

WILD SEA OYSTER BAR & GRILLE

PRIVATE DINING | PASSED MENU OPTIONS

Prices Based on Per Piece

TUNA POKE NACHO . . . 3

Crispy Wonton | Wasabi Aioli

MUSHROOM TOAST . . . 3

Garlic Scented Toast | Fontina

HEIRLOOM TOMATO BRUSCHETTA . . . 3

Focaccia | Thai Basil | Balsamic Pearls
Crispy Toast | Parmesan Cheese | Basil

CHICKEN BISCUIT . . . 4

Buttermilk Biscuit | Maple Aioli

OCTOPUS SKEWER . . . 4

Grilled Octopus | Garlic Aioli

CORNMEAL CRUSTED OYSTERS . . . 4

Pickled Veg | Spiced Mayo

SALMON FRITTERS . . . 4

Mustard Sauce | Micro Cilantro

MOFONGO CAKES . . . 4

Caramelized Pork Bellies
Smoked Mango Coulis

BEEF TARTAR . . . 4

KOREAN BEEF MEATBALLS . . . 4

Hoisin Sauce | Scallions

JUMBO LUMP CRAB CAKE . . . 6

Mustard Aioli | Chervil

PLATTER TO ENHANCE DINNER OPTIONS

TIER ONE RAW BAR TASTING . . . 110

12 Oysters | 12 Clams | 12 Poached Shrimp
Red Wine Migniette | Cocktail | Florida Citrus
Serves 6-10 ppl

TIER TWO RAW BAR TASTING . . . 210

24 Oysters | 24 Clams | 24 Poached Shrimp
Red Wine Migniette | Cocktail | Florida Citrus
Serves 10-14 ppl \$210.00++

MEAT AND CHEESE BOARD . . . 65

Housemade Mozzarella | Boar Salami
Serrano Ham | Pickled Vegetables
Garlic Confit | Balsamic Pearls
Grilled Ciabatta
Serves 6-10 ppl \$65.00++

MEAT AND CHEESE BOARD . . . 65

Citrus Poached | Traditional Cocktail Sauce
Smoked Chipotle Remoulade | Florida Citrus
Serves 6-10 ppl \$65.00++