

## OUR SIGNATURE DOCKSIDE OYSTER BAR

SERVES UP TO 20

An assortment of 100 Canadian oysters, shucked over ice. Served with our lacto-fermented jalapeno hot sauce, classic mignonette, miso mustard sauce, housemade pepper vodka, fresh lemon and horseradish.

SERVICE INCLUDES ONE OF OUR EXPERT SHUCKERS, A MOBILE OYSTER BAR, CRUSHED ICE AND ALL SERVICE ACCESSORIES.

## RAW BAR OPTIONS

EACH 2 LB SELECTION SERVES 10-12

2 lbs cooked and cracked Nova Scotian Lobster, 2 lbs Newfoundland Snow Crab, 2 lbs Cocktail Shrimp, Chef Select Ceviche. Served with our miso mustard sauce, brown butter aioli and fresh lemon.

A GREAT WAY TO SUPPLEMENT OUR SIGNATURE DOCKSIDE OYSTER BAR WITH ALREADY INCLUDED STAFF MEMBER, OYSTER BAR, CRUSHED ICE AND ACCESSORIES. ALL ITEMS MAY BE ADDED INDEPENDENTLY.

## MUSKOKA LOW COUNTRY SHELLFISH BOIL OR DOWN EAST LOBSTER BOIL

SERVES UP TO 10

Weather its Crawfish, Shrimp, Clams or Nova Scotian Lobster we can create the ultimate shellfish boil experience with local sweet corn, boiler onions and new crop potatoes brought together with smoked kielbasa sausage, local craft beer and fresh herbs.

SERVICE INCLUDES ONE OF OUR STAFF, OUTDOOR COOKING EQUIPMENT AND APPLICABLE SERVICE ACCESSORIES.

## BARBEQUED OYSTERS

GRILLED OVER CHARCOAL

BY THE 10 PC.

Classic Rockefeller  
Miso butter & blistered scallion  
Brie Fondue & Snow Crab  
Roasted garlic & lovage butter  
Lobster butter & charred corn  
West Texas barbeque with sausage & hashbrown

# RAW BY NATURE

*Oyster Co.*

## SUMMER 2023 CATERING MENU

bookings@rawbynatureoysterco.com 437.326.8481

## THE UNCLE LARRY + FRIENDS

ALL ITEMS DESIGNED TO SERVE 4-6

We've all got one of these! Options For the friend or family member who won't go within 10 feet of the oyster bar!

"The Uncle Larry" 36oz. dry-aged cowboy cut ribeye steak GARLIC, LOVAGE, BLACK PEPPER & SLICED TO SHARE  
**The Ultimate BBQ Chicken** (BONE IN THIGH AND BREAST) BRINED IN APPLE CIDER, MUSTARD SEED AND GARLIC BRUSHED WITH A SMOKEY WEST TEXAS BBQ SAUCE  
**Pig In A Poke** ASSORTED GRILLED SAUSAGES, PORCHETTA

## CANAPES + SNACKS

### SEAFOOD

**Lobster Nacho** SMASHED AVOCADO, CRISPY TORTILLA, CORN NUTS, POBLANO SALSA  
**Barbecued Shrimp** MISO BUTTER, SHISO  
**Roasted Corn Hush Puppy Fritters** AGED CHEDDAR, JALEPENO, SMOKED TOMATO KETCHUP  
**Scallop Ceviche** GREEN APPLE, PICKLED RADISH, OLIVE OIL  
**Yellowfin Tuna Tataki** GINGER, AGED SOY, LIME

### BEEF + CHICKEN

**Carne Asada Taco** (canape or snack size) CHARCOAL ROASTED FLAT IRON STEAK, SALSA, COTIJA CHEESE, CILANTRO OIL  
**Chicken Yakitori Tare** (canape or snack size) SKEWERED ORGANIC CHICKEN THIGH, SOY, MIRIN, GINGER, SCALLION

### PLANT-BASED

**Charcoal Roasted Mushroom Taco** (canape or snack size) CORN TORTILLA, VEGAN QUESO, FRESH HERBS  
**Jackfruit "Crab Cake"** ROASTED CORN, CHILIS, VEGAN TARTARE SAUCE

RAW BY NATURE  
*Oyster Co.*  
SUMMER 2023 CATERING MENU

PAGE 2 OF 2

bookings@rawbynatureoysterco.com 437.326.8481

## ACADIAN STURGEON AND CAVIAR SERVICE

Choose from **Acadian Gold Caviar**, **Acadian Emerald Caviar**  
and **Acadian Wild Caviar**

WITH BLINI, MELBA, CRÈME FRAICHE, CHIVES

**50 gram tin** (SERVES 2-10)

**125 gram tin** (SERVES 6-18)

**250 gram tin** (SERVES 10-40)

## SEASONAL SIDE DISHES AND DESSERTS

BY THE 10 PC.

