

# Sweet Amalia

O Y S T E R F A R M



## RAW BAR

### RAW BAR MENU

#### SWEET AMALIA OYSTERS

Our signature oysters, freshly harvested and shucked on site, served raw on the half shell

*\$2.50/ea || 100 min.*

#### GRILLED SWEET AMALIA OYSTERS

Our signature oysters, freshly harvested, and shucked & grilled on site with chili & lime butter

*\$4.50/ea || 100 min.*

#### JERSEY COASTAL OYSTERS

Inquire for varieties available, shucked on site, served raw on the half shell

*\$2.50/ea || 100 min.*

#### TUNA TARTARE

Local 130 fresh raw tuna, white soy & citrus vinaigrette

*\$6.00/ea || 25 min.*

Condiments for raw shellfish will be included in prices- house mignonette, fresh horseradish, cocktail sauce, lemons & hot sauce.

Our custom crafted reclaimed wood bar and shucking station is our preferred service set up for preparing and serving raw shellfish. We will, however, gladly use your own serving station but caution you to be mindful that melting ice can create problems without adequate drainage. We will also work with you to create a custom bar if your event requires more festive or grand service, with price dependent on your needs. For those interested in adding Grilled Oysters to the event, we will supply our own charcoal grill.

### SERVICE

Professional shuckers will open and present oysters over ice and are billed at \$50 each per hour. Three shuckers are required for parties serving over 300 shells and two shuckers for smaller parties.

### SITE REQUIREMENTS

Level ground

Four feet of clearance in front and behind of our shucking station

Our table requires a minimum 6 x 3 feet

### THE FINE PRINT

A service charge of 18% will be added to all invoices

Sales tax is billed according to the location of the event

Cancellations may be made up to 7 days prior to event