



THE
SALT LINE
 OYSTER + ALE



THE
 SALT LINE
 Raw Bar
 Catering

TRAVELING RAW BAR

it's a shucking good time

~~~~~ RAW BAR ~~~~~

served with cocktail sauce • mignonette • housemade hot sauce • lemons

NEW ENGLAND OYSTERS / 45 / DOZEN

CHESAPEAKE OYSTERS / 36 / DOZEN

MIDDLENECK CLAMS / 60 / ORDERS OF 25

SHRIMP COCKTAIL / 100 / ORDERS OF 25

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~~~~~ TREASURES ~~~~~

ROCKFISH TARTAR / 48 / DOZEN
 pickled mustard seed, worcestershire mayo,
 fried capers, potato crisps

SCALLOP CRUDO / 60 / DOZEN
 seasonal preparation, market price may vary

CLAM CEVICHE / 36 / DOZEN
 middleneck clam, charred tomatillo, jalapeño,
 cilantro, served in the shell

PRIVATE PARTIES

Engage your guests in a one of a kind experience featuring Chesapeake & New England oysters out of our handcrafted dory. We'll bring the raw bar - you bring the guests!

CORPORATE OUTINGS

Spice up your office party or corporate event with hand shucked oysters guaranteed to impress. Catering services are all inclusive - no need to worry about setup or cleaning up.

WEDDINGS RECEPTIONS

Start the celebration off right with our custom raw bar packages featuring crudos, ceviche, and of course, freshly shucked oysters. Wow guests with a tailored experience to compliment your wedding.

SHUCKING WORKSHOPS

Take your shucking game to the next level! This hands-on experience is both educational and rewarding as you reap the benefits of your hardwork. Host your event at The Salt Line or let us come to you.