Catch Oyster Bar Catering Menu

Chilled

Oysters $3 each

Clams $2.50 each

Jumbo Shrimp Cocktail $4 each

Lobster Cocktail $70/lb

Lump Crab Cocktail $80/lb

Tuna Poke $45/lb

-add seaweed salad, guacamole, wasabi, ginger, house made chips

Ceviche....mp +$20

Salads

house or Caesar salad $60/110

-add shrimp $45/90

-add chicken $90/175

-add salmon $30/60

grilled octopus salad $90/175

lobster salad $70/lb

shrimp salad $40/lb

crab salad $40/lb

Handhelds

Baked Clam Stuffies $60/120

Coconut Shrimp $65/130

Sliders-

-crab cake $7 per piece

-oyster po' boy $7 per piece

-shrimp po' boy $7 per piece

-fried chicken $6 per piece

Blackened Tuna Wraps $100/200

Lobster rolls $240/480

Blackened or Grilled fish tacos $72/140

Chowders

$40 Rental fee for soup boot & warmer

New England Clam Chowder

$100 per boot

Manhattan Clam Chowder

$100 per boot

Seafood Bisque

$120 per boot

Lobster & Corn Chowder

$150 per boot

Warmed

Jambalaya ...$100/200

Crab Cakes ...$70/140

Linguine and Clams ...$90/180

South Shore Shellfish Stew ...$120/240

Shrimp and Mussels Fra Diavolo ...$100/200

Fried Calamari ...$65/130

Sicilian Calamari ...$75/150

Steamed Clams ...$80/160

Dijon or Blackened Salmon ...$60/120

PEI Mussels in white wine sauce or red sauce ...$60/120

Clams Casino ...$85/170

Roasted Oysters ...$50/100