

MATUNUCK OYSTER BAR
(MAH-TOO-NUCK)

A farm to table restaurant
located at 629 Succotash Rd,
South Kingstown, RI 02879

MatuNuck
• OYSTER BAR •

RAW BAR*

R.I. Oysters 2.00
Jumbo Shrimp (u8) 3.85
Littlenecks & Cherrystones 1.75
Chilled Lobster (half) 12.95, (whole) 22.95

OYSTER SAMPLER an assortment of twelve local oysters 24.00

ISLANDER an assortment of twelve local oysters, six littleneck clams & four cocktail shrimp 42.95

CAVIAR AND OYSTERS 12g. Giaveri Sturgeon Caviar (Treviso Italy) and one dozen Matunuck oysters 48.00

"PASS" THE TOWER (GF) an Islander + a chilled whole lobster, scallop ceviche and tuna poke with seaweed salad 74.95

CLICQUOT & DOZEN twelve Matunuck oysters & a bottle of Veuve Clicquot Champagne 89.00

APPETIZERS

QUINOA CRAB SALAD (GF) quinoa tabbouleh with mixed vegetable and lemon vinaigrette, sliced avocado, fresh jonah crab meat and harissa aioli 14.95

SCALLOP CEVICHE* (AGF) cilantro, peppers, red onion, citrus and grapefruit chili oil served with crispy wonton chips 12.95

HOUSE MADE STUFFIE with chouriço 4.50 (each)

CHEESE BOARD an assortment of 3 cheeses with chutney, nuts and crackers. ask your server about today's selection and wine pairings 15.95

TUNA TARTARE TACOS* (AGF) three mini tacos with avocado, tomato salsa, cilantro, chipotle cream & ancho chili dust 12.95

PT. JUDITH CALAMARI lightly fried cherry peppers, arugula, capers & citrus aioli 13.95

ALASKAN KING CRAB (GF) 1 lb King crab steamed & served with drawn butter 32.95
1 1/2 lbs King crab entree with roasted potatoes and Matunuck Farm chef's vegetables 47.95

COOKED SHELLFISH

CUCUMBER OYSTERS six lightly fried oysters with cucumber, avocado, rémoulade, mint & red onion 13.95

OYSTER ROCKEFELLER six oysters baked with pernod, spinach, bacon, breadcrumbs & fresh herbs 14.95

GRILLED OYSTERS (GF) six oysters topped garlic butter and fresh herbs 13.95

BOURBON OYSTERS (GF) six broiled Matunuck oysters with a Bourbon chipotle sauce 13.95

OYSTER TRIO two Grilled, two Bourbon & two Rockefeller style oysters 13.95

STEAMED MUSSELS (AGF) in white wine & herb butter, served with garlic crostini 8.95 Sm./14.95 Lg.

STEAMERS (GF) 1 1/2 lbs. of soft shell clams, served with clam broth & drawn butter 14.95

CLAMS CASINO eight RI littlenecks, with a buttery bacon & bread crumb topping 13.95

LITTLENECKS & CHOURIÇO (AGF) RI littlenecks sautéed in tomatoes, garlic, white wine & white beans with garlic-grilled crostini 14.95

SOUPS

CHOWDER

Rhode Island (Clear) (GF) Cup 4.25/Bowl 5.95
New England (Creamy) Cup 4.75/Bowl 6.95

OYSTER STEW parsnips, sweet potatoes and leeks simmered in a rich rosemary cream, with herb butter poached oysters App 13.95 /Entree 19.95

LOBSTER BUTTERNUT BISQUE (GF) with roasted beet puree and butter poached lobster Cup 7.95/Bowl 9.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

(GF) Gluten free

(AGF) Available gluten free upon request

SALADS

Add: 5.95 chicken/7.95 fried oysters/
10.95 salmon/11.95 scallops/8.95 shrimp/
12.95 lobster salad/11.95 Tuna

HOUSE SALAD (GF) mixed greens, cucumbers, grape tomatoes & balsamic vinaigrette 5.95Sm./8.95Lg.

CAESAR SALAD (AGF) romaine lettuce, white anchovies, garlic crostini & our house made dressing 6.95Sm./9.95Lg.

