



736 S Broadway, Saint Louis, MO 63102

CATERING MENU

(314) 621-8811

catering@broadwayoysterbar.com

Appetizers

Blue Crab Cake - \$72 / 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 - \$18 / dozen

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

Shrimp Voodoo - \$24 / 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 - \$19 / 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 - \$22 / pound

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

Shrimp & Alligator Cheesecake - \$144 / 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) - \$25 / dozen (on premise only)

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

Oyster Shooters - \$42 / dozen (on premise only)

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

Bienville - \$34 / dozen

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

Rockefeller - \$34 / dozen

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

Cardinale - \$34 / dozen

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

Soup & Salads

Chunky Crawfish Bisque - \$42 / small pan

Caesar Salad - \$35 / small pan, \$65 large pan

Romaine lettuce, croutons, parmesan cheese and Caesar dressing

Justa Salad - \$35 / small pan, \$65 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 \$30 / small pan, \$58 / large pan

Extra dressing - \$8 / 16 oz

Sandwiches

Gioia's Hot Salami Muffuletta - \$38 (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 - \$6.50 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 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 -

\$59 / small pan, \$118 / large pan

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

Dennis' Red Beans & Rice - \$59 / small pan, \$118 / large pan

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

Uncle Charlie's Creole Jambalaya - \$59 / small pan, \$118 / large pan

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

Aunt Hallie's Crawfish Etouffee - \$69 / small pan, \$130 / large pan

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

Pasta

Crawfish Mac-n-Cheese - \$75 / small pan, \$150 / large pan

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

Garlic Cream Linguini - \$60 / small pan, \$110 / large pan

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

Wild Mushroom Pasta - \$60 / small pan, \$110 / 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 \$30 / small pan, \$58 / large pan

Mini Cajun Cornbread Muffins

\$25 / 50 muffins, \$50 / 100 muffins

Dessert

Mini Bread Pudding with Whiskey Butter Sauce - \$60 / 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:

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