

SERVED TO GROUPS OF 14+:

Sunday-Thursday | 5:30-9:00

Friday-Saturday | 5:30-10:00

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

DINNER MENU ONE

\$105 PER GUEST

Please Note: Guest Will Select Day-Of For "Choice Of"

Served Plated. Make it Buffet Style for a \$15 Increase Per Guest

BREAD SERVICE

MILK BREAD **V**

Guava Butter | Burnt Orange Butter

FIRST COURSE

ST AUGUSTINE CLAM CHOWDER *** DF**

Tomato | Pancetta

SECOND COURSE

SIGNATURE SMOKED CAESAR SALAD *****

Smoked Oyster Dressing | Torn Croutons | Pecorino Romano | Shallots

THIRD COURSE (CHOICE OF:)

HALF CHICKEN **GF DF**

Jerk Marinade | Papaya & Mango | Peanut

CAPRESE RISOTTO **V GF ****

Tomato Broth | Broiled Campari's | Stracciatella

GRILLED FISH OF THE DAY **GF ***

Chef's Catch | Burnt Citrus Beurre Blanc

FILET MIGNON **GF ***

Smoked Mushroom | Diane Sauce

FAMILY STYLE SIDES

CHARRED BROCCOLINI **VDF ***

BURNT ONION MASHED POTATO **V GF**

COFFEE ROASTED BEETS **V GF**

FOURTH COURSE

KEY LIME PIE **V**

Torched Meringue

Vegan Entree's & Allergy Alternatives Provided Upon Request

Remove Dessert Course for a \$10 Deduction Per Person

OYSTERCATCHERS ALLERGY INDEX

Vegetarian **V**

Vegan **V+**

Gluten Free **GF**

Dairy Free **DF**

★ ★ ★ ★

Stars on Menu Indicate Vegan,
Vegetarian, Gluten Free & Dairy Free
Items That Are Available Upon
Request

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

DINNER MENU TWO

\$125 PER GUEST

*Please Note: Guest Will Select Day-Of For "Choice Of"
Served Plated. Make it Buffet Style for a \$15 Increase Per Guest*

BREAD SERVICE

MILK BREAD **V**

Guava Butter | Burnt Orange Butter

FIRST COURSE FAMILY STYLE APPETIZERS

PORK BELLY **GF**

Cane Sugar Gastrique | Celery Root

KEY WEST PINK SHRIMP **GF DF**

Alabama White Sauce | House Cocktail

SECOND COURSE (CLIENT'S CHOICE OF:)

ST AUGUSTINE CLAM CHOWDER **+ DF**

Tomato | Pancetta

SIGNATURE SMOKED CAESAR SALAD *****

Smoked Oyster Dressing | Torn Croutons | Pecorino Romano | Shallot

THIRD COURSE (CHOICE OF:)

HALF CHICKEN **GF DF**

Jerk Marinade | Papaya & Mango | Peanut

CAPRESE RISOTTO **V GF ★★**

Tomato Broth | Broiled Campari's | Stracciatella

GRILLED FISH OF THE DAY **GF ★**

Chef's Catch | Burnt Citrus Beurre Blanc

FILET MIGNON **GF ★**

Smoked Mushroom | Diane Sauce

FAMILY STYLE SIDES

ROASTED BROCCOLINI **VDF ★**

BURNT ONION MASHED POTATO **VGF**

COFFEE ROASTED BEETS **VGF**

FOURTH COURSE (CLIENT'S CHOICE OF:)

KEY LIME PIE **V**

Torched Meringue

ORANGE CHOCOLATE CHEESECAKE **V GF**

Candied Kumquat

OYSTERCATCHERS ALLERGY INDEX

Vegetarian	V
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Vegan Entree's & Allergy Alternatives Provided Upon Request
Remove Dessert Course for a \$10 Deduction Per Person

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

DINNER MENU THREE

\$145 PER GUEST

Please Note: Guest Will Select Day-Of For "Choice Of"
Served Plated. Make it Buffet Style for a \$15 Increase Per Guest

BREAD SERVICE

MILK BREAD **V**

Guava Butter | Burnt Orange Butter

FIRST COURSE FAMILY STYLE APPETIZERS

OC'S SIGNATURE SEAFOOD LOUIE **GF DF**

Shrimp | Crab | Octopus | Hearts of Palm | Tomato | Avocado | Egg

LOCAL BURRATA *****

Peanut & Collard Pesto | Sullivan St. Baguette

PORK BELLY **GF**

Cane Sugar Gastrique | Celery Root

SECOND COURSE (CLIENT'S CHOICE OF:)