BEET & GOAT CHEESE SALAD (GF) mixed greens, roasted beets, goat cheese, spiced pecans & orange-rice wine vinaigrette 7.50Sm./10.95Lg.

SESAME SEARED TUNA* (AGF) mixed greens, julienne vegetables, pickled ginger, crispy wontons & cilantro lime vinaigrette 4oz.18.95/8oz.24.95

ROASTED PEAR SALAD (GF) arugula, toasted sunflower seeds, Great Hill blue cheese, white balsamic vinaigrette, prosciutto and red grapes 7.95Sm./13.95Lg.

SANDWICHES

with your choice of hand cut fries or salad

LOBSTER ROLL chilled lobster meat, lightly dressed with mayonnaise & chopped celery on a grilled buttery split top roll 20.95

OYSTER PO BOY served with lettuce, tomato, pickles, rémoulade & cole slaw on a toasted baguette 15.95

SUNSET FARM BURGER* (Narragansett) 1/2 lb of all natural free-range beef topped with Vermont cheddar, lettuce & tomato 13.50

CHICKEN GRINDER on a toasted baguette with cheddar cheese, bacon, bbq sauce, lettuce, tomato and crispy fried onions 14.95

SEAFOOD ENTRÉES

5 SPICE SEARED SCALLOPS (GF) buternut cream, pecan-bacon brown butter, winter squash risotto and Matunuck Farm chef's vegetables 24.95

BLACKENED YELLOWFIN TUNA* (AGF) sliced over mashed red bliss potatoes, fire roasted sweet pepper relish and creole mustard cream sauce 25.95

JAMBALAYA (AGF) fried oysters, jumbo shrimp, chicken & spicy andouille sausage in a Cajun tomato sauce over rice 21.95

GRILLED ATLANTIC SALMON (GF) with a sweet & spicy ginger chili glaze, sautéed snow peas & sticky rice 22.95

CLAMS & LINGUINE RI littlenecks, white wine, garlic, extra virgin olive oil & fresh herbs 18.95

PISTACHIO CRUSTED ATLANTIC COD LOIN (AGF) warm Moroccan spiced couscous salad and toasted curry butter 23.95

BOILED LOBSTER (GF) 1 1/2 lb lobster, served with drawn butter, fingerling potatoes & Matunuck Farm chef's vegetables 31.95

STUFFED LOBSTER 1 1/2 lb lobster with jumbo shrimp, scallops and seafood stuffing, served with fingerling potatoes & Matunuck Farm chef's vegetables 37.95

ALASKAN KING CRAB (GF) 1 lb King crab steamed & served with drawn butter 32.95
1 1/2 lbs King crab entree with fingerling potatoes and Matunuck Farms chef's vegetables 47.95

FRIED OYSTERS lightly fried oysters served with house cut fries, coleslaw & rémoulade sauce 22.95

ONE PINT OF WHOLE BELLY CLAMS tender whole belly clams lightly fried, with house cut fries, coleslaw & tartar 21.95

FISH & CHIPS fresh Atlantic cod battered and fried with house cut fries, coleslaw & tartar sauce 16.95

STEAK-PASTA-POULTRY

DUCK CONFIT (GF) slow cooked crispy duck legs with spiced cranberry-pear chutney, whipped sweet potatoes and Matunuck Farm chef's vegetables 25.95

ALL NATURAL CHOICE 14OZ RIBEYE STEAK* (GF) Bourbon grilled sweet onions, mashed red bliss potatoes and Matunuck Farm chef's vegetables 27.95

GRILLED 8OZ CENTER CUT FILET * (GF) garlic sauteed Moonstone mushrooms, mashed potatoes, white truffle demi glaze and Matunuck Farm chef's vegetables 32.95

VEGETABLE RAVIOLI roasted peppers, kalamata olives, oven roasted tomatoes and spinach tossed with extra virgin olive oil, garlic, pine nuts, feta and crispy eggplant 16.95(vegetarian)

GRILLED PORTOBELLO (GF) fresh mozzarella, roasted peppers, sauteed spinach, parmesan risotto and balsamic glaze 15.95(vegetarian)

PENNE PESTO basil pesto cream, tomato & Parmigiano-Reggiano 15.95
+8.95 shrimp/+5.95 Chicken/+10.95 Salmon