

THE PORCH

AT OYSTER HOUSE

MENU OPTIONS

LOWCOUNTRY SHRIMP BOIL - \$35 per person

Boiled shrimp, smoked sausage, potatoes, corn on the cob, Old Bay Seasoning,
Cornbread, Mixed Greens Salad, & 1 Dessert

CHARLESTON SHRIMP & GRITS - \$35 per person

Sauteéd shrimp, Tasso ham gravy, Carolina grits
Cornbread, Mixed Greens Salad, & 1 Dessert

OLD SCHOOL FAMILY DINNER - \$39 per person

BBQ Pulled Pork & Lowcountry Shrimp Boil
Cornbread, Mixed Greens Salad, 1 Side & 1 Dessert

BEACH PARTY - \$49 per person

Lowcountry Shrimp Boil & Alaskan Snow Crab Legs
Cornbread, Mixed Greens Salad, 1 Side & 1 Dessert

BACKYARD BBQ - \$38 per person

BBQ Pulled Pork & BBQ Baked Chicken
Cornbread, Mixed Greens Salad, 2 Sides & 1 Dessert

SURF & TURF - \$39 per person

BBQ Baked Chicken & Charleston Crab Cake
Cornbread, Mixed Greens Salad, 2 Sides & 1 Dessert

LAND & SEA - \$47 per person

BBQ Pulled Pork & Alaskan Snow Crab Legs
Cornbread, Mixed Greens Salad, 2 Sides & 1 Dessert

CHARLESTON OYSTER ROAST* - market price

SIDE CHOICES

Charleston Red Rice - Potato Salad - Green Beans - White Cheddar Mac & Cheese

Smashed Potatoes - Corn on the Cob - Baked Beans

Collard Greens - Pasta Salad

DESSERT CHOICES

Key Lime Pie - Banana Pudding- Fudge Brownie

APPETIZERS

Priced per person

Bacon Wrapped Stuffed Shrimp \$7

Crab Dip with Crackers \$5

Chicken Salad Sliders \$5

Pimento Cheese Bites \$2

Peel & Eat Shrimp \$7

Mini Crab Cakes \$8

Hushpuppies \$2

Burger Sliders \$6

Tuna Wontons* \$6

Raw Oysters* MKT

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BEVERAGE OPTIONS

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

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 : Choice of 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 : Choice of 3 Domestic

House Wine : Red & White

BEER SELECTION

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

Miller Lite - Yuengling - O'Douls NA

Premium: Angry Orchard - Blue Moon - Corona

Corona Light - Guinness - Stella Artois

Non-alcoholic sodas, sweet tea, & unsweetened tea \$2 per person

*Non-alcoholic sodas include: Coke, Diet Coke, Sprite, Ginger Ale

THE PORCH GUIDELINES

- Please confirm menu selection no later than 2 weeks prior to the event. Menu prices are subject to 20% service charge and local tax.
- The Porch at Oyster House requires a final headcount 7 days prior to the event. This final count is the amount that will be charged.
- Cancellations must be made 7 days prior to the event. If you cancel after that point, 50% of the final bill will be charged.
- A deposit of \$500 is due upon signing the contract to secure the event. Deposits are non-refundable.
- Deposits will only be refunded if the venue must be closed due to circumstances beyond our control.
- The balance of the event will be due at the conclusion of the event.
- Disclose any food allergies prior to the event. We can not guarantee there will not be cross contamination.
- Decor must be approved by management. All decor must be removed at the conclusion of the event.
- 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.
- Pricing is subject to change.

Fees & Minimum:

\$1000 Room Rental Fee

\$1250 Food & Beverage Minimum