# B&G OYSTERS

#### RECEPTION MENU

### STATIONARY DISPLAYS

CLASSIC RAW BAR\*
shrimp cocktail & local oysters
\$45 PER PERSON

#### LOCAL CHEESE AND CHARCUTERIE

traditional accompaniment \$35 PER PERSON

#### **B&G PLATTER\***

smoked mussel, clam, lobster tail, seasonal crab selection \$80 PER PERSON

#### VEGETABLE CRUDITÉ

homemade dipping sauces \$25 PER PERSON

#### Passed Hors D'Oeuvres

30-MINUTE RECEPTION TIME SELECTION OF THREE, \$35 PER PERSON SELECTION OF FIVE, \$50 PER PERSON

#### LOBSTER ARANCINI\*

pea, parmesan

**C**EVICHE\* leche tigre, cilantro

MINI CRAB CAKE\*

remoulade

SHRIMP POLPETTI\*

lemon aioli

#### COMPRESSED APPLE WITH CRAB SALAD\*

crème fraîche, horseradish

## BACON WRAPPED SCALLOPS

 $garlic\ sauce, parsley$ 

### FRIED OYSTERS

tartar sauce

\*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

Menu is subject to change based on availability & seasonality.

# B&G OYSTERS

### PRIX FIXE MENU

\$95 PER PERSON / 3 COURSES
2 OPTIONS PER COURSE

RAW BAR\* \$45 per person additional supplement

#### **FIRST COURSE**

CLAM CHOWDER
cream, smokey bacon, spicy crouton
OR
FRIED OYSTERS
tartar sauce
OR
FRIED CALAMARI
spicy aioli

# **MAIN COURSE**

B&G Lobster Roll
fries, coleslaw, pickles (cold or hot buttered)
OR
Lobster BLT
fries, coleslaw, lemon aioli
OR
FRIED IPSWICH CLAMS
fries, coleslaw, pickles

# **DESSERT**

Chocolate Mousse
64% dark chocolate, chantilly cream
OR
PEAR TARTIN
whiskey caramel, chantilly cream

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