

OYSTER BOY CATERING MENU

Oyster Bar and Shucker

FOR A HOME OR EVENT CATERING QUOTE PLEASE EMAIL MARK@OYSTERBOY.CA

Atlantic Seafood Platters

ALL PLATTERS SERVED ON A BED OF ARUGULA, ACCOMPANIED BY COCKTAIL SAUCE, LEMON AIOLI AND LEMONS.

ATLANTIC CRAB LEG PLATTER:

10 PEOPLE (25 LEGS) \$300

20 PEOPLE (50 LEGS) \$575

P.E.I. WHOLE LOBSTER PLATTER:

10 PEOPLE \$350 (12 LOBSTER)

20 PEOPLE \$650 (24 LOBSTERS)

ATLANTIC SHRIMP COCKTAIL PLATTER

10 PEOPLE \$180 (60 PIECES)

20 PEOPLE \$300 (120 PIECES)

Smoked Salmon Platters

ROSETTES OF THE SMOKE BLOKE'S LOCALLY SMOKED CAJUN SMOKED SALMON, PEPPER SMOKED SALMON, BEET AND HORSERADISH SMOKED SALMON AND SMOKED TROUT PATE SERVED ON A BED OF ARUGULA. ACCOMPANIED WITH EVERYTHING BAGEL CROSTINI, DILL WHIPPED CREAM CHEESE, CRISPY CAPERS, PICKLED RED ONIONS AND SLICED CUCUMBERS. REGULAR \$175/ LARGE \$325

Oyster Boy green Platters

KALE CAESAR – ORGANIC KALE, CHICKPEA CROUTONS AND PARMESAN

10 PEOPLE \$100/20 PEOPLE \$180

ROTATING SEASONAL SALAD: AVAILABLE UPON REQUEST

add ons:

**CONSERVAS CANNED GOURMET SPANISH SEAFOOD:
MUSSELS FROM GALICIA IN MARINADE \$20
YELLOWFIN TUNA BELLY IN OLIVE OIL \$22
RAZOR CLAMS IN BRINE \$22**

Oyster Boy Hors d'Oeuvres
\$3.50 A PIECE. 10 PIECES PER CHOICE, 20 PIECES MINIMUM.

Tuna
**ALBACORE TUNA CEVICHE ON A TARO CHIP, TAJIN AND VALENTINAS' SPIKED AIOLI,
SCALLION AND CILANTRO.**

Gravlax
**THE SMOKES BLOKE'S GRAVLAX, GREEN GODDESS CREAM CHEESE, SERVED ON PURPLE
POTATO CHIPS, FINISHED WITH CHIVES**

Black Tiger Prawns
**SWEET AND SOUR GRILLED BLACK TIGER PRAWNS, LIME REDUCTION, PICKLED
CHILLIES, TOPPED WITH TOASTED COCONUT**

Smoked Trout
**SMOKED TROUT PATE, DILL COMPRESSED CUCUMBER ON AN EVERYTHING SPICED
BAGEL CROSTINI, FINISHED WITH TOBIKO**

Scallop
**SLIVERED SCALLOP, EASTER EGG RADISH, AVOCADO, PICKLED RED ONION, CILANTRO
AND LEMON EMULSION**

Devilled Eggs
SPICED AND WHIPPED EGG YOLK, SMOKED PAPRIKA FINISHED WITH CHIVE

