# Dearl & Mary, OYSTER BAR

#### PRIVATE DINING



## THE NEWEST ADDITION TO THE GROWING SCHULSON COLLECTIVE

Our stunning oyster bar on the corner of 13th and Sansom Street offers elevated dishes inspired by classic coastal favorites, including an assorted raw bar, mixed crudos, and refreshing cocktails.











## Cocktail Reception

#### PASSED HORS D'OEUVRES

#### SERVED FOR 2 HOURS

\*available for one hour if followed by seated dinner



\$30 per person \*Selection of 5 \$40 per person
\*Selection of 7

Deviled Egg scallion, dijon

Clams Casino saltine, bacon, lemon

Crab Toast crème fraîche, shallot, lemon

Oysters Rockefeller parmigiano, breadcrumb, spinach

Calamari a la Plancha chimichurri, breadcrumb, lemon

Salmon Crudo ginger, shiso, sesame

Tuna Tartare avocado, spicy vinaigrette, chickpea crisps

Albacore garlic, cilantro, lime

Lobster Roll tabasco aioli, lemon, butter

#### OPTION 1 \$65 per person

\* served family style

OPTION 2 \$75 per person

\* served family style

To Start

Milk Bread butter, fleur de sel

Shrimp Cocktail cocktail sauce, lemon

East Coast Oyster mignonette, cocktail sauce, lemon

Salmon Crudo ginger, shiso, sesame

Bibb Salad fennel, carrots and bommelo

Clams Casino saltine, bacon, lemon

Ceviche Mixto tuna, bay scallop, lime, coconut

To Start

Milk Bread butter, fleur de sel

Shrimp Cocktail cocktail sauce, lemon

East Coast Oyster mignonette, cocktail sauce, lemon

Tuna Tartare
avocado, spicy vinaigrette, chickpea crisps

Wedge Salad iceberg, egg, bacon

Oysters Rockefeller parmigiano, breadcrumb, spinach

Ceviche Mixto tuna, bay scallop, lime, coconut

Crab Toast créme fraiche, shallot, lemon

Entree

Chicken salsa verde, lemon, shallot

Fish & Chips tartar, malt vinegar, fries

Asparagus lemon vinaigrette, olive oil, chives

Marinated Cucumbers chili, sesame, soy

Entree

Chicken salsa verde, lemon, shallot

Fish & Chips tartar, malt vinegar, fries

Steak Frites
onion butter, thyme, sea salt

Asparagus lemon vinaigrette, olive oil, chives

Marinated Cucumbers chili, sesame, soy

Dessert

chef's selection

Raw Bar Additions

Oyster Tasting + \$12 pp 3 oysters per person

Delux Oyster Tasting + \$21 pp

Shellfish Tower + \$32 pp shrimp, crab, lobster

> Royal Tower + \$150 serves 4 - 6 people

Caviar Selection + \$14 pp

Oyster Shooter + \$7 pp tomatillo, serrano, cucumber



# Beverage Lackage

#### OPTION 1 \$55 per person

\* 3 hours + \$15 each additional hour

all beer all wine by the glass soft drinks

#### OPTION 2 \$68 per person

\* 3 hours + \$18 each additional hour

all beer all wine by the glass specialty cocktails

select liquor titos, agavales, old grand dad, tanqueray, flor de cana soft drinks

#### OPTION 3 \$81 per person

\* 3 hours + \$21 each additional hour

all beer all wine by the glass specialty cocktails premium liquor

ketel one, grey goose, patron, casamigos, bulliet, maker's mark, botanist, bombay sapphire, flor de cana

soft drinks