



OYSTER & SEAFOOD BAR

Sauces & oyster butters included. Oysters are based on availability

EAST COAST OYSTERS: SEASONAL VARIETIES

East Coast Oysters tend to have high salinity and a lot of minerality. Predominant flavors include brine, copper, seaweed, or vegetal tastes. The meat, or texture, is often chewy, distinctly more solid than a West Coast oyster.

WEST COAST OYSTERS: SEASONAL VARIETIES

West Coast Oysters are creamy in taste and texture, less briny than the East Coast varieties. Flavors include melon, sweetness, butter & cucumber. Depending on the variety, they range from small to medium in size.

SHRIMP COCKTAIL

Large wild caught cocktail shrimp cooked in a vegetable bouillon broth & served chilled.

SAUCES

Traditional house made Cocktail Sauce and Horseradish: Spicy & savory flavor profile.

Jalapeño/Cilantro/shallot/ Fresno chili mignonette: Refreshing, fresh & slightly spicy.

South Korean Gochujang sauce: smoky, spicy & sweet.

Strawberry vinaigrette: sweet refreshing flavor.

BBQ OYSTER BUTTERS:

Traditional BBQ Oysters : Garlic Butter, topped with parmesan cheese & parsley.

Caliente BBQ Oysters: Compound butter mixed with jalapeño, cilantro, lemon juice & topped with fresh chopped Fresno chili. A Mexican style twist.

Miso BBQ Oysters: Furikake/ Miso Butter: Toasty, briny, umami butter. Savory & sweet



OYSTER BAR PRICING

INTIMATE GATHERING OYSTER BAR

*Our world-class oyster shuckers will show up to shuck and serve.
Includes two-three hours of service or until shucked out.*

\$ 725 minimum

One Variety (East Coast) included

Additional East Coast Varieties: Add \$290 for 100

Additional West Coast Varieties : Add \$310 for 120

Large Cocktail Shrimp Wild Caught: Add \$95 for 30

World Famous Santa Barbara Uni: Market price, ask for details

Includes live shucking, all the accouterments, set up & clean up

Additional \$100 for grilling oysters

LARGE GATHERING OYSTER BAR

\$1,500 minimum

Includes 300 East Coast Oysters

Additional East Coast Varieties: Add \$290 for 100

Additional West Coast Varieties: Add \$310 for 120

Large Cocktail Shrimp Wild Caught: Add \$95 for 30

World Famous Santa Barbara Uni- Market price, ask for details

Includes live shucking, all the accouterments, set up, clean up

Additional \$100 for grilling oysters

All oysters are subject to availability