LETS SET SAIL TO YOUR EVENT
OFF-SITE RAW BAR

FRESHLY SHUCKIN' DETAILS

- Bring Standard Oyster Company's raw bar experience to you. Perfect for socials, weddings, corporate parties, & more.
- Simply choose from our extensive of list of oysters & chilled shellfish. Raw bar items are pre-ordered a la carte with accompaniment sauces included.
- Casual or formal, it doesn't matter. Our on-site "shucker" can dress in our casual standard logo shirt or a pressed white oyster coat depending on your preference.
- On-site raw bar includes tables, boat, & black linens.
- $500 food minimum + $20/hour per "Shucker" for local events less thank 30 miles from Hickory, NC. Higher food minimums or additional travel expenses may apply to events 30+ miles.

RAW BAR PRICE LIST

Variation in pricing reflects fluctuations based on seasonality and diversification of potential offerings

Raw NC Oysters $1.50 - $1.75

Raw East/West Coast Select Oysters $2.00 - $2.75

Raw Clams $1.00-$1.50

Jumbo Chilled Shrimp $1.00-$1.50

Jonas Crab Claws MP

Lobster Claws MP

Alaskan King Crab Cluster MP

Chilled Split Lobsters MP

ACCOMPANIMENT SAUCES

- Raw Oysters & Clams – Mignonette, Cocktail, Horseradish, Lemons, Hot Sauce, & Crackers.
- Jumbo Chilled Shrimp – Cocktail, Horseradish, Lemons
- Chilled Claws & Clusters – Spicy Mustard, Butter, & Cocktail

"It was a bold man that first ate an oyster."

StandardOysterCo.com