



Group Dining Menus
2022



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.

Lunch Menu
Served from 11am-3pm

Lunch Menu

House Salad & She Crab Soup

House salad with ranch dressing, cup of our she crab soup

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 hushpuppies, tea, soda, and coffee
Menu prices are subject to a 20% Gratuity and State and Local Tax

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, crispy Brussels sprouts

Grilled Chicken

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

Third Course

Key Lime Pie

\$38 per person - includes tea, soda, and coffee

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

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

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, crispy Brussels sprouts

NY Strip Steak*

Certified Angus Beef NY Strip Steak, truffle-Parmesan butter, country potatoes, grilled asparagus

Grilled Chicken

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

Third Course

Key Lime Pie

\$42 per person - includes tea, soda, and coffee

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

Dinner Menu C

First Course

House Salad

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

And

Table shareables (per 4 guests)

Praline Hushpuppies

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

\$55 per person - includes tea, soda, and coffee

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

Beverage Menu

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

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+

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

Oyster House Guidelines

- Please confirm menu selection no later than 2 weeks prior to the event. Menu prices are subject to a 20% Gratuity and Local Tax.
- Final headcount is required 7 days out. This count will be the amount charged.
- A deposit of \$200 is due upon signing the contract to secure the event. Deposits are non-refundable.
- Deposit will only be refunded if the restaurant must close due to circumstances out of our control.
- Disclose any food allergies prior to the event. We can not guarantee there will not be cross contamination.
- The balance will be due at the conclusion of the event.
- No outside food or beverage is allowed.
- No decor allowed unless approved by management.

Room fees-

- A fee of \$200 will be required for booking the private room.
- An additional \$100 will be charged for private use of the bar area next to the private dining room.
- A fee of \$300 will be required to book the private room when there is no food or beverage service.