



Floor-to-ceiling windows capture panoramic views of Mystic River in the Captain's Room of S&P Oyster Company. The room boasts a nautical and traditional atmosphere that captures all of the magic of Mystic. Chef Edgar Cobena artfully prepares his award-winning New England classics with a South American flare. From formal to casual, we offer farm and sea-to-table selections along with impeccable service creating a memorable experience for you and your guests.



How does the food & venue minimum work?

Private parties at S&P Oyster Company are held in our second floor Captain's Room. Because the Captain's Room is a main dining room, there are certain months we do not offer private events of any kind.

This room has various occupancy levels, depending on the style of event you would like.

To reserve private event space, S&P Oyster Company requires a food and venue minimum.

This minimum includes your food menu as well as the cost of reserving the Captain's Room for your event. The minimum accounts for 75% food and 25% room.

Any unmet minimum will be added to the room fee.

The room fee is subject to 6.35% Connecticut sales tax.

Please refer to our online availability calendar by visiting www.sp-oyster.com/events.





Captain Edward Beech

STATION ONE

Spicy Mediterranean Calamari

spicy peppers, kalamata olives, sun dried tomatoes & artichoke hearts

Vegetable Crudités

broccoli, red & yellow peppers, jicama, carrots & celery & Chef's dipping sauce

Domestic Cheese Display

seasonal fruits, specialty nuts, & specialty crackers

Spicy Chicken Quesadilla & Pulled Pork Quesadilla

crema, salsa fresca & avocado

PASSED

Mini Crab Cakes *spicy aioli*

Caribbean Spiced Shrimp Skewers

mango salsa

Pecorino Romano Croquettes

STATION TWO

choice of (2) entrees

Wood Grilled Monkfish

traditional moroccan marinade

Wood Grilled Pork Tenderloin

rustic rub, peach bourbon BBQ sauce

Seafood Risotto

calamari, mussels, shrimp & lobster in a savory tomato broth

Lemon Chicken

broccoli, baby spinach, sun-dried tomatoes & artichokes in a lemon pan sauce

Station Two Includes:

whipped potatoes & sauteed seasonal vegetables

TOTAL PER GUEST (INCLUSIVE): \$62.50

*inclusive pricing is the base menu cost,
plus 6.35% Connecticut sales tax and 20% service charge*



Captain Nathaniel Palmer

STATION ONE

PEI Mussels

white wine, garlic & leeks

Warm Spinach & Artichoke Dip

lavash chips

Spicy Mediterranean Calamari

picy peppers, kalamata olives, sun dried tomatoes & artichoke hearts

Cheese & Antipasto Display

*feta, pepperjack, aged cheddar, hard salami, humus
olives, fresh & dried fruits, toasted pita chips, & sliced baguettes*

PASSED

Buffalo Baked Cauliflower

buffalo-style baked cauliflower florets, gluten-free

Mini Monkfish Bites *spicy aioli*

Chicken Satay

Seafood Ceviche plantain chips

Pan Seared Polenta *Seacoast wild mushroom & sun dried tomato*

STATION TWO

choice of (2) entrees:

Wood Grilled Faroe Island Salmon *lemon, caper, dill cream sauce*

Wood Grilled Beef Tenderloin

whipped potatoes & finished with Chef's S. American steak sauce

S&P Seafood Pasta

*calamari, mussels, shrimp & sea scallops fresh basil & garganelle pasta
in a white wine garlic sauce*

Chicken Francaise *lemon butter sauce*

Station Two Includes:

coconut ginger basmati rice & sauteed seasonal vegetables

TOTAL PER GUEST (INCLUSIVE): \$75.00

*inclusive pricing is the base menu cost,
plus 6.35% Connecticut sales tax and 20% service charge*



Captain Gordon Gates

STATION ONE

- Seafood Ceviche** *plantain chips*
Chilled Jumbo Shrimp *cilantro lime cocktail sauce*
Imported Cheese & Antipasto Display *quinoa salad, humus, olives, guacamole, sliced baguettes, toasted pita & blue corn chips*
Mini Vegetable Crudités *jicama, carrots, red & yellow peppers, celery*
Chef's signature dipping sauce
Taquito Trio *pork, chicken & crab, avocado puree & slaw*

PASSED

- Smoked Salmon** *served on a crisp cucumber finished with herb whipped feta*
Tuna Tartare *over crispy wontons with wasabi*
Caprese Skewers *stacked with mozzarella, tomato & fresh basil*
Crab & Corn Fritters *with spicy aioli*
Risotto & Pecorino Romano Croquettes

