

CATERING@ISLANDCREEKOYSTERBAR.COM
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FOLLOW US @ICOBAR

CATERING

ISLAND CREEK OYSTER BAR
BURLINGTON ENTHUSIASTICALLY
BRINGS CATERING TO OUR
BURLINGTON LOCATION IN HOPES
TO BETTER SERVE OUR COMMUNITY
OF HARD WORKING PROFESSIONALS.
OUR CATERING MENU IS REFLECTIVE
OF OUR MISSION TO BRING THE
BEST INGREDIENTS IN THE FORM OF
CLASSIC NEW ENGLAND FARE. WE
HOPE THAT OUR HOSPITALITY SHINES
THROUGH YOUR SPACE UNTIL YOU ARE
ABLE TO DINE IN OURS.

ISLAND CREEK OYSTER FARM RAW BARS

OYSTERS MKT PRICE	CRUDO \$80 / QUART SERVES 6-8	CAVIAR \$100 / 50G
LITTLENECK CLAMS \$1.00 EACH	LOBSTER CLAWS \$6.25 EACH	BLUE CRAB COCKTAIL HORSERADISH CREME FRAICHE COCKTAIL SAUCE \$16
SHRIMP COCKTAIL \$27.50/LB	1/2 LOBSTER TAILS \$9.00 EACH	
CEVICHE \$50/QUART SERVES 6-8	CRAB CLAWS \$40/LB	

RISE AND SHINE

MIX AND MATCH | BY EACH | MINIMUM 10

SEASONAL FRUIT-----	4 00
GREEK YOGURT PARFAIT-----	5 00
seasonal fruit granola honey	
SMOKED SALMON-----	10 00
sesame bagel chive cream cheese pickled vegetables	
BACON EGG AND CHEESE-----	6 00
English muf ⁿ dijonnaise	
EGGWHITE WRAP-----	6 00
spinach fontina chickpea	
SERVES 10	
BAG OF BUTTERMILK BISCUITS-----	14 00
honey butter house jam	
ASSORTMENT OF HOUSE BAKED GOODS-----	48 00
scone granola bar muf ⁿ coffee cake turnover	
SEASONAL VEGETABLE QUICHE-----	60 00
mixed greens	

SOUPS

PER CUP
SERVED WITH DAILY BREAD

CLAM CHOWDER-----	5 00
house cured bacon	
MAINE LOBSTER BISQUE-----	5 00
CREAMY TOMATO-----	4 00
ROASTED MUSHROOM-----	4 00
POTATO LEEK-----	4 00

*Raw or Undercooked
Consuming raw or undercooked meats, poultry, seafood, shell^osh or eggs may increase your risk of food bourne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

SANDWICHES

ALL SANDWICHES ARE PRICED AND SERVED BY THE HALF
WITH CAPE COD CHIPS AND GREENS

CRAB CAKE-----	11 00
arugula pickled onion tartar sauce sesame bun	
CREAMY LOBSTER ROLL-----	14 00
rosemary brioche coleslaw	
CONFIT YELLOWFIN TUNA SALAD-----	7 00
b&b pickle Tabasco mayonnaise whole wheat	
COUNTRY HAM AND SWISS CHEESE-----	6 00
bibb lettuce red onion apple butter sourdough	
BBQ BEEF SHORTRIB AND CABOT CHEDDAR-----	8 00
cole slaw brioche	
CAESAR WRAP-----	5 00
ADD CHICKEN BREAST-----+ 2 00	
ADD MARINATED SHRIMP-----+ 4 00	
CURRY CHICKEN SALAD-----	7 00
golden raisin coconut milk celery	
SWEET POTATO FALAFAL WRAP-----	6 00
tzatziki red bell pepper tahini	
TURKEY CLUB WRAP-----	7 00
bacon bibb lettuce dill pickle Dijonnaise	

SIDE KICKS

Fontina Macaroni and Cheese-----	4 00
Coleslaw-----	3 00
Red Bliss Potato Salad-----	5 00
Cape Cod Potato Chips-----	3 00
Grilled Broccoli-----	5 00
Side Salad-----	4 00
Matty's Pasta Salad-----	5 00

SWEET TOOTH

Banana Apple Orange-----	2 00
Brownie-----	3 00
Chocolate Chip Oatmeal Cookie-----	3 00
Vanilla Cup Cake-----	3 00

GREENS AND GRAINS

CAESAR-----	7 00
gem lettuce Pecorino brioche crouton	
WEDGE-----	7 00
baby iceberg avocado ICOB bacon pickled grapes Great Hill blue cheese	
LITTLE LEAF FARM MESCLUN-----	7 00
roasted beets radish English cucumber sherry vinaigrette	
LAKEVILLE BABY ARUGULA-----	7 00
cherry tomato Vermont Creamery goat cheese balsamic oregano vinaigrette	
FRISEE-----	7 00
navel orange candied almonds Champagne poppy seed vinaigrette	
BELUGA LENTIL RAGOUT-----	6 00
roasted oyster mushrooms	
STEWED CHICKPEAS-----	6 00
^o roasted bell pepper Vermont feta	
TOASTED FARRO-----	6 00
pickled grapes brown butter vinaigrette	
GOLDEN QUINOA-----	6 00
roasted seasonal vegetables	

DRESSED UP

BLUE CHEESE | DILL BUTTERMILK | SHERRY
BALSAMIC OREGANO | CAESAR | HONEY LIME
CHAMPAGNE POPPY SEED

LAND AND SEA

ADD ONS

CHICKEN BREAST-----	5 00
MARINATED SHRIMP-----	6 00
HANGER STEAK-----	9 00
MAINE SALMON-----	8 00
CONFIT YELLOWFIN TUNA SALAD-----	5 00

TACOS

BY THE EACH | MIX AND MATCH PLATTERS AVAILABLE

GRILLED SHRIMP-----	6 EA
GRILLED CHICKEN BREAST-----	5 EA
GRILLED HANGER STEAK-----	7 EA

GRIDDLED FLOUR TORTILLA DRESSED WITH
cabbage slaw |salsa verde | chipotle mayonnaise
accompanied by spiced rice

SLIDERS

BY THE EACH | MIX AND MATCH PLATTERS AVAILABLE

CRISPY OYSTER-----	4 EA
arugula pickled onion chili mayonnaise	
CREAMY LOBSTER SALAD-----	6 EA
celery red onion dill pickle	
BBQ SHORTRIB-----	4 EA
cole slaw Cabot cheddar	
ANGUS BEEF BURGER-----	4 EA
Cabot cheddar b&b pickle	
BLUE CRAB CAKE-----	6 EA
tartar sauce arugula pickled onion	

PLATTERS

SERVES 10

ARTISINAL CHEESES-----	130
breads crackers jam spiced nuts honey	
SMOKED AND CURED BOARD-----	150
salmon gravlox smoked tuna pâté smoked shrimp dip smoked scallop salad	
VEGGIES CHIPS & DIPS-----	90
avocado salad caramelized onion chickpea hummus dill buttermilk	