RECEPTION MENU

Stationary Displays

Classic Raw Bar*
shrimp cocktail & local oysters
$45 per person

Local Cheese and Charcuterie
traditional accompaniment
$35 per person

B&G Platter*
smoked mussel, clam, lobster tail, seasonal crab selection
$80 per person

Vegetable Crudité
homemade dipping sauces
$25 per person

Passed Hors d’Oeuvres
30-Minute Reception Time
Selection of Three, $35 per person
Selection of Five, $50 per person

Lobster Arancini*
pea, parmesan

Ceviche*
leche tigre, cilantro

Mini Crab Cake*
remoulade

Shrimp Polpetti*
lemon aioli

Compressed Apple with Crab Salad*
crème fraîche, horseradish

Bacon Wrapped Scallops
garlic sauce, parsley

Fried Oysters
tartar sauce

*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

Menu is subject to change based on availability & seasonality.
B&G OYSTERS

PRIX FIXE MENU
$95 per person / 3 courses
2 options per course

RAW BAR*
$45 per person additional supplement

FIRST COURSE
CLAM CHOWDER
cream, smokey bacon, spicy crouton
OR
FRIED OYSTERS
tartar sauce
OR
FRIED CALAMARI
spicy aioli

MAIN COURSE
B&G LOBSTER ROLL
fries, coleslaw, pickles (cold or hot buttered)
OR
LOBSTER BLT
tartar sauce, lemon aioli
OR
FRIED IPSWICH CLAMS
fries, coleslaw, pickles

DESSERT
CHOCOLATE MOUSSE
64% dark chocolate, chantilly cream
OR
PEAR TARTIN
whiskey caramel, chantilly cream

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