



CATERING MENU

Roaring Raw Bar

We've been poppin' rocks since 1994.
Let us show you what we're all about with
a seasoned oyster shucker to shuck
fresh oysters for you!

OYSTERS ON THE HALF SHELL \$4-6 EACH

served with lemon and cocktail sauce, mignonette

PEEL N' EAT SHRIMP 1/4 LB \$12

Jax mustard sauce, cocktail sauce

RAW BAR SAMPLER \$85/ PLATTER SERVES 3-4

1/2 lb peel & eat shrimp, 6 crackerjax oysters,
1/2 lb dungeness crab, 1/2 lb snow crab

Seafood Boils

All boils come with corn, potatoes, boil
seasoning, cocktail sauce, mustard sauce
and butter, paper

DUNGENESS CRAB BOIL*+ \$110 SERVES 3-4

11lb dungeness crab, 11lb peel n' eat shrimp, 1/2lb
andouille sausage 11lb potatoes, 4 ears corn

KING CRAB BOIL*+ \$225 SERVES 3-4

11lb domestic king crab, 1 1/2lb peel n' eat shrimp
1/2lb andouille sausage 11lb potatoes, 4 ears corn

SHRIMP BOIL*+ \$68 SERVES 3-4

1 1/2lb shrimp, 1/2lb andouille sausage,
11lb potatoes, 4 ears corn

Caviar

canapes or full caviar service

CAVIAR CANAPES \$9 EACH

paddlefish, blini, creme fraiche, chives

Full service includes blinis, toast points,
creme fraiche, chives and choice of caviar:

OSETRA \$165/OZ • PADDLEFISH \$100/OZ • WHITEFISH \$35/OZ

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.



Ready-To-Go Offerings

Priced per each. These items are available for “drop-off” and do not require additional staff, labor, or set up.

TUNA POKE BITES \$5

sushi rice, avocado, salty cucumber, ponzu

SHRIMP COCKTAIL \$4

house made cocktail sauce

CHARGRILLED OYSTERS*+ \$5

creole butter, grana padano

DEILED EGGS (LOBSTER OR ROE) \$4

pickled mustard seed, scallions

CRUDITE PLATTER \$5/PERSON

fresh veggies, ranch

STEAK TARTARE BITE \$4

dijon cream, grana padano, grilled sourdough

CAESAR SALAD BITE \$3

little gems, whole grain mustard dressing, grana padano

MINI SALMON TOSTADA \$5

lime aioli, pickled peppers, cabbage, crema

PETITE LOBSTER ROLLS \$18

herb dressing, brown butter crumbs

CHILLED SHRIMP LETTUCE CUPS \$5

carrot, nuac cham, cucumber

GAZPACHO SHOOTERS \$3

tomato, cucumber, olive oil

COLD SMOKED SALMON \$5

horseradish crema, house pickles, capers, onion, crostini

AVOCADO TOAST \$4

togarashi, radish, olive oil

BLT CANAPE \$4

smoked bacon, mayo, pickled mustard seed

Made-to-Order Offerings

Priced per each. These items require additional on-site cooking or preparation, are not available for ‘drop-off’ orders and may require additional staffing, labor and/or additional charges for rental cooking equipment or use of on-site kitchen

NIMAN RANCH BEEF SLIDERS* \$4

brioche bun, lettuce, tomato, jax mustard sauce

ROCKEFELLER OYSTERS* \$5

pernod, fontina, bacon, kale, brown butter crumbs

MINI CRAB CAKES* \$6

tabasco-lemon aioli
