

# THE PORCH

---

## AT OYSTER HOUSE

### MENU OPTIONS

#### LOWCOUNTRY SHRIMP BOIL- \$29 PER PERSON

Boiled shrimp, smoked sausage, potatoes,  
corn on the cob, Old Bay Seasoning,  
Mixed Green Salad & 1 dessert

#### SHRIMP & GRITS- \$32 PER PERSON

Lowcountry Shrimp & Grits  
Mixed Green Salad  
Choice of 1 side & 1 dessert

#### OLD SCHOOL FAMILY DINNER- \$32 PER PERSON

BBQ Smoked Pulled Pork & Lowcountry Shrimp Boil  
Mixed Green Salad  
Choice of 1 side & 1 dessert

#### BEACH PARTY- \$42 PER PERSON

Lowcountry Shrimp Boil & Steamed Snow Crab  
Mixed Green Salad  
Choice of 1 side & 1 dessert

#### BACKYARD BBQ- \$29 PER PERSON

Fire Braised Pork Ribs & Grilled Chicken  
Mixed Green Salad  
Choice of 2 sides & 1 dessert

#### SURF & TURF- \$33 PER PERSON

Grilled Chicken & Charleston Crab Cake  
Mixed Green Salad  
Choice of 2 sides & 1 dessert

# MENU OPTIONS

## LAND & SEA- \$44 PER PERSON

Fire Braised Pork Ribs & Steamed Snow Crab

Mixed Green Salad

Choice of 2 sides & 1 dessert

## LOBSTER BAKE LOWCOUNTRY STYLE- MARKET PRICE

Steamed Maine Lobster, smoked sausage, potatoes, corn  
on the cob, Old Bay Seasoning

Mixed Green Salad & 1 dessert

## CHARLESTON OYSTER ROAST (SEASONAL)- MARKET PRICE

Local lowcountry Cluster Oysters and all the Fixins

---

## SIDE CHOICES

Yellow Rice - Potato Salad - Green Beans

Mac & Cheese - Smashed Potatoes - Corn on the Cob

Baked Beans - Collard Greens - Pasta Salad

## DESSERT CHOICES

Key Lime Pie - Banana Pudding

## APPETIZERS

Priced per person

Crab Dip w/ Crackers- \$3

Grilled Chicken Skewers- \$5

Mini Crab Cakes- \$6

Peel & Eat Shrimp- \$5

Grilled Shrimp Skewers- \$6

Pimento Cheese Bites- \$2

Hush Puppies- \$2

Street Corn- \$2

Burger Sliders- \$6

Tuna Wontons- \$6

Lobster Salad Sliders- \$9

# BEVERAGE OPTIONS

Please select a bar package or beverage service by consumption

Bar packages must accompany lunch/dinner service

2 hour minimum

## BAR BY CONSUMPTION

Enjoy a full or partial selection of beverages. Priced per drink

Broad Street Liquor Brands \$8

State Street Liquor Brands \$7

House Wine - Red / White \$7

Domestic Bottled Beer \$4

Premium Bottled Beer \$5

Please choose 2-3 for your beer selection

## BAR PACKAGES

Mixers include: Coke, Diet Coke, Sprite, Ginger Ale, Soda Water,

Tonic, Orange Juice & Cranberry Juice

## BROAD STREET PACKAGE

\$16 per person / per hour

Tito's Vodka - Beefeater Gin - Bacardi Rum

Jim Beam Bourbon - Dewar's Scotch

Bottled Beer (choose 3 domestic or premium)

House Wine - Red / White

## STATE STREET PACKAGE

\$13 per person / per hour

Svedka Vodka - Gordon's Gin - Bacardi Rum

Evan Williams Bourbon - Dewar's Scotch

Bottled Beer (choose 3 domestic)

House Wine - Red / White

## BEER SELECTION

Domestic-Bud Light, Budweiser, Coors Light, Michelob Ultra,

Miller Lite, Yuengling, O'Douls N/A

Premium-Angry Orchard, Blue Moon, Corona, Corona Light, Guinness, Stella Artois

Non-alcoholic sodas, sweet and unsweet tea \$2 per person

\*Non-alcoholic sodas include: Coke, Diet Coke, Sprite

# THE PORCH GUIDELINES

- Please confirm menu selection no later than 2 weeks prior to the event. Menu prices are subject to a 20% Service Charge and Local Tax.
- The Porch at Oyster House requires a final headcount 7 days prior to the event.
- Lobster bakes require a headcount 30 days prior to the event.
- A deposit of \$500 is due upon signing the contract to secure the event. An additional deposit of 25% of the event total will be due 14 days prior to the event. Deposits are non-refundable.
- Deposit will only be refunded if the restaurant must close due to circumstances out of our control.
- The balance will be due at conclusion of event.
- Disclose any food allergies prior to the event. We can not guarantee there will not be cross contamination.
- Décor must be approved by management.
- If guests visit the bar in Oyster House and leave tabs open, the open tabs will be added to the final bill and charged to the host at the conclusion of the event.

## Fees & Minimums

- \$500 Rental Fee
- \$1250 Food and Beverage minimum