



SALON & OYSTER BAR

Private Events

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McGarvey's: An Annapolis Tradition

Thank you for hosting your next event at McGarvey's Saloon and Oyster Bar! Boasting over 40 years of experience hosting events from birthdays and business luncheons, to rehearsal dinners and commencement receptions. Whether you're looking for a private full-service dinner, a cocktail and buffet reception, or simply a small gathering at our Oyster Bar, McGarvey's is the perfect place to host your next event!



Menu

McGarvey's is open for lunch & dinner with the addition of Sunday brunch. For additional menu options or allergy concerns, please contact Mackenzie Konka at mkonka@mcgarveysannapolis.com or inquire online at www.mcgarveysannapolis.com

Platters

Chips & Dip

Pico de Galo served with warm tortilla chips

Serves 20-25 for \$25

Crudités

Seasonal fresh vegetables served with your choice of ranch or Roquefort dressing

Serves 20-25 for \$25

Fruit & Cheese

Fresh fruit and cheese assortment served with fresh baguettes

Serves 20-25 for \$45

Spinach & Artichoke Dip

Spinach, whole artichoke hearts, garlic, lemon, and spices blended with jack cheese. Served with warm toasted corn tortilla chips

Serves 20-25 for \$45

Crab Dip

A blend of lump crab meat, local spices and jack cheese. Served with toasted baguettes.

Whole: Serves 20-25 for \$120

Half: Serves 10-15 for \$65

McGarvey's Mega Nachos

Piled high with cheese and jalapenos accompanied with sour cream, Pico de Gallo, guacamole, on the side

Serves 20-25 for \$45

Aviator Wing Platter

Deep fried jumbo chicken wings served with house made bleu cheese dressing and celery.

Choice of: Chesapeake, Buffalo, or Garlic-Parmesan

60 wings for \$60

Smoked Salmon Board

Salmon served with capers, hard-boiled egg, tomato, capers, and onions. Served with fresh baguette

Serves 25 for \$75

Appetizers

Bruschetta

Fresh baguette topped with local tomatoes, basil, and vinaigrette

Serves 10-12 for \$25

Chicken Tenders

Chicken fried to a golden finish served with your choice of ranch, barbeque, honey mustard, or buffalo

25 for \$25

Fried Shrimp

Gulf shrimp lightly breaded and flash fried. Served with cocktail and tartar sauces

1 pound for \$20

Shrimp Cocktail

Served with house made cocktail sauce.

1 pound for \$20

Crab Balls

Miniature Maryland style lump crab cakes served with house made cocktail and tartar sauce

10 for \$25

Fried Oysters

Lightly breaded local bay oysters flash fried and served with house made cocktail and tartar

24 for \$30

Caprese Bites

Petite mozzarella balls, cherry tomatoes, and fresh basil

Serves 10-12 for \$25

Bacon Wrapped Scallops

Fresh scallops wrapped in applewood smoked bacon served with cocktail sauce

12 for \$25

Clams Casino

Fresh clams stuffed with bacon, parmesan, herb butter and jack cheese

12 for \$22

Oysters on the Half Shell

Local bay oysters hand shucked in house. Served with mignonette sauce, cocktail, and horseradish

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Steamed Mussels

Maine mussels steamed or sautéed with your choice of:

White wine- garlic, shallots and thyme

Picante- sweet and spicy tomato broth

Pastis- fresh herbs and garlic with a hint of Sambuca

Chesapeake- traditional Old Bay and butter

1 pound for \$9

Calamari

Lightly breaded and flash fried calamari served with marinara

Serves 8-10 for \$25

Sandwiches

McGarvey's asks that parties of 20 or more limit their selection to 5 options for their guests. Sandwich selections are \$14 per person, excluding Market Priced items.

Fish Tacos

Fresh fish of the day seared and then topped with house mango salsa, drizzled with lime sour cream. Served with southwestern slaw and rice pilaf

French Dip Au Jus

Tender roast beef piled high on a toasted sub roll, topped with provolone cheese. Served with a side of au jus and French fries

Chesapeake Crab Cake

Traditional Maryland style crab cake made with jumbo lump crab meat. Served on a local brioche roll or over saltines with French fries.

