

THE OYSTER RAW BAR

Sweet Amalia



SWEET AMALIA OYSTERS

Our signature oysters, freshly plucked from our Delaware Bay farm, shucked on site, served raw on the half shell, house mignonette, fresh horseradish, cocktail sauce, lemons & hot sauce | \$3.50 each, 100 *minimum*

JERSEY ATLANTIC COAST OYSTERS

From our friends on the Atlantic Coast, shucked on site, served raw on the half shell, house mignonette, fresh horseradish, cocktail sauce, lemons & hot sauce | \$3.00 each, 100 *minimum*

LITTLENECK CLAMS

Fresh locally farmed hard clams, shucked on site, served raw on the half shell, fresh horseradish, cocktail sauce, lemons & hot sauce | \$2.00 each

SHRIMP COCKTAIL

Jumbo shrimp, house made cocktail sauce | 50 pieces \$150

TUNA TARTARE

Raw tuna, white soy & citrus vinaigrette | \$6.00 each, 25 *minimum*

GRILLED SWEET AMALIA OYSTERS

Our signature oysters freshly plucked from our Delaware Bay farm, shucked and grilled on site with chili & lime butter | \$4.50 each, 100 *minimum*

Setup: Our custom reclaimed 6' x 3' wood raw will be provided. Please allow for a 4' distance behind the bar for our shuckers. A small charcoal grill will be provided for grilled oyster requests.

Service: Professional shuckers will open and present oysters on ice. Shuckers will be billed at \$50 per hour. Hours billed will include one hour for set up and break down. We'll guide you on how many shuckers will be needed for your event as this will vary based on number of service hours and guests.

Other Costs: An 18% gratuity, tax, and a travel fee of \$0.60 per mile will be charged.

Sweet Amalia Market & Kitchen provides high quality, fresh, locally sourced farm-raised shellfish, produce, dairy, cheese, bread, pantry staples, and delicious prepared foods made with these locally sourced ingredients. We strive to promote just and sustainable local foodways in partnership with local producers, purveyors, and communities. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SUMMER 2022