

MATUNUCK OYSTER BAR

CATERING MENU

RAW BAR

MATUNUCK OYSTERS | \$2.75 Ea.

LITTLENECK & CHERRYSTONE CLAMS | \$1.95 Ea.

SHRIMP COCKTAIL (U-15) *approximately one ounce each* | \$3.00 Ea.

CHILLED LOBSTER *half \$17.95 | whole \$35.95*

CHILLED ALASKAN KING CRAB (1 ½ lb.) | \$55.00

CAVIAR *with crème fraîche and blinis* | \$53.00

Raw bar setup fee of \$175 and a shucker fee of \$275 will be applied for 3-hour events.

Additional fee applies for events longer than 3 hours

PASSED HORS D'OEUVRES

BACON WRAPPED SCALLOPS *snow peas, sweet soy glaze* | \$4.00 Ea.

STUFFED MUSHROOMS *choice of crab or sausage* | \$3.25 Ea.

TOMATO AND MOZZARELLA *balsamic reduction and micro basil* | \$3.00 Ea.

TUNA TARTARE BITES *cucumber, carrot, ginger, toasted sesame, spicy mayo* | \$4.50 Ea.

CLAMS CASINO *RI littlenecks, parsley, bell pepper, lemon, bacon, breadcrumb* | \$2.25 Ea.

OYSTERS ROCKEFELLER *pernod, spinach, bacon, breadcrumbs, fresh herbs* | \$2.95 Ea.

GRILLED OYSTERS *garlic butter, fresh herbs* | \$2.95 Ea.

BOURBON OYSTERS *bourbon chipotle sauce* | \$2.95 Ea.

CRAB CAKES *rémoulade, chives* | \$3.75 Ea.

ROASTED SALMON SKEWERS *sweet and spicy ginger chili glaze, scallion* | \$5.00 Ea.

CHICKEN SALAD SLIDERS *potato rolls* | \$5.00 Ea.

SALAD – SERVED FAMILY STYLE

HOUSE *organic mixed greens, cucumbers, cherry tomatoes, balsamic vinaigrette* | \$50 per bowl

CAESAR *romaine lettuce, white anchovies, house-made dressing* | \$55 per bowl

BEET & GOAT CHEESE *organic mixed greens, roasted beets, goat cheese, spiced pecans, orange-rice wine vinaigrette* | \$60 per bowl

APPETIZERS

HALF LOBSTER ROLLS *chilled lobster, lightly dressed with mayonnaise, chopped celery* | \$15.00 Ea.

HALF KING CRAB ROLLS *chilled crab, miso, lemon, chives* | \$17.50 Ea.

STEAMED MUSSELS or LITTLENECKS *with white wine, garlic, shallots, herb butter* | \$6.00 per person

CHEESE CRUDITÉ *assortment of cheese and accompaniments* | \$80 per platter

FRUIT CRUDITÉ *assortment of fruit and accompaniments* | \$80 per platter

VEGETABLE CRUDITÉ *assortment of vegetables and accompaniments* | \$80 per platter

CLAM CHOWDER *choice of New England Style or Rhode Island Style* | \$8.50 / \$7.50 per person

HOUSE-MADE RI STUFFIES *chopped quahog meat, bell pepper, chourico, basil* | \$5.50 Ea.

SEARED TUNA PLATTER *seaweed, wasabi, soy dipping sauce* | \$16.95 per person

SEAFOOD SALAD *citrus-marinated scallops, shrimp, Pt. Judith calamari, RI littlenecks, mussels* | \$18.00 per person

ENTREES – SERVED BUFFET STYLE

PRIME RIB/ TENDERLOIN *horseradish cream, au jus* | \$17.50 per person

SEAFOOD ARRABIATA *shrimp, scallops, calamari, mussels, leeks, cherry tomatoes, spinach* | \$14.50 per person

SEAFOOD PAELLA *shrimp, scallops, calamari, mussels, chourico, saffron rice* | \$14.50 per person

POTTER POND POKE BOWL *yellowfin tuna, edamame, peppers, seaweed, avocado, carrot, cucumber, sticky rice, sesame tamari, ginger aioli* | \$75.00 per bowl

PENNE PESTO *basil-pesto cream, tomato, Parmigiano-Reggiano* | \$7.50 per person

ADD SHRIMP | \$3.00 per shrimp

ADD SALMON | \$11.95 per salmon portion

ADD CHICKEN | \$7.95 per chicken breast

LOBSTER BOIL | \$95 per person

BOILED 1 ½ lb. LOBSTER

BAKED STUFFED FLUKE *sausage stuffing, ritz, lemon butter, white wine, parsley*

STEAMED SHELLFISH *choice of mussels or littleneck clams*

CORN, RED BLISS POTATOES, PEARL ONIONS, CHOURICO

ADD ALASKAN KING CRAB | *an additional \$40 per person*

traditional clambake options available for an additional cost

SIDES

ROASTED SEASONAL VEGETABLES | \$5.00 per person

ROASTED RED BLISS POTATOES | \$4.00 per person

WHITE RICE | \$4.00 per person

PENNE PASTA | \$5.00 per person

DINNER ROLLS | \$1.00 per person

DESSERT

ASSORTED DESSERT PASTRIES | \$7.00 per person

KEY LIME POPS | \$9.95 per person

KIDS MENU | \$7.95 per person

GRILLED CHICKEN

GRILLED CHEESE

PENNE PASTA

CATERING ADD-ONS

COMPOSTABLE DISPOSABLE WARES | \$2.00 per person

NON-ALCOHOLIC BEVERAGES | \$3.00 per person

SERVERS AND BARTENDERS | \$275.00 per staff member

BAR SERVICES AVAILABLE