

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.

CATERING@ISLANDCREEKOYSTERBAR.COM
 EMAIL

781 761 6500
 PHONE

300 DISTRICT AVENUE | BURLINGTON | MA 01803

FOLLOW US @ICOBAR

ISLAND CREEK OYSTER FARM RAW BARS

OYSTERS AND CLAMS ARE AVAILABLE FOR ONSITE CATERING ONLY.
 A RAW BAR BOAT ACCOMPANIED BY A SHUCKER IS REQUIRED AND AVAILABLE FOR AN ADDITIONAL COST.

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

BY THE EACH | MIX AND MATCH | 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 muffin dijonnaise	
EGGWHITE WRAP -----	6 00
spinach fontina chickpea	
SERVES 10	
BUTTERMILK BISCUITS -----	14 00
honey butter house jam	
ASSORTMENT OF HOUSE BAKED GOODS -----	48 00
scone granola bar muffin coffee cake turnover house jam	
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, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

SANDWICHES

ALL SANDWICHES ARE SERVED
WITH CAPE COD CHIPS

CRAB CAKE -----	14 00
arugula pickled onion tartar sauce sesame bun	
CREAMY LOBSTER ROLL -----	14 00
rosemary brioche coleslaw	
CONFIT YELLOWFIN TUNA SALAD -----	11 00
b&b pickle Tabasco mayonnaise whole wheat	
COUNTRY HAM AND SWISS CHEESE -----	8 00
bibb lettuce red onion apple butter sourdough	
BBQ BEEF SHORTRIB AND CABOT CHEDDAR -----	11 00
cole slaw brioche	
CAESAR WRAP -----	6 00
ADD CHICKEN BREAST -----	+ 3 00
ADD MARINATED SHRIMP -----	+ 4 00
CURRY CHICKEN SALAD WRAP -----	9 00
golden raisin coconut milk celery	
FALAFAL WRAP -----	7 00
tzatziki red bell pepper tahini	
TURKEY CLUB WRAP -----	9 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 (MINIMUM 6) -----	3 00

GREENS AND GRAINS

BY THE EACH | PLATTERS AVAILABLE

CAESAR -----	7 00
gem lettuce Pecorino brioche crouton	
WEDGE -----	7 00
baby iceberg 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	
FRISÉE -----	7 00
navel orange candied almonds Champagne poppy seed vinaigrette	
BELUGA LENTIL RAGOUT -----	6 00
roasted oyster mushroom	
STEWED CHICKPEAS -----	6 00
fireroasted bell pepper Vermont feta	
TOASTED FARRO -----	6 00
pickled grape brown butter vinaigrette	
GOLDEN QUINOA -----	6 00
roasted seasonal vegetable	

DRESSED UP

AVAILABLE TO ADD ON OR SUBSTITUTE

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