



DURHAM CATERING

RAW BAR

RAW OYSTERS ON THE HALF SHELL

100 EACH EAST COAST VARIETIES

(Blue Point, Rappahannock River, Harker's Island or similar)

100 EACH WEST COAST VARIETIES

(Kumamoto, Kusshi, Hog Island or similar)

RAW LITTLENECK CLAMS ON THE HALF SHELL

JUMBO NC SHRIMP COCKTAIL, STEAMED AND PEELED

CHILLED MAINE LOBSTERS, STEAMED, CHILLED AND CRACKED

STEAMED AND CHILLED CAROLINA BLUE CRABS

Available April-Dec.

*All served with Lemon, DCC Cocktail Sauce, Raspberry and
Traditional Mignonettes, Horseradish and Tabasco*

TAKE IT TO THE NEXT LEVEL

ADD TO YOUR RAW BAR EXPERIENCE BY ADDING ANY OR ALL OF THE FOLLOWING ITEMS!
DOESN'T REQUIRE A SHUCKER.

BLUEFIN TUNA POKE

Diced Raw Bluefin Tuna dressed with a Sweet Soy Sesame Vinaigrette and served with Watermelon, Wakame Seaweed Salad and Shaved Daikon Radish topped with Wasabi Mayo, Sesame Seeds, Peanuts and Scallions.

ATLANTIC SALMON POKE

Diced Raw Atlantic Salmon dressed with a Sriracha Lime Vinaigrette and served with Avocado, Edamame, Toasted Seaweed, and Cucumber topped with Sesame Seeds, Scallions and Crispy Shallots.

NC RAINBOW TROUT CRUDO

Diced Raw NC Rainbow Trout dressed in a Pink Peppercorn Orange Vinaigrette and served with Cherry Tomatoes, Cucumbers, Red Onion, Easter Egg Radishes, and garnished with Scallions and Chervil.

PERUVIAN FLOUNDER CEVICHE

Diced Flounder "cooked" in Seasoned Lime Juice and served Peruvian Style with Grilled Sweet Potato, Grilled Corn, Cilantro, Red Onion, and Habanero. Garnished with Cancha Crispy Corn Kernels.

MEXICAN BAY SCALLOP AND ROCK SHRIMP CEVICHE

Baby Bay Scallops and Rock Shrimp "cooked" in seasoned Lime and Orange juices and served Mexican Style with Red Onion, Mango, Cherry Tomatoes, Avocado, Cilantro, Jalapeno, and Scallions. Garnished with Crispy Housemade Tortilla Chips.

POLYNESIAN SALMON CEVICHE

Diced Atlantic Salmon "cooked" in seasoned Lemon and Lime Juices and served with Red Onion, Cucumber, Green Peppers, Cilantro, Ginger, Carrot, Cherry Tomatoes, Sesame Seeds, Coconut Milk, and Scallions. Garnished with Toasted Coconut.

TRADITIONAL LOUISIANA CRAB BOIL

30 PERSON MINIMUM

INCLUDES:

5 Maine Lobsters, 6dzn Blue Crabs or 4# King Crab Legs (based on seasonality), 5 # NC Shrimp, New Potatoes, Corn on the Cob, Fresh Biscuits and plenty of Melted Butter, Tartar and Cocktail Sauces

All served on a table for guests to "take matters into their own hands..."

MARYLAND CRAB BOIL

Available Only April- December

30 PERSON MINIMUM

INCLUDES:

6dzn Blue Crabs, New Potatoes, Corn on the Cob, Fresh Biscuits and plenty of Melted Butter, Tartar and Cocktail Sauces

All served on a table for guests to "take matters into their own hands..."