

# Private Event Raw Bar Menu

## RAW BAR Sample Menu

### Oysters

Served with fresh horseradish, cocktail and mignonette sauce Each 1/2 Doz Dozen

<b>Bahia Falsa</b> ( <i>Crassostrea gigas</i> ) San Quintin, Baja Mexico	2.40	13.40	26.80
<b>James River</b> ( <i>Crassostrea virginica</i> ) Chesapeake Bay, VA	2.65	14.90	29.80
<b>Thorndyke</b> ( <i>Crassostrea gigas</i> ) Hood Canal, WA	2.70	15.20	30.40
<b>Barcat</b> ( <i>Crassostrea virginica</i> ) Chesapeake Bay, VA	2.75	15.50	31.00
<b>Kumamoto</b> ( <i>Crassostrea sikamea</i> ) Humboldt Bay, CA	3.05	17.30	34.60
<b>Naked Cowboy</b> ( <i>Crassostrea virginica</i> ) Long Island, NY	3.10	17.60	35.20
<b>Oyster Sampler</b> one of each		15.75	29.45

### Chilled Shellfish

Served on a bed of crushed ice Each 1/2 Doz. Dozen

<b>Littleneck Clams</b> Long Island, NY	2.40	13.40	26.80
<b>Peruvian Scallops</b> with ponzu and chives	2.75	15.50	31.00
	Each	1/2 #	1 #
<b>Whales Cove Black Mussels</b>		8.00	14.00
<b>Wild Jumbo Pacific Shrimp</b>	2.75	19.00	36.00
<b>Wild Barents Sea Red King Crab Nuggets</b>		20.00	39.00
		Half	Whole
<b>Wild Santa Barbara Red Rock Crab</b>		14.00	26.00
<b>1 1/4 lb Wild North American Hard Shell Lobster</b>		17.00	32.00
<b>Channel Island Purple Sea Urchin</b>		14.00	

### Iced Shellfish Platters

	<i>Grand</i> Serves 1-2	<i>Deluxe</i> Serves 3-4 # of pieces	<i>King</i> Serves 5-8
<b>Thorndyke</b> ( <i>Crassostrea gigas</i> )	2	3	5
<b>Kumamoto</b> ( <i>Crassostrea sikamea</i> )	1	3	5
<b>Naked Cowboy</b> ( <i>Crassostrea virginica</i> )	1	3	5
<b>Littleneck Clams, Long Island</b>	2	4	6
<b>Peruvian Scallops</b>	2	4	8
<b>Wild Jumbo Pacific Shrimp</b>	6	12	20
<b>Whales Cove Black Mussels</b>	6	10	20
<b>1 1/4 lb Hard Shell American Lobster</b>	1/2 Lobster	1/2 Lobster	Whole Lobster
<b>Santa Barbara Red Rock Crab</b>		1/2 Crab	Whole Crab
<b>Large Channel Island Purple Sea Urchin</b>			Whole Urchin
	42.00	80.00	150.00



Grand Platter



Wild King Crab

## Platters

25 pieces per platter

<b>Coconut Chicken</b> . . . . . 80	<b>Vegetable Crudité</b> . . . . . 60
<b>Teriyaki Filet Mignon Tips</b> . . . . . 115	<b>Fresh Fruit Platter</b> . . . . . 95
<b>Jumbo Lump Crab Cakes</b> . . . . . 125	<b>Select Cheese Board</b> . . . . . 150
<b>Beef on Baguette</b> . . . . . 85	<b>Prosciutto Wrapped Scallops</b> . . . . . 120
<b>Coconut Shrimp</b> . . . . . 90	<b>Artichoke, Feta and Spinach Filo</b> . . . . . 80
<b>New Orleans BBQ Shrimp</b> . . . . . 80	<b>Fresh Tomato &amp; Mozzarella Salad</b> . . . . . 95
<b>Jumbo Shrimp on Cucumber</b> . . . . . 78	<b>Asparagus Wrapped in Prosciutto</b> . . . . . 90
<b>Yellowfin Tuna on Cucumber</b> . . . . . 80	

40 pieces per platter

<b>Mini Chocolate Pastries</b> . . . . . 68	<b>Fresh Fruit Tart</b> . . . . . 146
<b>Mini Vanilla Bean Crème Brulee</b> . . . . . 115	<b>Mini Cupcakes</b> (2 order Minimum) . . . . . 95

Number of suggested platters varies based on guest count. Food and beverage minimums may apply. California Sales Tax (8%) and 20% Service Charge are additional. Prices are subject to change.