

CHEF'S SELECTIONS

Salads per guest

O&I Caesar | **\$8**
Signature | **\$8**

Entrée per guest (choose up to four options, includes two sides)

The Oar
Salmon* | **\$28**
Mahi Mahi* | **\$29**

The Iron
New England
Steak Tips | **\$38**
New York Strip | **\$48**
8 oz. Filet | **\$58**

(plated pasta entrées
do not include two
additional sides)

By The Chef
Chicken bucatini | **\$24**
Shrimp bucatini | **\$26**
Chicken caprese | **\$26**
Short rib gnocchi | **\$38**

Sides

Whipped garlic
potatoes

Cilantro lime
jasmine rice

Honey-buttered
crispy sprouts

Sautéed broccolini

Desserts per guest

Signature
spoon cake | **\$9**
Chocolate cake | **\$9**
Fresh whipped cream
& mixed berries | **\$6**

Sandwich Platter

\$180

Pulled Pork, Hot Honey, Steak and Cheese
(9 assorted sandwiches, cut in half)

PRIVATE DINING



Where Every Guest Finds Something They Love

Oar and Iron Raw Bar and Grill offers a beautiful space to host your next event. Plan your next business function, birthday party, bridal or baby shower, rehearsal dinner and more! We are proud to offer a fresh and inviting private dining room with sliding glass doors, customizable menus and room set up, where you will work with a member of our experienced team during the planning process. Our spacious patio, with retractable screens, is also available upon request.

Cheers To You!

Avissi Prosecco	\$38
"Inspiration 1818" Champagne	\$106
Veuve Clicquot Champagne	\$148
(Priced by the bottle - one bottle minimum)	



FOR THE TABLE

Assorted Flatbreads

\$36

Margherita, Pear & Brie (16 pieces)

The Iron 7 Layer Dip

\$36

Pulled pork, cheddar, black beans, corn, jalapeño queso blanco, pico de gallo, avocado mash, tortilla chips

Fried Pickles

\$36

Crispy pickle chips, firecracker aioli

Calamari Frito

\$60

Fried calamari rings, tentacles, peppers, firecracker aioli, grilled lemon

Coconut Shrimp

\$60

Hand-breaded butterflied shrimp, crispy coconut, Caribbean coleslaw, firecracker aioli, grilled lemon

Pork Bao Buns

\$5

Bao buns, mango BBQ pulled pork, pickled cucumber salad, scallions

O&I Sliders

\$5

Our signature mix of brisket, short rib and chuck, lettuce and tomato

GREENS

O&I Caesar Salad

\$48

Romaine hearts, petite tomatoes, parmesan cheese, plantain crisp, housemade Caesar dressing

Signature Salad

\$50

Artisan greens, red beets, shaved fennel, roasted butternut squash, sliced pears, spiced pepitas, crumbled goat cheese, sweet poppy seed dressing

BAR DISPLAYS

Shrimp Cocktail

\$46

Fresh poached shrimp, house cocktail, grilled lemon | Dozen

Seafood Tower

\$120

Chilled tower with fresh New England lobster salad, ceviche shooters, shrimp cocktail, oysters, clams | 6 people
Customizable options and guest size available

PACKAGES

The Elite

70 per guest

Shareables

Assorted flatbreads, Calamari

Salads

O&I Caesar or Signature

Entrée Choices

Grilled salmon*, Chicken caprese, Bucatini

The Exclusive

80 per guest

Shareables

Assorted flatbreads, Calamari, Coconut shrimp, The Iron 7 layer dip

Salads

O&I Caesar or Signature

Entrée Choices

Grilled salmon*, Bucatini, Steak Tips*

Dessert

Signature spoon cake, Chocolate cake

The Executive

90 per guest

Shareables

Assorted flatbreads, Calamari, Ceviche shooters, Coconut shrimp, The Iron 7 layer dip

Salads

O&I Caesar or Signature

Soup

Tomato

Entrée Choices

Chicken caprese, Mahi Mahi*, New York Strip*, Snapper*

Dessert

Signature spoon cake, Chocolate cake

Before placing your order, please inform your server if anyone in your party has a food allergy.

* These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness