



RAW·BAR
• *Oyster Company* •



• ***Catering Packages*** •



Catering Packages

Raw Bar Oyster Co offers catering packages for private dining, corporate events and weddings. Prices are listed per person.

Oysters

On a Half-Shell

Perfect for a wedding or cocktail reception! One type of oyster variety shucked to order, served with lemon, mignonette, hot sauce

\$25/Per Person

East Vs West

Compare the different merroir from Canada's East and West coasts. Two varieties of oysters shucked to order, served with lemon, mignonette, hot sauce

\$30/Per Person

Oyster Flights

A selection of three different oysters from across North America shucked to order, served with lemon, mignonette, hot sauce

\$35/Per Person

Shucking Classes

Oyster Shucking lessons taught by a certified oyster specialist. Learn the basics of oysters, how to shuck properly, oyster varieties and oyster safety. Class includes: a dozen oysters per person to shuck, Raw Bar Oyster Co. shucking knife.

\$75/Per person, Minimum 6 participants.



Seafood Platters

Seafood trio

**Half dozen oysters, half dozen shrimp cocktail & snow crab clusters served with lemon, mignonette, hot sauce
\$65/per person**

Seafood Towers

**Three tier seafood tower, includes one dozen oysters, one dozen shrimp cocktail, snow crab clusters, whole lobster, tuna tataki, smoked salmon, quahog clams, served with lemon, mignonette & hot sauce
\$250/ per tower (Serves 3-4)**

Lobster Platters

Includes cocktail sauce, lemons, hot sauce, lobster is cut and cracked and served cold on shaved ice

Platter of 5 lobsters - \$300

Platter of 10 lobsters - \$500

Shrimp Cocktail Platters

Includes cocktail sauce, lemons, hot sauce, served cold on shaved ice

Platter of 12 Shrimp - \$40

Platter of 60 Shrimp - \$200 (10 Guests)

Platter of 120 Shrimp - \$390 (20 Guests)

Acadian Sturgeon Caviar Platters

Includes Acadian Sturgeon Caviar, blinis, dill, crème fraiche, grated egg, pickles, capers, shallot rings

\$- M/P

Smoked Salmon Duo

Includes a mix of cold smoked and hot smoked salmon, arugula, dill, pickled shallots, capers, whipped cream cheese, shaved red onion & cucumbers, bagel chip crostini, lemon wedges

Platter for 10 - \$150

Bourbon Smoked Salmon

Cold smoked salmon, pickled shallot rings, crème fraiche, dill, salmon roe, crispy salmon skin, horseradish, served with lemons and bagel chip crostini

Platter for 10 - \$150



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Salads & Vegetable Platters

Assorted vegetable crudité

**Broccoli, cauliflower, carrot, celery, cherry tomato, cucumber, radish, ranch dressing
Platter for 10 - \$50**

Classic Caesar salad

**Romaine lettuce, bacon lardons, sourdough crouton, parmesan, lemons, creamy Caesar
dressing
10 people - \$50**

Coleslaw

Shaved red & green cabbage, carrots, buttermilk dill dressing 10 People - \$35

Corn & Potato Salad (served warm)

**Roasted corn, red potatoes, bacon lardons, garlic butter, parmesan, dill yogurt dressing,
chives
10 People - \$55**



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Hors d' Oeuvres

Served by the dozen

Oysters on a half shell with red wine mignonette & lemon - \$40/Dozen

Lobster roll sliders – lobster salad with butter brioche bun - \$65/Dozen

Soft-shell crab sliders – fried softshell crab, coleslaw, tobiko - \$50/Dozen

Torpedo shrimp – fried torpedo shrimp w/ sweet chili sauce - \$35/Dozen

Shrimp cocktail – poached jumbo shrimp with lemon & cocktail sauce - \$40/Dozen

Seared scallops – pan seared jumbo scallops with chimichurri - \$65/Dozen

Baked jalapeno popper clams – quahog clam, jalapeno, bacon, cream cheese \$50/Dozen

Oysters Rockefeller – spinach, cream cheese, breadcrumbs, parmesan - \$50/Dozen

Baked garlic oysters – oysters on a half shell, garlic butter, breadcrumbs, lemon - \$50/Dozen

Seared tuna tataki – seared ahi tuna, basil, ponzu, jalapeno, chili - \$35/Dozen

Smoked salmon blini – cold smoked salmon, dill, crème fraiche, salmon roe, blini- \$35/Dozen

Acadian gold caviar blini – Acadian sturgeon caviar, crème fraiche, dill - \$70/Dozen

Raw bar ceviche – shrimp & scallop ceviche, ginger lime vinaigrette, tortilla chip - \$35/Dozen

Fried pickerel tacos – battered pickerel, avocado crema, cilantro lime slaw - \$40/Dozen



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Hors d' Oeuvres
From the land

Fried chicken & waffles – fried Chicken, waffle, maple chili emulsion - \$35/Dozen

Dukkah crusted lamb – roasted lamb, dukkha spice, carrot puree - \$75/Dozen

Pork and beef meat ball – braised pork & beef meatball, marinara, parmesan, basil - \$35/Dozen

Steak tartare – beef tenderloin, mustard, chili, shallot, sour dough crostini - \$40/Dozen

Truffle mushroom arancini- arborio rice, mushroom, truffle, parmesan, marinara - \$30/Dozen

Bruschetta – diced tomato, red onion, olive, basil, garlic, balsamic reduction - \$30/Dozen

Caprese skewers – marinated bocconcini, cherry tomato, basil, red wine reduction - \$30/Dozen



Seafood Boils

Classic Lobster Boil

**Whole Nova Scotia lobster, corn, potato, sausage, mussels, clams, shrimp, garlic butter
\$80/Per Person**

Cajun Seafood Boil

**Whole Nova Scotia lobster, snow crab cluster, mussels, clams, shrimp, corn, potato,
sausage, Cajun butter sauce
\$90/Per Person**

Ultimate Crab Boil

**1lbs Alaskan king crab, Canadian snow crab clusters, red crab claws, corn, potato,
sausage, mussels, clams, shrimp, garlic butter
\$-Market Price**

Turf Boil

**Braised beef short rib, corn, potato, sausage, carrots, mushrooms, garlic butter sauce
\$70/Per Person**

Surfn' Turf Boil

**Whole Nova Scotia lobster, braised beef short rib, snow crab cluster shrimp, mussels,
sausage, corn, potato, Cajun butter sauce
\$100/per person**

Custom menu options are available on request including plated dinners, buffets*



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