ST AUGUSTINE CLAM CHOWDER *** DF**

Tomato | Pancetta

CHOPPED WEDGE SALAD

Buttermilk Blue Cheese | Red Onion | Chopped Egg | Lardons

THIRD COURSE (CHOICE OF:)

HALF CHICKEN **GF DF**

Jerk Marinade | Papaya & Mango | Peanut

CAPRESE RISOTTO **V GF ****

TOMATO BROTH | BROILED CAMPARI'S | STRACCIATELLA

GRILLED FISH OF THE DAY **GF ***

Chefs Catch | Trout Roe Beurre Blanc

STEAK DIANE **GF ***

Black Truffle & Cognac Sauce

ROCK SHRIMP PASTA NERO

Seafood Bisque | Tomato Confit | Zucchini

FAMILY STYLE SIDES

ROASTED BROCCOLINI **VDF ***

BURNT ONION MASHED POTATO **VGF**

SWEET AND SOUR BRUSSEL SPROUTS **VDF**

FOURTH COURSE (CLIENT'S CHOICE OF:)

KEY LIME PIE **V**

Torched Meringue

ORANGE CHOCOLATE CHEESECAKE **VGF**

Candied Kumquat

Vegan Entree's & Allergy Alternatives Provided Upon Request
Remove Dessert Course for a \$10 Deduction Per Person

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★ ★ ★ ★

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OYSTERCATCHERS LARGE PARTY MENU OPTIONS

DINNER MENU FOUR

\$160 PER GUEST

*Please Note: Guest Will Select Day-Of For "Choice Of"
Served Plated. Make it Buffet Style for a \$15 Increase Per Guest*

BREAD SERVICE

MILK BREAD **V**

Guava Butter | Burnt Orange Butter

FIRST COURSE FAMILY STYLE APPETIZERS

SEAFOOD PLATEAUS **DF ***

Key West Shrimp | Oysters | Blue Crab | Tuna Poke | Marinated Crab Claws

HEARTS OF PALM CEVICHE **V+GFDF**

Avocado | Cashew Leche de Tigre | Rice Chips

SECOND COURSE (CLIENT'S CHOICE OF:)

ST AUGUSTINE CLAM CHOWDER ***DF**

Tomato | Pancetta

CHOPPED WEDGE SALAD **GF**

Buttermilk Blue Cheese | Red Onion | Chopped Egg | Lardons

THIRD COURSE (CHOICE OF:)

HALF CHICKEN **GF DF**

Jerk Marinade | Papaya & Mango | Peanut

CAPRESE RISOTTO **V GF ****

Tomato Broth | Broiled Campari's | Stracciatella

GRILLED FISH OF THE DAY **GF ***

Chefs Catch | Trout Roe Beurre Blanc

STEAK DIANE **GF ***

Black Truffle & Cognac Sauce **DF**

SEAFOOD MAC N' CHEESE

Rock Shrimp | Crab, Spiny Lobster | Creole Fondue

FAMILY STYLE SIDES

ROASTED BROCCOLINI **VDF ***

BURNT ONION MASHED POTATO **VGF**

SWEET AND SOUR BRUSSEL SPROUTS **VDF**

FOURTH COURSE (CLIENT'S CHOICE OF:)

SIGNATURE COCONUT PIE

Dulce de Leche | Buttermilk Crust **VGF**

ORANGE CHOCOLATE CHEESECAKE

Candied Kumquat

ALLERGY INDEX

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Stars on Menu Indicate Vegan,
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Request

Vegan Entree's & Allergy Alternatives Provided Upon Request

Remove Dessert Course for a \$10 Deduction Per Person

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

LUNCH MENU ONE

\$70 PER GUEST

Please Note: Guest Will Select Day-Of For "Choice Of"

Served Plated Only

Vegan Entree's & Allergy Alternatives Provided Upon Request

BREAD SERVICE

MILK BREAD ^v

Guava Butter | Burnt Orange Butter

FIRST COURSE

ST AUGUSTINE CLAM CHOWDER ^{GF} ^{DF}

Tomato | Pancetta

MAIN COURSE (CHOICE OF:)