### SIDES

**Ontario Summer Salad** SEASONALLY DRIVEN LETTUCES &  
VEGGIES WITH GREEN GODDESS OR CLASSIC VINAIGRETTE  
DRESSINGS

**Brooklands Farm Husk Roasted Corn** WITH CHILI LIME  
BUTTER

**Skillet-fired Buttermilk Cornbread** WITH FERMENTED  
JALAPENOS AND SPICED HONEY BUTTER

**Shredded Kale Slaw** BLACK GARLIC DRESSING, ROASTED  
PEANUTS AND ORANGE SEGMENTS

**Jarred Waldorf Salad** WITH WALNUTS, GREEN APPLE, BLUE  
CHEESE + HONEYCOMB

### DESSERT

**Potted Lemon Curd and Peach Parfait**

MERINGUE AND SPEARMINT

**Potted S'Mores** CHOCOLATE MOUSSE, BURNT

MARSHMALLOW WITH GRAHAM CRUMBLE AND ROASTED  
PECANS

## NICE BUNS!

**Classic Mini NS Lobster Roll** (canape or snacksize)

TOASTED BUN, SHAVED ICEBERG, LEMON MAYO,  
PICKLED ONION

**Fried Oyster Po' Boy Sandwich** CORNMEAL FRIED LARGE  
CHOICE OYSTERS, REMOULADE SAUCE, BIBB LETTUCE,  
TOMATO AND PICKLES ON TOASTED BUN

**Louisiana Hot Shrimp Roll**

BBQ WILD CAUGHT PATAGONIAN SHRIMP IN LOUISIANA  
HOT SAUCE, CAJUN MAYO ON SPLIT TOP BUN

**Organic Beef Slider**

GROUND CHUCK, GRILLED ONIONS, LETTUCE, TOMATO,  
ZIPPY BURGER SAUCE ON SESAME SLIDER BUN

## HAIL THE CAESAR OYSTER BAR

Let us cure what ails you the following morning with our  
prescription hangover cure - the **Bloody Caesar!** We  
supply the makings of a complete Caesar bar with pickles,  
hot sauce, celery, cheese, maple bacon, shrimp,  
horseradish, lemons, limes, and of course, oysters! You  
won't know whether to put your oyster in your Caesar or  
your Caesar on your oyster!

Service includes one of our expert shucker/bartenders.

