



Group Dining and Banquet Menus



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 guests. We also have a private bar area that is available for events.

Please contact us for tour groups, large groups and buyouts.

Group Dining - Lunch Menu

Served from 11am-3pm

First Course

House Salad

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

Or

She Crab Soup

Cream based, crab meat, topped with Sherry

Second Course

Fish and Chips

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

Blackened Mahi Sandwich

Blackened Mahi fillet, lettuce, tomato, brioche bun, fries

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, fries

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

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

Group Dining - Dinner Menu A

First Course

House Salad

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

Or

She Crab Soup

Cream based, crab meat, topped with Sherry

Second Course

Fried Shrimp Dinner

Golden fried shrimp, coleslaw, cut fries

Broiled Cod

Cod 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, grilled corn, crispy Brussels sprouts

Grilled Chicken

Grilled chicken breast with white wine and caper sauce, roasted potatoes, grilled asparagus

Third 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

Group Dining - Dinner Menu B

First Course

House Salad

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

Or

She Crab Soup

Cream based, crab meat, topped with Sherry

Second Course

Crab Cakes

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

Honey Glazed Salmon*

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

Broiled Seafood Trio

Shrimp, scallops, country potatoes, grilled asparagus

Seafood Casserole

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

Filet Mignon*

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

Third Course

Key Lime Pie

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

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

Group Dining - Dinner Menu 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

Second Course

Grilled Chicken

Grilled chicken breast with white wine and caper sauce, roasted potatoes, grilled asparagus

Crab Cakes

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

Seared Sea Scallops*

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

Broiled Seafood Trio

Shrimp, scallops, cod, country potatoes, grilled asparagus

Surf & Turf*

Certified Angus Beef Filet, grilled shrimp, bourbon peppercorn cream sauce
roasted potatoes, grilled asparagus

Third Course

Key Lime Pie

\$57 per person - includes tea, soda, and coffee

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

Appetizers

\$2

She Crab Soup Shooter

Pimento Cheese Bite

Hush Puppies- Charleston Praline butter

Pimento Cheese Fritters- poblano-avocado ranch

Street Corn- garlic aioli, parmesan cheese and fresh lime

\$3-\$4

Fried Green Tomatoes with Sriracha Ranch

House Salad with Sweet Tea Vinaigrette

Peel & Eat Shrimp with cocktail sauce

Bacon Wrapped Stuffed Shrimp- stuffed with deviled crab, wrapped in applewood smoked bacon

\$5-\$6

Burger Slider- pickled onion, garlic aioli

Tuna Poke Wonton- cucumber, sesame seeds, avocado

Southern Belle Oyster Shooter- infused vodka, spicy shooter sauce

Grilled Chicken Skewer- grilled with cherry tomatoes, red onion, bell pepper

\$8-\$9

Mini Crab Cake- house-made remoulade

Lobster Salad Slider- lettuce, celery, scallions, mayo

Menu selections are priced per person per item

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

Large Bites & Sides

\$8-\$10

Shrimp and Grits- Sautéed Shrimp with Tasso Ham Gravy*

Low Country Boil-Shrimp, smoked sausage, potatoes, corn on the cob, Old Bay seasoning

Shrimp Kabob- Grilled with cherry tomatoes, red onion, bell pepper

Lobster Mac & Cheese- Sharp cheddar, lobster meat, BBQ pork rind crumble

Baked Salmon-Garlic butter, white wine sauce

St.Louis Cut Ribs- Flame-grilled pork ribs, smoked gala apple bbq sauce

\$12-\$14

Crab Cakes- House-made remoulade

Filet Mignon Kabob-Grilled with cherry tomatoes, red onion, bell pepper

\$3 - Side Options

Fries, Coleslaw, Red Rice, Grits, Country Potatoes, Grilled Corn on the Cob

Grilled Asparagus, Crispy Brussels Sprouts

Menu selections are priced per person per item

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

Specialty Stations & Raw Bar

Specialty Stations

Taco Bar* \$8-10

Choose between Shrimp, Chicken or both

Served with: Lettuce, tomatoes, sour cream, salsa, cabbage slaw, pickled jalapeño, cheddar cheese

Seafood Pasta Station* \$8-10

Choose between Shrimp, Chicken or both

Sauce Choices: Marinara, Spicy Marinara, Alfredo, Lemon Caper White Wine

Lowcountry Boils- \$19 per person

Lowcountry boils are held outside on our patio overlooking the Charleston City Market or in Artisan's Alley. Our boils include shrimp, sausage, corn and potatoes. We serve the boils family style.

Oyster Roast-Market Price

Oyster Roasts are held outside on our patio overlooking the Charleston City Market or in Artisan's Alley. Oyster roasts include oyster knives, towels, lemons, crackers, cocktail sauce and hot sauce.

Raw Bar Display- Market Price

All displays include lemons, cocktail sauce, crackers, hot sauce

Choose from three display options

Raw Bar with James River Oysters

Raw Bar with James River Oysters and Peel & Eat Shrimp

Raw Bar with James River Oysters, Peel & Eat Shrimp and Tuna Poke Bowls

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

Beverage Options

Please select a bar package or beverage service by consumption

Bar packages must accompany lunch/dinner service

Bar packages are priced per person, per hour

2 hour minimum and \$150 bar set-up fee

All packages include soft drinks, juices and mixers

Bar Packages

Premium \$18

Grey Goose Vodka-Hendrick's Gin-Zaya Rum-Woodford Reserve Bourbon-Macallan 12 YR Scotch
House Wine-Bottled Beer-Local Drafts

Call \$16*

Tito's Vodka-Beefeater Gin-Bacardi Rum-Jim Beam Bourbon-Dewar's Scotch
House Wine-Bottled Beer

House \$13*

Svedka Vodka-Gordon's Gin-Bacardi Rum-Evan Williams Bourbon-Dewar's Scotch
House Wine-Bottled Beer

*Add local draft beer to your package for \$2 per person

Bar by Consumption

Enjoy a full or partial selection of beverages. Priced per drink

Premium Liquor \$10+ Call Liquor \$8+ Well Liquor \$6+ Speciality Cocktails \$10+

Bottled Beer \$4+ Premium Bottled Beer \$5+ Local Draft Beer \$8+

\$4 Local Cannonborough Ginger Beer (non-alcoholic)

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

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

There is a \$200 fee for use of the private dining areas. There is a food and beverage minimum for semi-private and private events. The minimum will depend on the date and time of the event.

Any Chef attended station will have a \$100 fee.

Confirmation, Cancellation, and Payment Policy

Cancellation must be made 48 hours prior to event date. All cancellations made within 48 hours will still be charged the \$200 room fee.

Oyster House Large Party & Event Contract

Terms and Conditions:

- Menu prices are subject to a 20% Service Charge and State and Local Taxes
- A credit card will be required to secure the reservation
- Oyster House requires a 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 credit card on file will be charged the \$200 room fee.

Contact:

Phone:

Email:

Name on Credit Card:

Credit Card Number:

Expiration:

CVV Code:

Date of Event:

Time:

Menu & Bar Selection:

Estimated Total Party Price:

(All prices exclude gratuity and state and local taxes)

Customer Agrees to Terms and Conditions:

Sign:

Date: