



**FISH HOUSE & OYSTER BAR**

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## **CATERING THE ROVING RAW BAR**

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*freshly shucked oysters*

Mix it up and impress your guests with a Jax Raw Bar experience at your next event! Our talented staff will setup a beautiful display of our fresh, sustainable raw oysters and fixings (or shrimp, crab, lobster tail, and more!), providing a taste of the coasts that you won't find anywhere else in the city.

### **OYSTERS**

**WEST COAST LUXURY**

*\$4.20 each*

**EAST COAST SALTY**

*\$3.50 each*

**WEST COAST RICH**

*\$3.50 each*

**EAST COAST SWEET**

*\$2.50 each*

### **CAVIAR**

**PASSMORE RANCH WHITE**

**STURGEON CAVIAR**

*15G \$78*

*40G \$150*

**GOLFEN WHITEFISH ROE**

*15G \$16*

*40G \$30*

### **ADD ONS**

**JUMBO COCKTAIL SHRIMP**

*\$3 each*

**JONAH CRAB COCKTAIL CLAWS**

*\$3 each*

**KING CRAB**

*\$34 per ½ lb*

**LOBSTER TAIL**

*\$21 (1 tail)*

**FRUIT DE MER**

*\$4 (approx. 4oz)*



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## SEAFOOD BOILS

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### BOIL AT HOME

*offered all year round • \$65 per person*

#### INCLUDES

HOW-TO INSTRUCTIONS

SHRIMP

SEASONAL CRAB OPTIONS

CLAMS

*plus all the fixings*

RED POTATOES

CORN ON THE COB

ANDOUILLE SAUSAGE

*lemon, spice, butter*

### LOW COUNTRY BOIL

*offered all year round • \$65 per person*

#### INCLUDES

SHRIMP

SEASONAL CRAB OPTIONS

CLAMS

*plus all the fixings*

RED POTATOES

CORN ON THE COB

ANDOUILLE SAUSAGE

*lemon, spice, butter*

### CRAWFISH BOIL

*offered as a seasonal options • \$33per person*

#### INCLUDES

CRAWFISH

*plus all the fixings*

RED POTATOS

CORN ON THE COB

ANDOUILLE SAUSAGE

*lemon, spice, butter*

*delivery not included | staff not included | disposables and rentals are available upon request*