SHRIMP REMOULADE ROLL

Griddled Split Top Roll | Fried Green Tomato
Slaw | Petite Salad

GRILLED BACON BURGER ^{*}

Red Eye Onion Jam | Little Mac Sauce | Cheddar
Petite Salad

CHICKEN CAESAR SALAD ^{*}

Smoked Oyster Dressing | Torn Croutons
Pecorino Romano | Shallots

CHEF'S CATCH ^{GF} ^{*}

Wood Grilled Local Fish | Citrus Beurre Blanc
Broccolini

DESSERT COURSE

PETITE DESSERT PLATTER

Chefs Choice of 3 House Made Sweet Bites
2 Per Person

LUNCH MENU TWO

\$85 PER GUEST

Please Note: Guest Will Select Day-Of For "Choice Of"

Served Plated. Make it Buffet Style for a \$15 Increase Per Guest

Vegan Entree's & Allergy Alternatives Provided Upon Request

BREAD SERVICE

MILK BREAD ^v

Guava Butter | Burnt Orange Butter

FIRST COURSE FAMILY-STYLE APPS

SMOKED BLUEFISH DIP

Bread & Butter Peppers | Crudit 

BRAISED PORK BELLY ^{GF}

Cane Sugar Molasses | Kabocha

GROUPER FRITO MISO

Cured Lemon | Castelvetroanos | Remoulade

SECOND COURSE (CLIENT'S CHOICE:)

ST AUGUSTINE CLAM CHOWDER ^{GF} ^{DF}

Tomato | Pancetta

CHOPPED WEDGE SALAD

Buttermilk Blue Cheese | Red Onion
Chopped Egg | Lardons

MAIN COURSE (CHOICE OF:)

ROCK SHRIMP & ORZO ^{*}

Feta | Heirloom Tomato | Baby Kale | Caper
Vinaigrette

PETITE FILET

Diane Sauce | Garlic Fries

CHEF'S CATCH ^{GF} ^{*}

Wood Grilled Local Fish | Citrus Beurre Blanc
Broccolini

CAESAR SALAD ^{*}

Smoked Oyster Dressing | Torn Croutons |
Pecorino Romano | Shallots | *Choice Of: Chicken,*
Salmon, or Steak

DESSERT COURSE

PETITE DESSERT PLATTER

Chefs Choice of 3 House Made Sweet Bites
2 Per Person

Remove Dessert Course for a \$10 Deduction Per Person
Upgrade Mini's to a Plated Dessert for a \$5 Addition Per Person

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

SUNDAY BRUNCH MENU

\$80 PER GUEST

Please Note: Menu Below is a Sample

APPETIZERS

NOSHING TABLE

Artisanal Cheese and Meat | Tropical Fruits | Greek Yogurt Parfaits
Deviled Eggs | Crudites and Dip **V**

RAW BAR

Fresh Shucked Oysters | Poached Shrimp | Smoked Fish Dip
Tuna Tataki | Blood Orange Ceviche | Jonah Crab Claws

ENTREES

BREAKFAST NOOK

Seasonal Frittata | OC's Shrimp and Grits | White Bean Shakshouka
Tres Leches French Toast | Maple Pepper Bacon
Aged Cheddar Scrambled Eggs | Biscuits & Njdua Gravy

SURF & TURF CARVING STATION

Ancho Espresso Prime Rib | Banana Leaf Mahi | Horseradish Creme
Chimmichurri | Crab & Crawfish Potato Gratin | Charred Broccolini | Milk Bread

TOAST BAR

Fresh Baked Bread and Bagels | House Cream Cheese and Jams | Compound
Butters and Labneh | Smoked Salmon

PROVISIONS

Overnight Ancient Grains | Coconut Yogurt | Granola | Flax Seed | Berries
Tropical Fruit Salad | Ambrosia | Fresh Juices

SWEETS

PASTRY AND DESSERT SHELF

Freshly Baked Sweet and Savory Pastries | Key Lime & Coconut Tartlets |
Seasonal Fruit Trifles | Cakes & Cookies

V

**OMELET STATION ENHACEMENT \$22++ PER
PERSON+ LIVE CHEF ATTENDANT**

SIGNATURE OMELET

Lobster Tail | Lump Crab Fontina | Trout Roe | Crab Boil Aioli |

Build Your Own

Class Toppings | Ham, Sausage Smoked Salmon |
Mushrooms, Spinach and Tomato | Feta and Cheddar Cheese |

