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.
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 fresh catch, tartar sauce, malt vinegar, fries

- Blackened Fresh Catch Sandwich
  Blackened fresh catch, 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

Chef’s Fresh Catch
Chef’s fresh catch, yellow 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
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

Chef’s Fresh Catch
Chef’s fresh catch, yellow rice, crispy Brussels sprouts

Broiled Seafood Trio
Shrimp, scallops, fresh catch, country potatoes, grilled asparagus

Seafood Casserole
Shrimp, scallops, and crab meat tossed in a lobster cheese sauce baked au gratin, grilled corn, crispy Brussels sprouts

NY Strip Steak*
Certified Angus Beef NY Strip Steak, truffle-Parmesan butter, 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*
Fried cheddar jalapeno grit cake, bacon mustard vinaigrette, fried okra

Broiled Seafood Trio
Shrimp, scallops, fresh catch, country potatoes, grilled asparagus

Surf & Turf*
Certified Angus Beef NY Strip Steak, grilled shrimp, truffle-Parmesan butter 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
$2
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
$8-$10
Shrimp and Grits- Sauteed Shrimp with Tasso Ham Gravy*
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
Steak Kabob- Grilled with cherry tomatoes, red onion, bell pepper

$3 - Side Options
Fries, Fried Okra, Blue Cheese Coleslaw, Yellow Rice, Carolina Grits, Garlic Roasted Potatoes, Grilled Corn, 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

**Taco Bar* ($8 Choose 1 - $10 Both)**
Choose between Shrimp, Chicken or both
Served with: Lettuce, tomatoes, sour cream, salsa, cabbage slaw, pickled jalapeño, cheddar cheese

**Seafood Pasta Station* ($8 Choose 1 - $10 Both)**
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 that 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: