



OYSTERCATCHERS

Thanksgiving BRUNCH BUFFET

\$125 for Adults, \$60 for kids 12 and under

RAW BAR

- ~ Fresh Shucked Oysters
- ~ Jonah Crab Claws
- ~ Salmon Belly Ceviche
- ~ Poached Shrimp
- ~ Smoked Fish Dip
- ~ Tuna Tataki



Remoulade
Fresh Horseradish Cocktail
Worcestershire Mustard
Fried Saltines
Cranberry Mignonette
Drawn Butter



NOSHING TABLE

- ~ Artisanal Cheeses & Charcuteries
- ~ Tropical & Seasonal Fruits
- ~ Gazpacho
- ~ Antipasti
- ~ Crudités & Dips
- ~ House Pickles & Ferments

SOUP & SALAD

- ~ Sweet Potato Bisque
- ~ St Augustine Clam Chowder
- ~ Local Greens with Butternut Vinaigrette & Aged Goat Cheese
- ~ OC's Signature Smoked Oyster Caesar Salad



CANAPES

- ~ Crab Stuffed Deviled Eggs
- ~ Picanha & Black Garlic Crostini
- ~ Pimento & Fried Saltine
- ~ Tuna Tartare Tacos
- ~ Caviar Bilini
- ~ Panzanella Skewers

TURKEY CARVING STATION

- ~ Mojo Turkey Breast
- ~ Duck Fat Confit Dark Meat
- ~ Soubise Mashed Potato
- ~ Apple Cider Gravy
- ~ Hidden Springs Porter Cranberry Sauce
- ~ Chorizo & Cornbread Pudding
- ~ New Orleans Oyster Stuffing
- ~ Oyster Mushroom & Green Beans



HAM CARVING STATION

- ~ Cardamom & Mango Chutney
- ~ Grain Mustard Aioli
- ~ Kabocha Squash & Pecan Streusel
- ~ Roasted Carrot with Labneh & Dukkah
- ~ Sorghum & Chili Brussels
- ~ Milk Bread & Whipped Butters

SWEET TREATS

- ~ Pumpkin Cheesecake
- ~ Cranberry Curd Tartlets
- ~ Brown Butter Bourbon Pecan Pie
- ~ Cookies & Cakes
- ~ French Macaroons