ADDITIONAL ITEMS

Aged Cheddar Scrambled Eggs | Bacon | French Toast |
Eggs Benedict Hash

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Items That Are Available Upon
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OYSTERCATCHERS LARGE PARTY MENU OPTIONS

PASSED APPETIZERS

Minimum Quantity of 15 Pieces Per App Required

Quantity Suggestions Offered to Clients Upon Request

Offered During Dinner Events. Inquire for Availability Outside of Dinner Hours

PASSED APPETIZERS

SHRIMP REMOULADE CROSTINI

\$9.00 PER PIECE

Florida Rock Shrimp | New Orleans
Remoulade | Scallions

GULF GOLD SHRIMP COCKTAIL SHOOTER

\$8.00 PER PIECE

Fresh Horseradish Cocktail

OYSTER SHOOTER

\$7.00 PER PIECE

Bloody Mary Gazpacho

BROILED OYSTER

\$8.00 PER PIECE

CHOICE OF PREPARATION:

Classic Pernod & Spinach Butter
Black Garlic and Chili Crisp Butter
Crab Butter & Lemon Breadcrumb

GROUPEL CHEEK SLIDERS

\$14.00 PER PIECE

Pickle Brine | American | Herbed Tartar

SMOKED BLUEFISH BITE

\$7.00 PER PIECE

Fried Saltine | B&B Peppers

PETITE CRAB CAKE (1 OZ.)

\$12.00 PER PIECE

Lump Blue Crab | Datil Aioli | Succotash

PICANHA STEAK CANAPE

\$11 PER PIECE

Fresh Baked Brioche | Black Garlic Chili Crisp
Butter | Chive

BUTTERMILK FRIED CHICKEN BITE

\$9.00 PER PIECE

Kumquat Jam | Waffle Tartine

PORK BELLY SKEWER

\$8.00 PER PIECE

Cane Sugar Gastrique | Roasted Squash

CUBAN SPRING ROLLS

\$8.50 PER PIECE

Roast Pork | Swiss Cheese | Pickles | Dijonnaise Sauce

PROSCIUTTO DEVILED EGGS

\$7.00 PER PIECE

OCs Hot Sauce | Southern Style Yolk | Fried Prosciutto

HEARTS OF PALM CEVICHE SHOOTER

\$9.50 PER PIECE

Avocado | Cashew Leche de Tigre
(Vegan, GF, DF)

PIMENTO CHEESE ARANCINI

\$8.00 PER PIECE

4 Cheese Pimento | Crispy Risotto | Red Pepper
Coulis

COFFEE ROASTED BEET WEDGE

\$6.00 PER PIECE

Labneh | Pistachio & Sesame Dukkha

GRILLED ZUCCHINI CANAPE

\$8.00 PER PIECE

Whipped Goat Cheese | Tomato Jam | Crostini

PROVIDENCE MEATBALL SKEWER

\$9.00 PER PIECE

Local Beef | Ginger | Guava BBQ

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

STATIONARY APPETIZERS & RAW BAR

PLATTERED STATIONARY APPETIZERS

SMOKED BLUEFISH DIP

\$13.00 PER GUEST

Fried Saltines | B&B Peppers

LOCAL BURRATA

\$14.00 PER GUEST

Peanut & Collard Pesto | Sullivan St. Baguette

GULF GOLD SHRIMP COCKTAIL

\$20.00 PER GUEST

Horseradish Cocktail | Alabama White BBQ |
Fried Saltines

PORK BELLY

\$16.00 PER GUEST

Cane Sugar Gastrique | Kabocha Squash Puree

2 TIER SEAFOOD PLATEAUS

\$145 PER TOWER

Key West Shrimp | Oysters | Blue Crab | Tuna Poke
| Smoked Fish Dip

OC'S SIGNATURE SEAFOOD LOUIE

\$22.00 PER GUEST

Shrimp | Crab | Octopus | Hearts of Palm | Tomato |
Avocado | Egg Remoulade

FRIED GREEN TOMATOES

\$12.00 PER GUEST

Pimento Cheese | Bacon Jam | 10-year Balsamic

HEARTS OF PALM CEVICHE

\$15.00 PER GUEST

Avocado | Leche de Tigre | Sea Asparagus | Rice
Chips

BIG EYE TUNA POKE

\$20.00 PER GUEST

Nuoc Cham | Mandarins | Szechuan Peanuts

BUILD YOUR OWN RAW BAR A LA CARTE

CHILLED SHUCKED OYSTERS ON THE HALF-SHELL

\$5.00 PER PIECE

Daily Selection of East Coast Oysters

Served With: Fresh Horseradish | Cocktail Sauce | Mustard Sauce | Mignonette | OC Hot Sauce

