

SEAFOOD RAW BAR & PLATTERS

Raw Bar

Guests Amount:	<u>50</u>	<u>100</u>	<u>200</u>
Clams / Oysters:	\$700	\$900.	\$1,400.
Clams / Oysters / Shrimp:	\$950.	\$1,350.	\$2,000.
Clams / Oysters / Shrimp / Crab Claws:	\$1,200.	\$1,800.	\$2,600.

(raw bar prices include shucker, with set up, and proper condiments)

Chilled Shellfish Platters

OYSTERS

BLUE POINT	Long Island	18.	per doz
KUMOMOTO	Washington	30.	per doz
NAPPEAGUE	Long Island	18.	per doz

JEWELS OF THE SEA

LITTLENECKS CLAMS	9.	per doz
COOKED LARGE SHRIMP	18.	per doz
JONAH CRAB CLAWS	18.	per doz
SEAFOOD CEVICHE	20.	per lb
FRESH LOBSTER COCKTAIL	MP	per lb

(above shellfish is ordered according to weight or by dozen and is served on ice in stationed platters)