

cocktail hour

by motorshucker

raw bar

oysters

served on the half shell with lemon & mignonette

shrimp cocktail

housemade fresno cocktail sauce

disco chips

housemade potato chips & onion dip

the above for \$35/person

pickled middleneck clam

served on the half shell with lime & nam prik pao

louisiana crab cocktail

cocktail fingers with dijonnaise and chive

*clams, crab & mussels for an additional
\$8/selection/person*

canapes

croquettes

salt cod with ritz cracker crumb & caper aioli

steak or salmon tartare

on a buckwheat cracker with herbs

mini montebelliard sausage or fishdog

on a seeded bun with giardinera

maryland crab dip

on sourdough points with old bay

stuffed gordal olives

blue cheese & chorizo

choose 3 for \$35 / person, 5 for \$45/person

appetizer buffet

farmhouse cheeses

thyme honey, preserved cherries, crisps

relish tray

crunchy & marinated mushrooms seasonal veg, green goddess

gougeres

gruyere cheese puff with black sesame

selection of salumi

grain mustard, cornichons

choose 1 for \$10/person, 2 for \$20/person, 3 or \$30/person, 4 for \$35/person

caviar service

with all the accompaniments

amber kaluga \$90/ounce

platinum osetra \$130/ounce

contact: cub dimling

cub@motorshucker.com

914-414-7274