



Private Dining Menus

Lunch

11:00 am – 4:00 pm

Dinner

4:00 pm – 10:00 pm

35 S. Market St.

Charleston SC, 29401

843-723-1151

In the heart of the French Quarter of Charleston, The Oyster House invites you to dine with us for your special events. The Oyster House offers a private dining room that can accommodate up to 32 people. We look forward to providing you with excellent service and cuisine to make the most of your dining experience for all types of occasions.

Menus

Many menu options are available. We have our suggested menus listed. Menu options will be confirmed no later than 2 weeks prior to the event. We can provide many additional options to personalize the event to your preference.

*Prices are subject to change

Charges

The minimum purchase for food and beverage in reserving the private dining room is \$1000 for dinner and \$500 for lunch (before 3 PM). A \$300 fee will be required when food and beverage is not ordered. A contract will be required at the time of confirmation.

Confirmation, Cancellation, and Payment Policy

A \$200 deposit will be required to secure the reservation. The Oyster House requires a guaranteed final guest count no later than 2 days prior to the event. If the event is cancelled less than 48 hours prior to the scheduled time of the event, the \$200 deposit fee will be forfeited by the customer. The deposit fee will be applied to the final bill. The balance will be required to be paid at the conclusion of the event.



Lunch Menu

First Course

House Salad

Mixed greens, tomatoes, cucumbers, red onion, ranch dressing

Or

She Crab Soup

Cream based, crab meat, topped with Sherry

Entrée Selection

Fish and Chips

Beer battered fried cod, cut fries, tartar sauce, malt vinegar

Broiled Grouper

Grouper fillet with garlic butter wine sauce, Charleston red rice, crispy Brussels sprouts

Shrimp and Grits

Sautéed shrimp and tasso gravy, served over white stone ground grits

Grilled Chicken Sandwich

Chicken breast, pepper jack cheese, Applewood smoked bacon, lettuce, tomato, brioche bun

\$22 per person - includes tea, soda, and coffee

Menu prices are subject to a 20% Gratuity and State and Local Tax

**Prices are subject to change



Dinner Menu - Option A

First Course

House Salad

Mixed greens, tomatoes, cucumbers, red onion, ranch dressing

Or

She Crab Soup

Cream based, crab meat, topped with Sherry

Entrée Selection

Fried Shrimp Dinner

Golden fried shrimp, coleslaw, cut fries

Broiled Grouper

Grouper fillet with garlic butter wine sauce, Charleston red rice, crispy Brussels sprouts

Shrimp and Grits

Sautéed shrimp and tasso gravy, served over white stone ground grits

Seafood Casserole

Shrimp, scallops, and crab meat tossed in a lobster cheese sauce baked au gratin, served with grilled corn and crispy brussel sprouts

Chicken Saltimbocca

Pan roasted chicken breast cutlets with cured ham, garlic and caper wine sauce, country potatoes and grilled asparagus

Dessert Course

Key Lime Pie

\$34 per person - includes tea, soda, and coffee

Menu prices are subject to a 20% Gratuity and State and Local Tax

**Prices are subject to change



Dinner Menu - Option B

First Course

House Salad

Mixed greens, tomatoes, cucumbers, red onion, ranch dressing

Or

She Crab Soup

Cream based, crab meat, topped with Sherry

Entrée Selection

Crab Cakes

Pan seared lump crab cakes, remoulade, white stone ground and grilled asparagus

Honey Glazed Salmon*

Grilled salmon, honey glaze, Charleston red rice, crispy Brussels sprouts

Broiled Seafood Trio

Shrimp, scallops, grouper, country potatoes and grilled asparagus

Seafood Casserole

Shrimp, scallops, and crab meat, lobster cheese sauce baked au gratin, grilled corn and crispy Brussels sprouts

Filet Mignon*

6 oz. Certified Angus Beef Filet, flame-grilled, bourbon-peppercorn cream sauce, country potatoes and grilled asparagus

Dessert Course

Key Lime Pie

Mississippi Mud Pie

Reese's Peanut Butter Pie

\$40 per person - includes tea, soda, and coffee

Menu prices are subject to a 20% Gratuity and State and Local Tax

**Prices are subject to change



Dinner Menu - Option C

First Course

House Salad

Mixed greens, tomatoes, cucumbers, red onion, ranch dressing

and

Table shareables (per 4 guests)

Lobster Mac & Cheese

or

Pimento Cheese Fritters

Entrée Selection

Chicken Saltimbocca

Pan roasted chicken breast cutlets with cured ham, garlic and caper wine sauce, country potatoes and grilled asparagus

Crab Cakes

Pan seared lump crab cakes, remoulade, white stone ground and grilled asparagus

Seared Sea Scallops*

Pan seared, white wine garlic sauce, roasted red pepper coulis, asparagus corn risotto

Broiled Seafood Trio

Shrimp, scallops, grouper, country potatoes and grilled asparagus

Surf & Turf*

6 OZ Certified Angus Beef Filet, flame-grilled, grilled lobster tail, bourbon peppercorn cream sauce, roasted potatoes and grilled asparagus

Dessert Course

Key Lime Pie

Mississippi Mud Pie

Reese's Peanut Butter Pie

\$54 per person - includes tea, soda, and coffee

Menu prices are subject to a 20% Gratuity and State and Local Tax

**Prices are subject to change

Shareable Appetizers

Our shareable appetizers are priced at per 10 people served family style

Hush Puppies \$10

Golden-brown hush puppies with Charleston praline butter (30/order)

Cheese Fritters \$15

Breaded pimento cheese, fried, served with poblano-avocado ranch (20/order)

Street Corn \$15

Chargrilled sweet corn topped with garlic aioli, parmesan cheese and fresh lime (10/order)

Raw Oysters* \$17

Market select oysters on the half shell served with house made cocktail sauce and mignonette (12/order)

Grilled Oysters* \$24

Fire roasted oysters, garlic butter, bread crumbs, parmesan cheese (10/order)

Bacon-Wrapped Stuffed Shrimp \$28

Butterflied shrimp, stuffed with Carolina deviled crab, wrapped in Applewood smoked bacon (10/order)

Peel-and-Eat Shrimp \$23

1.25 lbs of chilled shrimp served with house made cocktail sauce

Crab Cake Bites \$47

Pan-seared, miniature 1 oz. crab cakes topped with remoulade and sweet corn arugula (20/order)

Seafood Tower \$58

18 Market select oysters, 6 clams, 8 shrimp, mussels, ½ lb King crab legs on an ice bed

Drink Menu

Domestic Bottle Beer \$4

Craft Beer Cans \$6

Local Draft Beer \$8

House Wine by the Glass \$6

House Liquor drinks \$6

Bottle wine may be selected from our current wine list

*Prices are subject to change