



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

- Assorted Bruschetta** *shrimp, artichoke & feta cheese, wood grilled vegetable & sliced steak & blue cheese*
Vegetable Crudités *broccoli, red & yellow peppers, jicama, carrots & celery over Chef's dipping sauce*
Domestic Cheese Display *seasonal fruits, specialty nuts, marmalade & specialty crackers*
Spicy Chicken Quesadilla & Pulled Pork Quesadilla *crema, salsa fresca & avocado*

PASSED

- Spicy Mediterranean Calamari** *spicy peppers, kalamata olives, sun dried tomatoes & artichoke hearts*
Mini Greek Orzo Salad *finished with feta cheese*
Black Bean Hummus *stacked on toasted pita with roasted red pepper*
Caribbean Spiced Shrimp Skewers *finished with mango salsa*

STATION TWO

choice of (2) entrees

- Pan Seared Monkfish** *with a traditional moroccan marinade*
Pork Tenderloin *with a rustic rub & peach bourbon BBQ sauce; finished with peach chutney*
Seafood Risotto *with 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:

- Moroccan Couscous with roasted vegetables
Sautéed Seasonal Vegetables

TOTAL PER GUEST (INCLUSIVE): \$62.50

*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



Captain Nathaniel Palmer

STATION ONE

PEI Mussels sauteed in your choice of a green chili, pesto & coconut milk or white wine, garlic & leeks

Warm Spinach & Artichoke Dip with lavash chips

Spicy Mediterranean Calamari tossed with spicy peppers, kalamata olives, sun dried tomatoes & artichoke hearts

Cheese & Antipasto Display includes feta, pepperjack, aged cheddar, hard salami, choice of humus with olives, fresh & dried fruits, toasted pita chips, & sliced baguettes

PASSED

Mini Vegetable Soup

Stuffed Cherry Tomatoes with herb queso fresco

Sliced Steak & Blue Cheese on baguettes

Seafood Ceviche with plantain chips

Pan Seared Polenta finished with wild mushrooms & sun dried tomato

STATION TWO

choice of (2) entrees:

Slow Roasted Ecuadorian Chicken finished with fresh herbs

Wood Grilled Beef Tenderloin over whipped potatoes & finished with Chef's S. American steak sauce

S&P Seafood Pasta with calamari, mussels, shrimp & sea scallops tossed with fresh basil & penne pasta in a white wine garlic sauce

Wood Grilled Faroe Island Salmon finished with lemon caper cream sauce

Station Two Includes:

Coconut Ginger Basmati Rice

Sauteed Seasonal Vegetables

TOTAL PER GUEST (INCLUSIVE): \$75.00

*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 Gordon Gates

STATION ONE

Seafood Ceviche with plantain chips

Chilled Jumbo Shrimp with *cilantro lime cocktail sauce*

Imported Cheese & Antipasto Display with *quinoa salad, humus, olives, marinated vegetables, guacamole, chipotle bean dip with sliced baguettes, toasted pita & blue corn chips*

Mini Vegetable Crudités with *jicama, carrots, red & yellow peppers, celery served with Chef's signature dipping sauce*

Taquito Trio of *pork, chicken & crab, avocado puree & slaw*

PASSED

Smoked Salmon served on a crostini finished with herb whipped feta

Tuna Tartare over *crispy wontons with wasabi*

Caprese Skewers stacked with mozzarella, tomato & fresh basil

Mini Crab Cakes with *smoked red chili & paprika aioli*

Risotto & Pecorino Romano Croquettes

STATION TWO

choice of (2) entrees

Chicken Marsala with *baby spinach, mushrooms & sun-dried tomatoes in a creamy marsala sauce*

Seafood Stuffed Portabella Mushroom

Wood Grilled Filet Mignon with *an ancho chili port wine reduction & melted gorgonzola*

Wood Grilled Mediterranean Swordfish finished with a *tapanade*

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

served with cilantro lime cocktail & cucumber mignonette sauces

Imported Cheese & Antipasto Display *with quinoa salad, humus, olives, marinated vegetables, guacamole, chipotle bean dip with toasted pita & corn chips*

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

Crab Taquitos & Yellowfin Tuna Taquitos

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

PASSED

Chilled Jumbo Shrimp *with cilantro lime cocktail sauce*

Seafood Stuffed Potato Skins *lobster, shrimp & crab finished with Chef's special sauce; baked with Swiss cheese & scallions*

Smoked Salmon *on cucumber rounds with fresh dill*

Rumaki Bacon Wrapped Pate

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

Prosciutto Wrapped Sea Scallops

STATION TWO

Choice of (2) Entrees:

Slow Roasted Chicken *finished with cilantro, red onion & tomato slaw*

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

Lobster Risotto *with hand picked tail & claw meat in Chef's signature risotto*

Wood Grilled Filet Mignon *with ancho chili port wine reduction & 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 & 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
AVAILABLE UPON 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.