## OUR SIGNATURE Dockside oyster bar

#### **SERVES UP TO 20**

An assortment of 100 Canadian oysters, shucked over ice. Served with our fermented jalapeno hot sauce, wild leek mignonette, housemade spicy vodka, fresh lemon and horseradish.

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

# ALL CANADIAN RAW BAR

#### **SERVES UP TO 8**

2 lbs cooked and cracked Nova Scotian lobster, 2 lbs Newfoundland snow crab, 2 lbs cocktail shrimp, Chef Select ceviche. Served with our smoked tomato cocktail sauce, brown butter aioli and fresh lemon.

INTENDED 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**

Traditionally prepared with Old Bay seasoning. Shrimp, Salt Spring Island Mussels or Nova Scotian Lobster. Brooklands Farm sweet corn, boiler onions and new crop potatoes brought together with smoked kielbasa sausage.

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

### **BARBEQUED OYSTERS**

GRILLED OVER CHARCOAL

#### BY THE 10 PC.

Classic Rockefeller Miso butter & blistered scallion Brie fondue & snow crab Roasted garlic & lovage butter Alabama white sauce with bacon Lobster butter & charred corn West Texas barbeque L'Acadie surprise

# **RAW BY NATURE** Oyster Co.

### SUMMER 2022 CATERING MENU

bookings@rawbynatureoysterco.com 437.326.8481

### THE UNCLE LARRY

#### **SERVES UP TO 6**

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

**36oz. dry-aged cowboy cut ribeye steak** GARLIC, LOVAGE, BLACK PEPPER, CHARCOAL ROASTED AND SLICED

### **CANAPES AND SNACKS**

BY THE 10 PC.

#### **SEAFOOD**

Classic mini NS lobster roll (canape or snack size) TOASTED BUN, SHAVED ICEBERG, LEMON MAYO, PICKLED ONION Barbecued shrimp MISO BUTTER, SHISO Smoked sturgeon melt BRIOCHE, CHEDDAR, PICKLES Fried oysters CRISPY CORNMEAL, BROWN BUTTER AIOLI Scallop ceviche CITRUS, WILD LEEK, TOASTED CORN Charred octopus BIBB LETTUCE, FENNEL POLLEN AND SMOKED KIELBASA

#### **BEEF + CHICKEN**

Beef tartare CAPER AILOI, TOASTED BRIOCHE, QUAILS EGG Carne asada taco (canape or snack size) CHARCOAL ROASTED BAVETTE, SALSA, COTIJA CHEESE, CILANTRO OIL Chicken yakitori tare (canape or snack size) SKEWERED ORGANIC CHICKEN, SOY, MIRIN, GINGER, SCALLION

#### **PLANT-BASED**

Charcoal roasted mushroom taco (canape or snack size) CORN TORTILLA, VEGAN QUESO, FRESH HERBS Lentil croquettas SMOKED TOMATO KETCHUP Jackfruit "crab cake" ROASTED CORN, CHILIS, VEGAN TARTARE SAUCE



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### ACADIAN STURGEON AND CAVIAR SERVICE

#### **48-HOUR NOTICE REQUIRED**

Acadian Gold Caviar 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

Seasonal Ontario summer salad Brooklands Farm husk roasted corn WITH LOBSTER BUTTER Skillet-fired buttermilk cornbread WITH FERMENTED JALAPENOS AND SPICED HONEY BUTTER Mark Thuet pain au lait buns WITH DRIED KELP AND LOVAGE BUTTER

#### DESSERT

Potted lemon curd and peach parfait MERINGUE AND SPEARMINT Hot fudge sundae VANILLA ICE CREAM, ROASTED PECANS, RUM-SOAKED CHERRIES AND WAFFLE CONE CRUMBLE

### MASTER THE MOLLUSK AT HOME KIT

#### **SERVES UP TO 6**

An assortment of 48 scrubbed oysters, one tin of marinated mussels, our fermented jalapeno hot sauce, wild leek mignonette, housemade spicy vodka, fresh lemon and horseradish.

FIRST-TIME KIT INCLUDES SHUCKING BOARD, OYSTER KNIFE, KITCHEN TOWEL, AND SUPPORTING INSTRUCTION. SUBSEQUENT ORDERS WILL BE DELIVERED AND PRICED WITHOUT THESE ITEMS.

### OUR BAKED OYSTERS AT HOME

All of our barbequed oysters are available in a 12 pc. tray format, oven-ready with instructions.

### OTHER ITEMS FOR THE HOME

Fermented jalapeno hot sauce 250ML Wild leek mignonette 250 ML Smoked tomato cocktail sauce 250ML Miso butter 1/2 LB ROLL Roasted garlic and lovage butter 1/2 LB ROLL Lobster butter 1/2 LB ROLL Spiced honey butter 1/2 LB ROLL