUMBO SCALLOPS MKT

Local, Grilled, fried or blackened and served with tartar sauce

FRIED JUMBO SHRIMP \$29.95

Traditional or buffalo style - five to an order

MAHI MAHI \$34.95

Grilled, fried or blackened and served with tropical fruit salsa

MAHI MAHI & CRAB CAKE PLATTER \$37.95

Grilled, fried, or blackened and served with tartar sauce

GRILLED SALMON \$35.95

Topped with blackberry pomegranate chipotle glaze

STATLER CHICKEN \$29.95

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

***GRILLED 14 OZ. RIBEYE \$44.95**

Topped with garlic herb butter

BONELESS CHICKEN FINGERS PLATE \$18.95

5 Tenders with your choice of Plain, Buffalo, or Sweet Sriracha!

DESSERT

BLUE BUNNY ICE CREAM BARS \$8

Ice Cream Sandwich, Chips Galore, Nuttin' Better

PLATED DESSERT \$9

Ask your server about our dessert selection!

*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. Please inform your server of any food allergies you may have. Separate checks are no available.

SUSHI ROLLS

Classic Rolls

CLASSIC MAKI ROLL \$11

Plain & Simple. Nori, Sushi rice and your choice of Tuna, Salmon, Yellowtail or Vegetarian

CLASSIC HAND ROLL \$13

Cone Style Roll with sushi rice, seasonal vegetables and your choice of Salmon, Tuna, Yellowtail or Vegetarian

SPICY TUNA ROLL \$15

Spicy minced tuna & cucumber

CALIFORNIA ROLL \$15

Crab mix, cucumber & avocado

DYNAMITE ROLL \$19

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

NEGI-HAMA \$18

Fresh yellowtail, green onion, cucumber and Tobiko

CATERPILLAR ROLL \$21

Barbecued eel, cucumber, topped with avocado and sweet soy

CRUNCH ROLL \$18

Crab mix, asparagus & avocado topped with tempura crunchies, Tobiko, green onions & sweet soy

SHRIMP TEMPURA \$21

Panko fried shrimp, avocado, cucumber in nori paper finished with spicy mayo & Eel Sauce

RAINBOW ROLL \$22

California roll topped with tuna, salmon & albacore

SPECIALTY ROLLS

RITA ROLL

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

\$27

QUIRKY CAJUN ROLL

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

\$20

RED DRAGON ROLL

Panko fried shrimp and avocado topped with spicy tuna, eel sauce, wasabi aioli & scallions

\$27

TUNA LOCO

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

\$27

COBRA KAI

Panko Shrimp, Cream Cheese, Avocado, Topped with Albacore, Spicy Mayo, Eel Sauce and Tempura Flakes

\$26

THE ISLANDER

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

\$23

CANDY CANE

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

\$26

BLACK ROCK ROLL

Spicy lobster, cucumber, avocado, tobiko, and sweet soy rolled with soy paper

\$25

Vegetarian Options

ROCK N ROLL \$19

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

GREENWAY ROLL \$20

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

HODGE PATCH ROLL \$20

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

*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. Please inform your server of any food allergies you may have. Separate checks are no available.

DRINK MENU

THE OAR'S FAMOUS MUDSLIDE

Well \$13 or Top Shelf \$14

\$3.50 Floaters: Vanilla, Espresso, Butterscotch, Banana, Frangelico

\$4.00 Floaters: Jameson Cold Brew, Skrewball Peanut Butter, Cafè Tequila, Salted Caramel

WHAT'S ON TAP?

Narragansett Lager \$5

Stella Artois \$6

Sam Summer \$7

Be Hoppy IPA \$7

Harpoon IPA \$7

Grey Sail Little Sister Session IPA \$7

RHODE ISLAND LOCALS

Whalers "The Rise" APA \$7

Grey Sail Captains Daughter DIPA \$8

Narragansett Del's Shandy \$7

Rhode Trip IPA \$8

PREMIUM BEERS \$7

Corona, Corona Lite, Pacifico, Blue Moon,
Guinness Can

DOMESTIC BEERS \$5

Budweiser, Bud Light, Michelob Ultra,
Miller Light, Coors Light, Heineken 0.0
(NA beer)

OTHER CRAFT BEERS & MORE

Angry Orchard Hard Cider \$7

White Claw Black Cherry \$7

High Noon Grapefruit \$8

Mango Cart Wheat Ale \$8

Long Drink Gin and Citrus Spiked Soda \$8

WHITE WINE

Seaglass Pinot Grigio \$11/\$40

Joel Gott Pinot Grigio \$14/\$52

Proverb Chardonnay \$11/\$40

Hess Chardonnay \$13/\$48

Oyster Bay Sauvignon Blanc \$11/\$40

Kim Crawford Sauvignon Blanc \$14/\$52

RED WINE

Josh Cabernet Sauvignon \$12/\$44

Meomi Pinot Noir \$14/\$52

Trivento Malbec \$11/\$40

BLUSH, SPLITS, & ROSE

Chloe Rose \$11/\$40

Bieler Père & Fils Rose \$13/\$48

Prosecco Martini Rossi 187ml \$10

Prosecco Rose 187ml \$10

Sake Split \$12

SOFT BEVERAGES

REFILLABLE \$3.50

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

SINGLE SERVING \$4

Ginger Beer, Water Bottle

SINGLE SERVING \$5

Milk, Chocolate Milk, and Abita Root Beer

SINGLE SERVING \$6

Red Bull

Oar Cocktails

THE OAR'S FAMOUS MUDSLIDE

Well \$13 or Top Shelf \$14

\$3.50 Floaters: Vanilla, Espresso, Butterscotch, Banana, Frangelico

\$4.00 Floaters: Jameson Cold Brew, Skrewball Peanut Butter, Cafè Tequila, Salted Caramel

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

MAKE IT A MOCKTAIL!

NEW HARBOR

MARGARITA

Tequila, triple sec, lime juice, sour mix, and Blood Orange juice

TRY IT SPICY WITH OUR GHOST TEQUILA (+\$2.00)

ISLAND REFRESHER

Jameson Irish Whiskey, Peach Schnapps, Lemonade and Iced Tea

ORANGE SMASH

Stoli Orange Vodka, Triple Sec, Orange Juice, Prosecco, soda water and Dash of Bitters

MAKE IT A MOCKTAIL!

SUNSET MULE

Tito's Handmade Vodka, Lime & Blood orange juice, topped with ginger beer

SUMMER TIME SPRITZ

Stoli Blueberry and Absolut pear vodka with sour mix, Prickly Pear Syrup and soda

MAKE IT A MOCKTAIL!

COCONUT BREEZE MULE

Coconut Rum, with Pineapple and lime juice and topped with ginger beer

MAKE IT A MOCKTAIL!

FRESH WATERMELON

SANGRIA

Tito's Handmade Vodka, Triple Sec, Fresh Watermelon, White Wine, Lemon Juice and Splash of Soda

MAKE IT A MOCKTAIL!

HOMEMADE BLOODY MARY

Ketel One Vodka mixed with our always fresh housemade Bloody Mary mix

FORECAST DARK N STORMY

Goslings Black Seal Rum, Lime and Blood Orange Juice, topped with Ginger Beer

MAKE IT A MOCKTAIL!

To help be conscious of our planet we are using 100% biodegradable straws made from up-cycled marine matter!