



Group Dining Menus
2024

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 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

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 ham gravy, served over white stone ground grits

Grilled Chicken Sandwich

Chicken breast, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Dinner Menu A

First Course

House Salad

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

Second Course

Fried Shrimp Dinner

Golden fried shrimp, coleslaw, fries

Chef's Fresh Catch*

Chef's fresh catch, 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, crispy Brussels sprouts

Baked Chicken

Baked chicken with white wine and caper sauce, Charleston red rice,
crispy Brussels sprouts

Third Course

Key Lime Pie

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

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Dinner Menu B

First Course

House Salad

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

Second Course

Crab Cakes

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

Chef's Fresh Catch*

Chef's fresh catch, Charleston red rice, crispy Brussels sprouts

Broiled Seafood Trio*

Shrimp, scallops, fresh catch, garlic potatoes, grilled asparagus

Seafood Casserole

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

Filet Mignon*

Truffle-Parmesan butter, garlic potatoes, grilled asparagus

Baked Chicken

Baked chicken with white wine and caper sauce, Charleston red rice, crispy Brussels sprouts

Third Course

Key Lime Pie

\$45 per person - includes, tea, soda, and coffee

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

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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

Baked Chicken

Baked chicken with white wine and caper sauce, Charleston red rice,
crispy Brussels sprouts

Crab Cakes

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

Seared Sea Scallops*

Seared sea scallops, garlic butter, Carolina grits, green beans

Broiled Seafood Trio*

Shrimp, scallops, fresh catch, garlic potatoes, grilled asparagus

Surf & Turf*

Filet Mignon, grilled shrimp, truffle-Parmesan butter
garlic potatoes, grilled asparagus

Third Course

Key Lime Pie

\$58 per person - includes, tea, soda, and coffee

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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

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
- All credit card transactions are subject to a 3% processing fee.
- Final headcount is required 7 days out. This count will be the amount charged.
- Prices are subject to change
- 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
- Cancellations must be made 7 days prior to the event. If you cancel after that point, 50% of the final bill will be charged
- 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. The Oyster House is not liable for decor brought in.

Room fees-

- A fee of \$200 will be required for booking the private room.
- A fee of \$300 will be required to book the private room when there is no food or beverage service.