# RAW BY NATURE

*Oyster Co.*

## SUMMER 2023 WINE + BEVERAGE LIST

bookings@rawbynatureoysterco.com 437.326.8481

### RAW BY NATURE WINES

#### BUBBLES GO WITH ANYTHING... ESPECIALLY OYSTERS!

**N.V. BENJAMIN BRIDGE, Brut, Nova Scotia, Canada**  
6 x 750 ml. \$80/bottle

**N.V. LIGHTFOOT & WOLFVILLE, Blanc de Blancs Extra Brut, Nova Scotia, Canada**  
6 x 750 ml. \$94/bottle

**N.V. SORELLE BRONCA, Prosecco, Triviso, Italy**  
12 x 750 ml. \$33/bottle

**N.V. JAQUESSON, Cuvée 744 Extra Brut, Champagne, France**  
6 x 750 ml. \$183/bottle

**N.V. CHARLES BAKER Cuvée du Boulangerie, Ontario, Canada**  
6 x 750ml. \$57/bottle

**N.V. ARMAND DE BRIGNAC, Ace of Spades, Champagne, France**  
\$339/bottle

**N.V. DOM PERIGNON, Brut Vintage, Champagne, France**  
6 x 750ml. \$285/bottle

**N.V. LOUIS ROEDERER, Cristal Brut, Champagne, France**  
\$350/bottle

#### BIG BUBBLES! (ACTUALLY, THE BUBBLES ARE QUITE DELICATE AND SMALL, BUT THE BOTTLE IS BIG!)

**N.V. RH COUTIER, Brut Tradition Grand Cru, Champagne, France**  
1 x 1.5L \$250/bottle

**N.V. ARMAND DE BRIGNAC, Ace of Spades, Champagne, France**  
1 x 1.5L, \$739/bottle

#### WHITE WINES THAT GO OH-SO-WELL WITH OYSTERS

**DOMAINE SERVIN, Chablis, 'Les Pargues,' France**  
12 x 750ml. \$36/bottle

**2016 ST. JOHN BOURGOGNE, Burgundy, France**  
12 x 750ml. \$45/bottle

**2020 NOVITA, Pinot Grigio, Italy**  
12x 750ml. \$18/bottle

**2018 CHARLES BAKER, Riesling, PICONE VINEYARD, Niagara, Ontario**  
1 x 750ml. \$39/bottle

**2020 SUPERNATURAL, Sauvignon Blanc, New Zealand**  
12 x 750ml. \$50/bottle

**2020 LOVE BLOCK, Sauvignon Blanc, New Zealand**  
12 x 750ml. \$25/bottle

**2019 ALHEIT VINEYARDS, SA, 'Cartology' (Chenin Blanc & Semillon)**  
12 x 750ml. \$59/bottle

**2018 CHATEAU MONTELENA, Chardonnay**  
6 x 750ml. \$80/bottle

#### WHITE AND ROSE WINES FOR THE CANADIAN ALL-STAR SEAFOOD TOWER

**2019 RADIO-COTEAU, County Line Chardonnay, California, USA**  
12 x 750ml. \$65/bottle

**2019 HUDSON, Chardonnay, California, USA**  
6 x 750ml. \$130/bottle

**2018 STRATUS, White, Ontario, Canada**  
1 x 750ml. \$35/bottle

**2018 WESZELI, Rosé, Austria**  
12 x 750ml. \$27/bottle

**VIJRA ROSABELLA, Rosé, Piedmont, Italy**  
12 x 750ml. \$28/bottle

**2019 CAVES D'ESCLANS, Whispering Angel Rosé**  
1 x 750ml. \$30/bottle

# RAW BY NATURE

*Oyster Co.*

## SUMMER 2023 WINE + BEVERAGE LIST

PAGE 2 OF 2

bookings@rawbynatureoysterco.com 437.326.8481

### LIGHT REDS FOR HOT SUMMERY EVENINGS

**2019 STRATUS, Gamay, Ontario, Canada**  
1 x 750ml. \$30/bottle

**G.D. VAJRA, Langhe Rosso, Piedmont, Italy**  
12 x 750ml. \$40/bottle

**ALEX FOILLARD, Beaujolais Village, Beaujolais, France**  
12 x 750ml. \$40/bottle

**2019 ST. JOHN BOURGOGNE, Pinot Noir, Burgundy, France**  
12 x 750ml. \$56/bottle

**2019 MERRY EDWARDS, Pinot Noir, California, USA**  
6 x 750ml. \$150/bottle

### REDS FOR WHEN THE SUN GOES DOWN...

**2020 TIGNANELLO, Super Tuscan, Italy**  
12 x 750ml. \$200/bottle

**2020 FAVIA ERIKSEN CARBONE RED, Cabernet, California, USA**  
12 x 750ml. \$85/bottle

**2019 OBSIDIAN RIDGE, Estate Cabernet, California, USA**  
12 x 750ml. \$67/bottle

**2018 CHATEAU MONTELENA, Estate Cabernet, California, USA**  
6 x 750ml. \$180/bottle

### BECAUSE YOU CAN DRINK WINE OUT OF A CAN! (ON THE DOCK, PERHAPS?)

**WILDASS Rosé cans** \$5.46 per can in cases of 24

**WILDASS Sauvignon Blanc cans** \$5.46 per can in cases of 24

**CHARLES BAKER Riesling cans** \$5.46 per can in cases of 24

### BEER, CIDER, NON-ALCOHOLIC

**COLLECTIVE ARTS Nature of Things Dry Cider** \$3.65/4.73ml.

**COLLECTIVE ARTS Blood Orange and Cranberry Cider** \$3.75/435ml.

**REVEL All-day Cider (Raspberries and Lavender)** \$16.50/750 ml.

**REVEL Pera Cider (Pear)** \$16.50/750ml.

**ERIC BORDELET Sidre Brut Tendre** \$20/750ml.

**JUNCTION Craft Hazy IPA** \$3.50/473ml.

**SIDELAUNCH Anyday Light IPA** \$3.45/473ml.

**BEAU'S LUGTREAD Lagered Ale** \$3.40/473ml.

**COLLECTIVE ARTS Guava Gose** \$3.83/473ml.

**ACID LEAGUE PROXIES non-alcoholic "wine"** \$16.95/bottle

#### THE FINE PRINT:

All prices are subject to change, and all wines are subject to availability. While we make every effort to fulfill your selections, we have many alternatives up our sleeves! If you don't see what you're looking for, let us know. We may require up to one week's notice for wine orders from Toronto.

We don't mark up the wine, but we charge a delivery fee of 10% to Muskoka (to a maximum of \$200), waived when ordered with catering, and a handling fee of 18%.

Prices are exclusive of HST and bottle deposit and include LCBO markup, taxes and agency fees.