GULF GOLD SHRIMP COCKTAIL

\$5.00 PER PIECE

Alabama White Sauce | House Cocktail | Lemon

JUMBO STONE CRAB CLAWS

MP EST. \$37.00 PER PIECE - SEASONAL AVAILABILITY

Worcestershire Mustard Sauce

*Add an Raw Bar Attendant or Live Shucker for \$250 Per Staff Member (1 Attendant Suggested Per 70 Guests)
Quantity Suggestions Offered to Clients Upon Request*

GRAND RAW BAR

THE OC'S SIGNATURE RAW BAR

\$48.00 PER GUEST

Daily Selection of East Coast Oysters | Marinated Blue Crab Claws | Key West Cocktail Shrimp | Tuna Poke |
Alabama White BBQ | Horseradish Cocktail | Seasonal Fruit Mignonette | OC's Hot Sauce | Fried Saltines

Add an Raw Bar Attendant or Live Shucker for \$250 Per Staff Member (1 Attendant Suggested Per 70 Guests)

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

COCKTAIL STATIONS

Best featured in reception style events with a mix of passed and stationary appetizer offerings
Offered during dinner events. Inquire for availability outside of dinner hours

SEARED SCALLOP SMALL PLATE STATION | \$28.00 PER GUEST + LIVE CHEF ATTENDANT

Diver Scallops: Roasted Garlic & Cashew Ajo Blanco, Garlic Chips, Basil Oil

Available Seared on a Sautee Station (Indoors) or Grilled on Binchotan Grill (Outdoors)

Chef Attended Required for Action Station - \$250 Per Attendant (1 Attendant Required Per 70 Guests)

CRAB CAKE STATION | \$24.00 PER GUEST + LIVE CHEF ATTENDANT

Petite Crab Cake Seared a La Plancha: Lump Blue Crab | Datil Aioli | Corn Succotash

Chef Attended Required for Action Station - \$250 Per Attendant (1 Attendant Required Per 70 Guests)

GRILLED OYSTER STATION | \$20.00 PER GUEST + LIVE CHEF ATTENDANT

- Grilled Oyster on the Half Shell with Client Choice of 2 Preparations:
 - Spicy - Chili Crunch Butter, Fresno Spinach
 - Classic - Spinach Garlic Butter, Pernod
 - Crab Butter - Charred Lemon, Breadcrumbs

Grilled on Binchotan Grill (Available Outdoors Only)

Chef Attended Required for Action Station - \$250 Per Attendant (1 Attendant Required Per 70 Guests)

PACIFIC RIM GRILL | \$48.00 PER GUEST + LIVE CHEF ATTENDANT

- A Selection of Unique Yakitoris & Japanese Grilled Skewers Dipped In Our Sweet & Sour Cane Sugar Gastrique and served with Datil Aioli, Guava BBQ, Avocado Chimichurri

Choice Of 2 Per Attendant, 2 pieces per person:

- Salmon Belly
- Key Lime Brined Chicken Thigh
- Local Oyster Mushrooms
- Providence Beef Meatballs
- Braised Pork Belly

Grilled on Binchotan Grill (Available Outdoors Only)

Chef Attendant Required for Action Station - \$250 Per Attendant (1 Attendant Required Per Every 2 Yakitoris)

PETITE SANDWICH BAR | \$21.00 PER GUEST

A Mix Of Cold Tea Sandwiches & Hot Sliders, 2 pieces per person, Clients Choice of 4 Sandwiches

Cold: Pimento Cheese & Candied Bacon | Cucumber & Herbed Labneh | Salmon & Dill Creme

Warm: Local Beef & Bacon Jam Burger | Fried Grouper Cheek & Tartar | Tasso & Pork Belly Cuban

CHARCUTERIE BOARD | \$28.00 PER GUEST

Chefs Choice Of 3 Meats And 3 Cheeses | Fruits | Crackers | Pickles | Preserves

GRAND GRAZING TABLE | \$42.00 PER GUEST

A Grand Table Top Display Featuring:

Chefs Choice 4 Meats And 4 Cheeses | Fruits | Seasonal Crudites | Herbed Blue Cheese Dip | Smoked Bluefish

Dip | Fried Saltines | Crackers & Breads | Pickles | Olives | Preserves

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

DINNER STATIONS

When buffet and plated style of service are not for you...