Shrimp Salad

Tender steamed gulf shrimp, Chesapeake Bay spices, lemon, mayo and herbs. Served on a local brioche roll with French Fries

Market Price

Fish of the Day

Cut in house daily, the grilled fish of the day is lightly seasoned and grilled. Served on sourdough bread with caramelized onions, lettuce, and tomato and French Fries

Turkey Club

Hand sliced oven roasted turkey with lettuce, tomato, mayo, and applewood smoked bacon and chipotle mayo may be substituted upon request. Served with French Fries

Market Price

Herb Marinated Chicken Sandwich

Grilled chicken breast marinated in fresh herbs and garlic, presented on toasted roll with provolone, pesto aioli, tomato, mixed greens and smoked bacon. Served with French Fries

Oyster or Shrimp Po Boy

Local bay oysters or jumbo shrimp flash fried to a golden finish, served on a crusty French baguette with cabbage slaw and tomato, drizzled with chipotle remoulade. Served with French fries

Entrees

McGarvey's asks that parties of 20 or more limit their selection to 5 options for their guests

Additional starter house salad for \$2 per person

Jumbo Lump Chesapeake Crab Cakes

Two jumbo lump crab cakes made with bay spices and herbs served with fries and sautéed vegetables

\$36

Surf & Turf

A six-ounce filet mignon grilled to temperature with one jumbo lump crab cake served with mashed potatoes and asparagus

\$36

Blackened Salmon

Fillet of Atlantic salmon dusted with southern spices and seared to perfection. Served with roasted red potatoes and sautéed spinach

\$23

Stuffed or Fried Shrimp

Four jumbo shrimp stuffed with crab meat and wrapped in bacon. Served over rice pilaf with vegetable sauté and topped with a lemon butter cream sauce

\$23

Grilled Ribeye

Twelve ounces of hand cut ribeye cooked to order in a red wine reduction with mushrooms and onions. Served with sautéed vegetables and roasted vegetables

\$25

Fish of the Day

Fresh catch of the day cut in house served with your choice of a lemon butter sauce, mango salsa, or balsamic Mediterranean glaze

Market Price

Chicken Piccata

Chicken breast sautéed with lemon and capers. Served with a side of linguini and sautéed vegetables.

\$18

Chicken Marsala

Chicken breast sautéed in a reduction of red wine, mushrooms, and shallots. Served with mashed potatoes and sautéed vegetables.

\$18

Buffet Selections

Buffet selections are priced in the following tiers:

Tier 1: Choice of two entrees, salad, and two sides \$21 per person

Tier 2: Choice of three entrees, salad, and three sides \$23 per person

Tier 3: Choice of three entrees, salad, three sides, and house made dessert for \$25 per person

Pasta

Choice of penne or linguini pasta combined with traditional marinara or scampi butter sauce. Topped with your choice of chicken or shrimp.

Fish of the Day

Fresh catch of the day cut in house served with your choice of a lemon butter sauce, mango salsa, or balsamic Mediterranean glaze

Sides

Grilled Asparagus/ Mashed Potatoes
Sautéed Seasonal Vegetables/ Sautéed Spinach
Kennebec French Fries/ House made Coleslaw
Tri Color Pasta Salad

Desserts

Crème Brulee/ Chocolate Decadence Cake
Homemade Keylime Pie/ Seasonal Cheesecake

Beef Tenderloin

House marinated beef tenderloin sliced and served with au jus

Chicken Marsala

Chicken breast sautéed in a reduction of red wine, mushrooms, and shallots.

Chicken Piccata

Chicken breast sautéed with lemon and capers

Mixed Greens

Choice of Garden or Caesar Salad

Dressing Options:

House/ Honey Mustard
Balsamic Vinaigrette/ Raspberry Vinaigrette
Sesame Ginger/ Bleu Cheese/ Ranch

Event Spaces

Mezzanine

The Mezzanine at McGarvey's is the ideal location for any private event. Located above the Oyster Bar, guests can enjoy privacy as well as a bird's eye view of the restaurant. The space can seat up to 20-25 guests comfortably or 35-40 guests with standing room. Options include a full-service luncheon or dinner, cocktail reception with hors d'oeuvre's, or buffet. Please keep in mind that McGarvey's is located in a historic building of Annapolis and does not have an elevator.



Aviator Room

Decorated with Naval Aviation memorabilia from the founder of McGarvey's, Captain Mike Ashford, the Aviator Room is ideal for private parties of 10 or less looking for a quiet space to enjoy any event from a business luncheon to birthday dinner.

Oyster Bar

Enjoy an Aviator Lager with friends in the largest of event spaces at McGarvey's. Whether guests are looking to reserve only the bar or the entire room, the Oyster Bar is the perfect venue for birthday celebrations, retirement parties, or any reception. The space is flexible for smaller, non-private parties or larger groups. Regularly occupied by the Governor of Maryland, the Oyster Bar can accommodate up to 75 guests and up to 100 guests if combined with the Mezzanine.