STATION TWO

choice of (2) entrees

- Wood Grilled Mediterranean Swordfish** *finished with a tapenade*
Chicken Marsala *with baby spinach, mushrooms & sun-dried tomatoes in a creamy marsala sauce*
Seafood Stuffed Portabella Mushroom
Wood Grilled Filet Mignon *ancho coffee rub with ancho chili steak sauce & goat cheese*

Station Two Includes:

roasted butternut squash & fresh sage
cilantro & pecorino romano risotto
whipped potatoes

TOTAL PER GUEST (INCLUSIVE): \$100.00

*all pricing is based on 40 attending guests; inclusive pricing is the base menu cost, plus 6.35% Connecticut sales tax and 20% service charge



Captain George Wolf

STATION ONE

Oysters on the Half Shell & Little Neck Clams

cilantro lime cocktail & cucumber mignonette sauces

Imported Cheese & Antipasto Display *quinoa salad, hummus, olives, marinated vegetables, guacamole, artisan cheeses, hard salami, toasted pita & corn chips*

Vegetable Crudités *with jicama, carrot, red & yellow peppers, celery Chef's dipping sauce*

Crab Taquitos & Yellowfin Tuna Taquitos

Chilled Jumbo Shrimp *with cilantro lime cocktail sauce*

Assorted Bruschetta *sliced steak and blue cheese bruschetta, spicy chicken bruschetta, Tuscan white bean puree with a blue cheese tapanade & shrimp, artichoke & feta bruschetta*

PASSED

Smoked Salmon *blue corn tostada*

Bacon Wrapped Pineapple *honey sriracha*

Pan Seared Polenta *with wild mushrooms & sun dried tomato*

Sliced Steak & Blue Cheese Bruschetta

Prosciutto Wrapped Sea Scallops

STATION TWO

Choice of (2) Entrees:

Lojas Chicken *pineapple tomatillo sauce, pineapple relish*

Bacon Wrapped Monkfish *stuffed with lobster, avocado & tomato*

Seafood Paella *spanish chorizo, shrimp, monkfish, calamari & traditional Bomba rice*

Wood Grilled Filet Mignon *Chef's steak sauce & melted gorgonzola*

Station Two Includes:

vegan bucatini with sweet peppers, scallions, oven roasted tomatoes, artichokes

& baby spinach in an herb-infused olive oil

moroccan couscous & farro with roasted vegetables

wood grilled asparagus

TOTAL PER GUEST (INCLUSIVE): \$112.50

*all pricing is based on 40 attending guests; inclusive pricing is the base menu cost, plus 6.35% Connecticut sales tax and 20% service charge



Menu Enhancements

ADDITIONS

Chilled Jumbo Shrimp	\$3.50
Oysters on the Half Shell	\$3.00
Littleneck Clams	\$2.00
Oysters Rockefeller	\$3.00
Clams Casino	\$2.50
Chilled Lobster Tail	PTM

SOUPS

New England Clam Chowder	\$5.00
Lobster Bisque	\$6.50
Seafood White Bean Chili	\$6.00
Roasted Butternut Squash	\$4.00
Chicken Tortilla	\$4.00
Gazpacho	\$4.00

SALADS

Mixed Green Salad | \$6.00

Tomatoes, cucumbers & carrots with a lemon vinaigrette

Wood Grilled Vegetable Salad | \$8.00

spanish onion, summer squash, portabella mushrooms asparagus & red pepper tossed with shallot vinaigrette finished with feta cheese

Bulgar Wheat & Kale Salad | \$8.00

chick peas, red peppers, cucumbers, & feta cheese

Greek Orzo Salad | \$8.00

tri-colored orzo with kalamata olives, cucumbers, red peppers & feta cheese

DESSERT

Bread Pudding with amaretto sauce

Flourless Chocolate Cake with chocolate & caramel sauce

New York Cheesecake with mixed berry sauce

\$10.00/Three | \$8.00/Two

**Gluten-Free & Vegan Options
request**

**All prices are based per guest
does not include
6.35% CT sales tax or 20% service charge**



Capacities and General Information

S&P Oyster Co offers stationary and pre-fixed style events.

The second floor dining room has a maximum capacity for 42 guests for a lunch or dinner style event.

For a cocktail style event, the maximum capacity is 60 guests with limited seating

During your event, the bar area stays open for general public. If you would like to reserve this area, it may be offered upon availability and for an additional charge.

Additional Fees

CT State sales tax is applied to all charges in the amount of 6.35%.

A 20% service charge is applied to all charges.

All beverages are charged based on consumption & are charged additionally.

For cash bar, there is a \$20.00 per hour bartending fee.

If you wish to extend the time of your event, there is a \$150.00 charge, per half hour.

A 50% deposit is due at the time of booking, including a signed room-holding agreement. This deposit is refundable up to (30) days from your event date.