

## RAW BAR\*

**ONE DOZEN MATUNUCK OYSTERS** <sup>GF</sup> 29.95  
add a bottle of Taittinger Champagne 75.00

**OYSTER SAMPLER** <sup>GF</sup> assortment of twelve local oysters 29.95  
add a bottle of Taittinger Champagne 75.00

**OYSTERS A LA CARTE** <sup>GF</sup> 2.75 *each*

**JUMBO SHRIMP** <sup>GF</sup> U/8 4.25 *each*

**LITTLENECK CLAMS** <sup>GF</sup> Narragansett Bay 1.95 *each*

**CHERRYSTONES** <sup>GF</sup> Narragansett Bay 1.95 *each*

**CHILLED LOBSTER** <sup>GF</sup> *half* 17.95 *whole* 35.95

**ISLANDER** <sup>GF</sup> assortment of twelve local oysters, six littleneck clams, four jumbo shrimp 55.95

## CHOWDER

**NEW ENGLAND CLAM CHOWDER** (creamy)  
chopped clams, red bliss potatoes, bacon, clam broth  
*cup* 6.50 *bowl* 8.50

## SALADS

Add lobster salad 16.95/ tuna 16.95/ fried oysters 8.95  
salmon 10.95/ seared shrimp 11.95/ chicken 7.95

**BEET AND GOAT CHEESE** <sup>GF</sup> organic mixed greens, roasted beets, goat cheese, spiced pecans, orange-rice wine vinaigrette *small* 8.95 *large* 13.95

**MATUNUCK HOUSE SALAD** <sup>GF</sup> organic mixed greens, cucumbers, cherry tomatoes, balsamic vinaigrette  
*small* 6.50 *large* 9.95

**CAESAR** <sup>AGF</sup> romaine lettuce, white anchovies, garlic crostini, house-made dressing *small* 7 *large* 12

## APPETIZERS

**PT. JUDITH CALAMARI** lightly fried, cherry peppers, arugula, capers, citrus aioli 16.95

**LITTLENECKS & CHOURICO** <sup>AGF</sup> RI littlenecks, tomatoes, garlic, white wine, white beans, garlic crostini  
*small* 11.95 *large* 18.95

**LOBSTER PIZZA** naan, lobster, mascarpone, arugula, gouda, prosciutto, mozzarella, white truffle 23.95

**HOUSE-MADE STUFFIE** chopped quahog meat, bell pepper, chourico, basil 5.50 *each*

**PANKO CRUSTED OCTOPUS** spicy mayo, scallions, eel sauce, pickled vegetable 19.95

**TUNA CRUDO** <sup>AGF</sup> strawberry shoyu ponzu, chili crisp, umami cashews, extra virgin olive oil, sorrel 19.95

## SANDWICHES

Served with french fries  
Substitute house salad 1.95/beet and goat cheese salad 2.95

**LOBSTER ROLL** chilled lobster, lightly dressed with mayonnaise, chopped celery, grilled buttery roll 29.95

**OYSTER PO BOY** lightly fried oysters, lettuce, tomato, pickles, rémoulade, coleslaw, toasted baguette 19.95

**BLACKENED CHICKEN SANDWICH** lettuce, tomato, pickles, rémoulade, coleslaw, toasted baguette 16.95

## ENTREES

**BOILED LOBSTER** <sup>GF</sup> 1½ lb lobster, and choice of one side 37.95

**STUFFED LOBSTER** 1½ lb lobster, jumbo shrimp, scallops, seafood stuffing, and choice of one side 46.95

**ALASKAN KING CRAB** <sup>GF</sup> 1½ lbs king crab, and choice of one side 73.95

**TOGARASHI SCALLOPS** <sup>GF</sup> seared scallops, togarashi seasoning, sticky rice, pickled ginger aioli, cucumber-carrot slaw 32.95

**CLAMS & LINGUINE** RI littlenecks, white wine, garlic, extra virgin olive oil, fresh herbs 25.95

**GRILLED ATLANTIC SALMON** <sup>GF</sup> sweet and spicy ginger chili glaze, sautéed snow peas, sticky rice 26.95

**BLACKENED YELLOWFIN TUNA\*** <sup>AGF</sup> fire-roasted sweet pepper relish, creole mustard cream sauce, sticky rice 32.95

**POTTER POND POKE BOWL\*** <sup>AGF</sup> yellowfin tuna, edamame, peppers, seaweed, avocado, carrot, cucumber, crispy wontons, sticky rice, sesame tamari, ginger aioli 24.95

**FRIED OYSTERS** lightly fried, coleslaw, french fries, rémoulade 26.95

**FISH & CHIPS** fresh Atlantic cod, coleslaw, french fries, tartar 20.95

## SIDES

Small Beet Salad	8.95	French Fries	4
Small Caesar Salad	7	Sticky Rice	4
Small House Salad	6.50	Snow Peas	5
Seasonal Chef Vegetables	5		

## CHILDREN'S MENU

**GRILLED CHEESE** choice of french fries, or seasonal chef vegetables 7.95

**FISH STICKS** choice of french fries, or seasonal chef vegetables 7.95

**CHICKEN FINGERS** choice of french fries, or seasonal chef vegetables 7.95

## DESSERTS

**KEY LIME POP** graham cracker crust, dipped in white chocolate 11.95

**FLOURLESS CHOCOLATE TORTE** raspberry puree, whipped cream 11.95

<sup>GF</sup> GLUTEN-FREE  
<sup>V</sup> VEGETARIAN

<sup>AGF</sup> AVAILABLE GLUTEN-FREE  
<sup>VG</sup> VEGAN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
*Please inform your server if you have food allergies*



**MATUNUCK OYSTER BAR**  
(MAH-TOO-NUCK) a farm to table restaurant

629 Succotash Road, Wakefield, RI 02879

[RhodyOysters.com](http://RhodyOysters.com)



MATUNUCKOYSTERBAR



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OPEN FOR LUNCH AND DINNER  
363 DAYS A YEAR

*MatuNuck*  
• OYSTER BAR •