

S&P



OYSTER CO.

COURSE ONE

Served Family Style

Oysters on the Half Shell & Littleneck Clams with cilantro lime cocktail sauce & mignonette sauces

COURSE TWO

Garden Salad with lemon vinaigrette

FOR THE TABLE

Assorted Bread with Chef's Infused Olive Oil and Balsamic Vinaigrette

COURSE THREE

Guest Choice of One Entree

Faroe Island Salmon honey lime sriracha served over Chinese black rice risotto
with wood grilled baby bok choy

Jumbo Shrimp Scampi Risotto roasted zucchini, butternut & yellow squash

Bouillabaisse chef's spin on the classic; lobster, mussels, shrimp, calamari, salmon, cod & tuna
in a savory tomato stew

Slow Roasted Chicken half chicken finished with a red onion, cilantro & tomato slaw
served with yucca fries

Petite Filet crowned with port wine dijon sauce; served with vegetables &
a poblano pepperjack twice baked potato

Tuscan Penne spinach, scallions, sweet peppers, plum tomatoes & artichokes in a light cream sauce

COURSE FOUR

Served Family Style

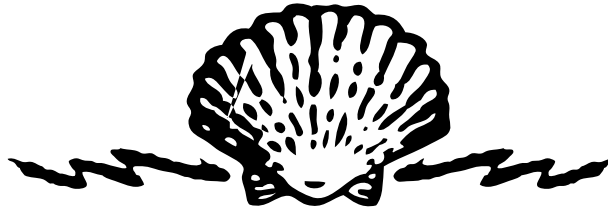
Chef's Petite Dessert Sampler

\$48.00 PER GUEST

Plus 6.35% Connecticut Sales Tax and 20% Service Charge

In order to provide excellent service, a final guaranteed head count and menu selection
are required 24 hours in advance to your reservation.

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OYSTER CO.

COURSE ONE

Served Family Style

Seafood Tower six blue point oysters, four littleneck clams, five jumbo shrimp & ceviche
Seafood Stuffed Potato Skins lobster, shrimp & crab in a special sauce topped with swiss cheese
Warm Spinach & Artichoke Dip with lavash chips

COURSE TWO

Guest Choice of One

Wedge Salad with aji amarillo blue cheese dressing & crispy prosciutto
New England Clam Chowder

FOR THE TABLE

Assorted Bread with Chef's Infused Olive Oil & Balsamic Vinaigrette

COURSE THREE

Guest Choice of One Entree

Lobster Risotto green peas, wild mushrooms, asparagus, and farro with pecorino romano cheese
Chef's Wood Grilled Trio Faroe Island salmon, swordfish & three jumbo shrimp
with whipped potatoes & vegetables
Pan Seared Sea Scallop Pasta sea scallops with pancetta, oven-roasted tomatoes & shallots
in lemon tarragon cream sauce; tossed with fettuccine pasta
Chicken Marsala lightly breaded chicken served over whipped potatoes finished with a
creamy marsala wine sauce with spinach, mushrooms, and sun dried tomatoes
Surf & Turf 5oz wood grilled filet mignon with port wine dijon sauce over gorgonzola polenta
& vegetables served with two seafood stuffed jumbo shrimp
Tuscan Penne handmade penne pasta with broccoli & artichokes; finished with chopped
tomatoes & feta cheese *vegetarian

COURSE FOUR

Guest Choice of One Dessert

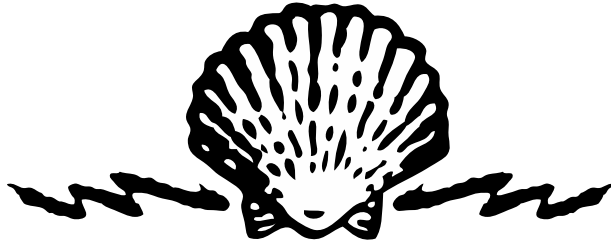
Creme Brulee with mixed berry sauce
Pots de Creme with whipped cream and chocolate sauce
NY Style Cheesecake with mixed berry sauce

\$65.00 PER GUEST

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OYSTER CO.

COURSE ONE

Served Family Style

Seafood Tower six blue point oysters, four littleneck clams, five jumbo shrimp & scallop ceviche
Prosciutto Wrapped Sea Scallops over white bean cumin salad
PEI Mussels with coconut curry sauce served with garlic toast

COURSE TWO

Guest Choice of One

Bulgur Wheat & Kale Salad chick peas, red peppers, cucumber & feta cheese
Seafood Chili topped with shaved Vermont cheddar cheese

FOR THE TABLE

Assorted Bread with Chef's Infused Olive Oil & Balsamic Vinaigrette

COURSE THREE

Choice of One Entree

Lobster Alfredo tossed over fresh linguine finished with pecorino romano cheese
Chef's Wood Grilled Trio Faroe Island salmon, swordfish & three jumbo shrimp
with whipped potatoes & vegetables
NY Strip Steak 14oz with chipotle bourbon glaze with wood grilled asparagus &
pecorino romano risotto croquettes
French Cut Pork Chop wood grilled; served with black rice risotto & vegetables
Tuscan Penne handmade penne pasta with broccoli & artichokes;
finished with chopped tomatoes & feta cheese
S&P Seafood Pasta shrimp, sea scallops, calamari, & mussels tossed with fresh basil
& fettuccine pasta in a white wine garlic sauce

COURSE FOUR

Guest Choice of One Dessert

Creme Brulee with mixed berry sauce
Warm Bread Pudding with amaretto sauce & whipped cream
Warm Flourless Chocolate Cake ribboned with chocolate & caramel sauces

\$80.00 PER GUEST

Plus 6.35% Connecticut Sales Tax and 20% Service Charge

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