



736 S Broadway, Saint Louis, MO 63102

## CATERING MENU

(314) 621-8811

[catering@broadwayoysterbar.com](mailto:catering@broadwayoysterbar.com)

## **Appetizers**

### **Blue Crab Cake - \$88 / dozen**

House made, wild caught Maryland blue crab cakes served over fried green tomatoes and topped with our Crawfish Cardinale sauce and grated parmesan cheese.

### **Fried Shrimp - \$26 / dozen**

Deep fried golden and served with our Spicy Gin Cocktail sauce.

### **Shrimp Voodoo - \$35 / dozen**

Gulf shrimp hand breaded and flash fried. Then tossed in our Sweet 'n Spicy Sriracha Voodoo sauce and garnished with our Spicy Cajun Coleslaw.

### **NOLA Style BBQ Shrimp - \$22 / dozen**

Fresh Gulf shrimp sauteed with butter, worcestershire and Creole spices. Garnished with Cajun rice and served with french bread. A NOLA classic and not Shrimp on the Barbie!

### **Peel & Eat Shrimp - \$24 / pound**

Served shell on, your choice of hot or chilled and served with our Spicy Gin Cocktail sauce.

### **Shrimp & Alligator Cheesecake - \$168 / whole cake (8 slices)**

The ultimate savory cheesecake of shrimp, Louisiana alligator tail meat and smoked pork sausage from Poche's in Louisiana with a blend of cream cheese and warm gouda cheese. Served with pita bread. Warning, very addictive!

### **Chicken Wings - \$85 / approx 50, \$169 / approx 100**

Fresh fried and tossed in your choice of sauce (Cajun Tequila or Honey Chipotle). Served with your choice of Ranch or Bleu Cheese dressing.

## **Oysters**

### **Gulf Oysters (raw) - \$33.50 / dozen** (on premise only)

Fresh shucked Louisiana Gulf Oysters, cold salt water rinsed. Served with horseradish and our Spicy Gin Cocktail sauce.

### **Oyster Shooters - \$45 / dozen** (on premise only)

Fresh shucked Gulf Oyster in our Vodka & Spicy Tomato mix served in a shot cup!

### **Bienville - \$40 / dozen**

Freshly shucked oysters baked with a spicy shrimp, parmesan cheese and mushroom cream sauce.

### **Rockefeller - \$40 / dozen**

Freshly shucked oysters baked in our Spinach, Bacon Cream sauce and parmesan cheese.

### **Cardinale - \$40 / dozen**

Freshly shucked oysters baked in our Cajun Crawfish Cream sauce and parmesan cheese.

## **Soup & Salads**

### **Chunky Crawfish Bisque - \$50 / small pan**

### **Caesar Salad - \$40 / small pan, \$68 large pan**

Romaine lettuce, croutons, parmesan cheese and Caesar dressing

### **Justa Salad - \$40 / small pan, \$68 large pan**

Fresh greens with red onion, tomato, blend of cheeses, croutons and your choice of dressing (Remoulade, Basil Vinaigrette, Ranch, Chipotle Ranch, Bleu Cheese)

### **Add some protein to your salad!**

chicken, shrimp, or crawfish - additional \$35 / small pan, \$60 / large pan

Extra dressing - \$10 / 16 oz

## **Sandwiches**

### **Gioia's Hot Salami Muffuletta - \$45 (whole)**

Combining the best of both New Orleans and St. Louis! Gioia's Hot Salami, ham, cheese and olive spread on a round, seeded loaf. Served hot!

### **Pulled Pork Sliders - \$7.50 each**

Toasted slider buns stacked with Pappy's pulled pork, tossed on our Sweet & Tangy Brown Ale BBQ sauce and topped with our Spicy Cajun Coleslaw

### **Crab Cake Sliders - \$7.50 each**

House made, wild caught Maryland blue crab cakes served on a slider bun and topped with Cajun Coleslaw, avocado and our Sweet 'n Spicy Sriracha Voodoo sauce.

## **BOB Specialties**

*\*\*Our Mini Cajun Cornbread Muffins go great with the BOB Specialties!  
Pricing and quantities are below\*\**

### **Andouille, Chicken & Seafood Gumbo -**

**\$67 / small pan, \$135 / large pan**

Our version of this classic Cajun soup. The best in town!

### **Dennis' Red Beans & Rice - \$67 / small pan, \$135 / large pan**

A rich bean stew containing our special recipe andouille sausage & house smoked tasso.

### **Uncle Charlie's Creole Jambalaya - \$67 / small pan, \$135 / large pan**

A traditional spicy Creole rice dish with shrimp, chicken, andouille and ham.

### **Aunt Hallie's Crawfish Etouffee - \$72 / small pan, \$135 / large pan**

Our version of a classic Cajun dish featuring sauteed crawfish tail meat, garlic, onions, peppers and celery.

## **Pasta**

### **Crawfish Mac-n-Cheese - \$85 / small pan, \$160 / large pan**

A blend of three cheeses with diced tomatoes & green chiles, applewood smoked bacon and sauteed crawfish tails.

### **Garlic Cream Linguini - \$70 / small pan, \$125 / large pan**

A velvety smooth garlic cream sauce with sauteed onion, peppers and celery.

### **Wild Mushroom Pasta - \$70 / small pan, \$125 / large pan**

A blend of shitake, portobello, oyster mushrooms and shrimp sauteed in butter & white wine. Seasoned with garlic, crushed red pepper, and topped with parmesan cheese.

### **Add some protein to your pasta!**

chicken, shrimp, or crawfish - additional \$35 / small pan, \$60 / large pan

## **Mini Cajun Cornbread Muffins**

**\$37.50 / 50 muffins, \$70 / 100 muffins**

## **Dessert**

**Mini Bread Pudding with Whiskey Butter Sauce - \$70 / dozen**

## **Don't Forget the Cocktails!**

**\$10 / 16 ounce bottle, \$25 / 3 - 16 ounce bottles**

### **Broadway Oyster Bar's Own Original SoCo Hurricane**

An Oyster Bar original for over 25 years! Southern Comfort, cranberry vodka, pineapple, orange, and cranberry juices.

### **Horny Gator**

Rum Haven Coconut rum, banana and melon liquors, fruit juices.

**Serving Sizes:**

	<b><u>Salads</u></b>	<b><u>BOB Specialties &amp; Pastas</u></b>
<b>Small Pan</b>	~8-10 Sides	4 Entrees
		~10-12 Sides
<b>Large Pan</b>	~20-25 Sides	8 Entrees
		~25-30 Sides