



THE BRINEY BAR

FULLY ENGULF YOURSELF IN THIS RAW BAR EXPERIENCE!

THE BRINEY BAR 14 FT CANOE OYSTER BAR

west coast oysters, shucked. jalapeno mignonette, lemon
montauk pearl oysters, east coast + wolffer verjus mignonette

THE BARRELS SELECT 3

old bay poached shrimp cocktail + jamon iberico, cocktail sauce
lobster claws, aristocrat jam
salsa verde shrimp + aristocrat jam, gf + df
spicy tuna poke bowls, gf + pesc
calamari + meyer lemon salad, crostini, coconut bowls
king crab legs, + \$20 per guest
cocktail crab claws, muffuletta, + \$20 per person
caviar + veuve champagne, + \$4500 (includes 1 pound of caviar)
chilled lobster tails, aristocrat tartar, + \$12
lemongrass + lobster + couscous, pesc

THE FLOATING BAR TRAY PASSED DRINKS

Wolffer, Summer in a Bottle, Rose + Sauvignon Blanc
Briney Martinis, vodka dirty olive martinis
Peroni Margoni, peroni + aperol + grapefruit
Pelligrino, lemon

PRICING INCLUDES 30 GUESTS, 3 HOUR EVENT

\$6450 (1 server, 1 beverage attendant, 2 shuckers)

- requires access to electric for refrigeration in home or garage
- includes 14 foot Canoe Oyster Bar + 3 cocktail tables + 3 barrels
- includes glassware
- plus, tax, admin

ADD DINNER FOR A FULL EVENT EXP

OLD BAY NEWSPAPER BOIL

\$2500 base fee + \$72 per person

- package includes biergarten tables + benches, 2 chefs + 2 servers
lobsters + shrimp + clams + sausage + corn
buckets mussels + papas bravas, veg

FLATBREADS

\$1500 base fee + \$26 per guest

- package includes: 1 chef + 1 server, pizza oven + display table
truffle corn + shaved black truffle flatbread
margarita, tomato + mozzarella + basil
artichoke + goat cheese

BURGER BISTRO

\$1000 + \$30 per guest (food to be passed)

- package includes: 1 chef + 1 server, req. access to home kitchen
bistro burgers, lettuce + tomato, remoulade
lamb burgers, grainy mustard + feta
chicken fried cauliflower, blue-cheesed ranch + pickles, veg
papas bravas, veg

FLOATING TACOS

\$1000 + \$45 per guest (food to be passed)

- package includes: 1 chef + 1 server, req. access to home kitchen
smoked chicken tostada + salsa verde + feta + lettuce, gf
carne asada taco + poblano vinaigrette, gf
bbq pulled pork, hoisin + shredded lettuce, gf
dirty street corn

MINI SOCIAL

\$1000 + \$45 per guest (food to be passed)

package includes 1 chef + 1 server, req access to home kitchen
select 3 passed hors d'oeuvres + 1 tapas