Dinner stations require rental area to have sufficient space for setup

Suggested to pair 2-3 stations

Offered during dinner events. Inquire for availability outside of dinner hours

SURF & TURF STATION | \$82.00 PER GUEST + 2 LIVE CHEF ATTENDANTS

Bone-In Tomahawk Steak Carved

Jumbo U-4 Shrimp OR Scallops Seared Live

House Steak Sauce | Crab Butter | Chimichurri | Diane Sauce

Burnt Onion Mashed Potato

Pernod Creamed Spinach

Fresh Baked Milk Bread with Guava Butter & Citrus Butter

2 Chef Attendants Required for Action Station - \$250 Per Attendant Per 70 Guests)

CARVING STATION | COST BASED ON CHOICE OF PROTEIN + LIVE CHEF ATTENDANT

- Client Choice of 1 Protein:
 - Beef Tenderloin | Steak Diane Sauce - \$850 Per 25 Guests
 - Jerk Chicken | Papaya Salad - \$650 Per 25 Guests
 - Salt Baked Triple Tail | Trout Roe Bruere Blanc- \$705 Per 25 Guests
 - Picanha Steak | House Steak Sauce - \$705 Per 25 Guests
 - Seared Tuna Loin | Yuzu Tartar- \$725 Per 25 Guests
 - Ancho Lime Swordfish Loin | Cured Lemon Aioli- \$705 Per 25 Guests
- Client Choice of Two Sides:
 - Roasted Asparagus And Heirloom Tomato
 - Charred Broccolini & Lemon
 - Burnt Onion Mashed Potato
 - Florida Grown Rice Grits & Pimento Cheese
 - Coconut Curry Braised Cabbage

Chef Attendant Required for Action Station - \$250 Per Attendant (1 Attendant Required Per 70 Guests Per Protein)

ITALIAN KITCHEN STATION | \$55.00 PER GUEST + LIVE CHEF ATTENDANT

- Client Choice of 1 Sautéed Pasta Preparation Per Attendant
 - Local Egg Carbonara: Pancetta | Toasted Black Pepper | Pecorino | Rigatoni
 - Lobster Pasta Nero: Lobster Meat | Confit Tomato | Bisque | Garlic Chips
 - Shrimp Penne: Local Shrimp | Cramy Ouzo | Roasted Fennel | Feta

Chef Attendant Required for Action Station - \$250 Per Attendant (1 Attendant Required Per 70 Guests)

SOUP & SALAD BAR | \$28.00 PER GUEST

- Client Choice Of 1 Salad:
 - Berry Salad - Local Mixed Greens | Goat Cheese | Berry Medley | Candied Pecans | Strawberry Vinaigrette | 10 Year Aged Balsamic
 - Chopped Wedge Salad - Buttermilk Blue Cheese | Red Onion | Chopped Egg | Lardons
 - OC's Signature Oyster Caesar Salad - Smoked Oyster Dressing | Torn Croutons | Pecorino Romano | Shallot
- Choice Of 1 Soup:
 - Seafood Bisque: Lobster | Crab | Shrimp
 - St. Augustine Clam Chowder
 - Ajo Blanco: Roasted Garlic & Cashew Cream
- Fresh Baked Milk Bread + Guava Butter Citrus Butter
- Option To Add Proteins: Chicken | Salmon | Shrimp

OYSTERCATCHERS LARGE PARTY MENU OPTIONS

KID'S MENU

Lunch & Dinner

Chicken Tenders & French Fries	\$11
Peanut Butter & Jelly Sandwich	\$6
Cheeseburger & French Fries	\$12
Grilled Cheese Sandwich	\$9
Petite Filet & Grilled Broccolini	\$17
Grilled Grouper & French Fries	\$15
Buttered Noodles & Broccolini	\$10

Sunday Brunch

Scrambled Eggs, Bacon & Potatoes	\$10
Brioche French Toast	\$8
Cheeseburger & French Fries	\$12
Chicken Tenders & French Fries	\$11
Grilled Cheese Sandwich	\$9
Peanut Butter & Jelly Sandwich	\$6

Please Note: Children's meals may be pre ordered and added to event contracts or ordered day-of the event

OYSTERCATCHERS



BAR MENU & PRICING

When offering alcoholic beverages in the **The Rookery Room** or **Chef's Table**, groups may order drinks a la carte from our restaurant beverage menu with their designated server. When offering alcoholic beverages in the **The Sail Loft Room** or **Outdoor Spaces**, group is required to choose option 1 or 2 from below with in-room bartender. If group in **The Sail Loft Room** or **Outdoor Spaces** is less than 24 guests, group may inquire to order drinks with servers from our open menu without a private bartender

PLEASE SELECT:

Option 1: Consumption Bar | Fully Custom Selection of Bar Offerings | Priced Per Drink

Host pays per drink based on how much their guests consume (alcoholic & non-alcoholic). Host choice of beer, wine, and spirits offered to their guests

CONSUMPTION BAR

Average Beer Cost: \$7 Per | Average Wine Cost \$14 Per | Average Cocktail Cost: \$16 Per
\$250 Fee Per Bartender - Suggested 1 Bartender Per 60 Guests

Host to select the assortment of beer, wine, and spirits offered to their guests. Client may also simply choose from the standard packages below. 3oz pours drinks will be up-charged (Manhattan, Martini)

- OR -

Option 2: Unlimited Bar | Choice of Bar Package Below | Priced Hourly

Host pays hourly rate per guest for unlimited access to their selected bar package (alcoholic & non-alcoholic)

UNLIMITED HOURLY DELUXE BAR

\$30 Hour One, \$20 Hour Two, \$15 Per Additional Hour Per Guest
\$250 Fee Per Bartender - Suggested 1 Bartender Per 60 Guests

Spirits

Tito's, Tanqueray, Bacardi Superior Light, Patron Blanco, Gentleman Jack, Maker's Mark, Johnnie Walker Black, Cointreau, Angostura Bitters, Sweet & Dry Vermouth

Beer & Seltzers

Michelob Ultra, Corona, IPA Offering

Wines (Choice of 3)

1 Red (Based on Seasonal Availability)
1 White (Based on Seasonal Availability)
1 Sparkling (Based on Seasonal Availability)

Non Alcoholic

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Soda, Assorted Diet & Regular Soda, Club Soda, Tonic Water, Ginger Beer, Lemon Juice, Lime Juice, Olive Juice, Agave, Simple Syrup, Lemons, Limes, Oranges, Cherries, Olives

UNLIMITED HOURLY PREMIUM BAR

\$45 Hour One, \$35 Hour Two, \$25 Per Additional Hour Per Guest
\$250 Fee Per Bartender - Suggested 1 Bartender Per 60 Guests

Spirits

Grey Goose, Hendrick's, Smith & Cross, Casamigos Blanco, Angel's Envy, Jameson, Glenlivet 12 yr, Cointreau, Angostura Bitters, Sweet & Dry Vermouth

Beer & Seltzers

Stella, Corona, Jai Alai

Wines (Choice of 3)

Diatom Chardonnay, Rombauer Sauvignon Blanc, King Estate Pinot Gris, Napa Merlot, Louis Martini 'Prati' Cabernet Sauvignon, Cline 'Ancient Vines' Zinfandel, Banshee Rosé, Canvas Champagne

Non Alcoholic

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Soda, Assorted Diet & Regular Soda, Club Soda, Tonic Water, Ginger Beer, Lemon Juice, Lime Juice, Olive Juice, Agave, Simple Syrup, Lemons, Limes, Oranges, Cherries, Olives

Examples of Cocktails That Can Be Crafted From Offerings Above:

Margarita, Old Fashioned, French 75, Paloma, Whiskey Sour, Gin & Tonic, Mimosa, Cuba Libre, Moscow Mule

Examples of Upgraded Signature Cocktails - Upon Request of Client - Upcharge May Be Required:

Espresso Martini, Strawberry Collins, Cucumber Martini, Smoked Maple Old Fashioned, Hibiscus Negroni, Passionfruit Spritz, Kiwi Gin Fizz, Cosmopolitan, Mojito