



# THE CLAW BAR

*Naples*

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THANK YOU FOR CONSIDERING THE CLAW BAR AND/OR THE LONDON CLUB FOR YOUR PRIVATE DINING EVENT. OUR TEAM IS DEDICATED TO PROVIDING YOU WITH AN EXCEPTIONAL EXPERIENCE AND ENSURING YOUR EVENT IS ONE TO REMEMBER.

ENCLOSED, YOU WILL FIND ALL THE PERTINENT INFORMATION REGARDING DINING SPACES AND MENU OPTIONS. WE HAVE PUT TOGETHER DIFFERENT PRIX FIXE MENUS FOR YOU TO REVIEW. EACH MENU IS CUSTOMIZABLE TO SUIT YOUR AND YOUR GUESTS' NEEDS.

PLEASE FEEL FREE TO CONTACT US WITH ANY QUESTIONS OR CONCERNS.

WARM REGARDS,

CLAW BAR/LONDON CLUB MANAGEMENT  
239.231.3912

[INFO@THECLAWBAR.COM](mailto:INFO@THECLAWBAR.COM)

## PRIVATE DINING OPTIONS

### THE TERRACE

OUTDOOR DINING OVERLOOKING THE RESORT POOL.

UP TO 35 GUESTS

\$4,000 FOOD & BEVERAGE MINIMUM

### THE LONDON CLUB

UP TO 80 GUESTS

\$7,500 FOOD & BEVERAGE MINIMUM

LIMITED AVAILABILITY

(SUNDAYS & MONDAYS IN SEASON, DAILY OFF SEASON)

### THE LONDON CLUB LOUNGE

UP TO 80 GUESTS

\$6,000 FOOD & BEVERAGE MINIMUM

## CANCELLATION POLICY

WE ASK THAT CANCELLATIONS ARE RECEIVED ONE WEEK PRIOR TO THE SCHEDULED DAY OF THE EVENT. CANCELLATIONS RECEIVED AFTER THAT WILL BE SUBJECT TO A \$45 PER PERSON FEE.

## SERVICE AND TAX CHARGES

25% GRATUITY AND 6% STATE SALES TAX WILL BE ADDED TO ALL EVENTS.

# LUNCH

\$50 PER PERSON

## TO SHARE FOR THE TABLE

### THE SOUTHERN COLLECTION

PIMENTO CHEESE, SMOKED FISH DIP,  
HOUSE PICKLES

## CHOICE OF ENTRÉE

### TUNA POKE BOWL

JASMINE RICE, AVOCADO, RADISH, CUCUMBER, CARROT, SESAME, YUM YUM SAUCE

### STREET CORN CAESAR WITH CHICKEN

SPICED PEPITAS, ROMAINE, CILANTRO, BLISTERED CORN, COTIJA CHEESE, CHIPOTLE-CAESAR DRESSING

### SEA BLT BOWL

CHILLED LOBSTER, CRAB, & SHRIMP SALAD WITH FRIED GREEN TOMATOES, WILD ARUGULA, SMOKED BACON,  
ROASTED CORN & SMOKED TOMATO VINAIGRETTE

### CHILLED TARRAGON & TOASTED ALMOND CHICKEN SALAD

SERVED ON A CROISSANT WITH MIXED GREENS & FRUIT

### CLASSIC CLUB SANDWICH

HAM, TURKEY, BACON, SWISS CHEESE, LETTUCE, TOMATO, WHOLE WHEAT BREAD, MAYO, FRIES

### CLASSIC CUBAN SANDWICH

HAM, SWISS CHEESE, PORK, YELLOW MUSTARD, HOUSE PICKLES & FRIES

### THE CLAW BAR BURGER

PICKLED RED ONION, CLAW BAR SAUCE, LETTUCE, BACON, HOUSE PICKLES, PIMENTO CHEESE & FRIES

### CRISPY FRIED FLOUNDER SANDWICH

BABY ARUGULA, PICKLES, PICKLED RED ONION, RED PEPPER AIOLI, BRIOCHE BUN, FRIES

## DESSERT

### BEIGNETS

CHOCOLATE & CARAMEL DIPPING SAUCES

OR

ASSORTED MINI DESSERTS

## DINNER

\$135 PER PERSON MENU OPTION

### SHARE FOR THE TABLE

#### CORNBREAD

CHILI HONEY BUTTER

### FIRST COURSE

*CHOICE OF 3 OPTIONS FOR YOUR GUEST MENU*

#### STREET CORN CAESAR

PEPITAS, ROMAINE, CILANTRO, CORN, COTIJA, SMOKED OYSTER DRESSING

#### FARMER'S SALAD

CELEBRATING THE BOUNTY OF OUR LOCAL FARMERS

#### EAST COAST OYSTERS

MIGNONETTE, COCKTAIL SAUCE, LEMON

#### GULF SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON

### SECOND COURSE

*CHOICE OF 3 OPTIONS FOR YOUR GUEST MENU*

#### FAROE ISLAND SALMON

DUKKAH SPICE, GRILLED SHRIMP, BEARNAISE, CAULIFLOWER RISOTTO, ASPARAGUS

#### ROASTED ALASKAN BUTTERFISH

SHITAKE MUSHROOMS, CRISPY RICE CAKE, BROCCOLINI,

CITRUS SOY BUTTER

#### CHARLESTON CHICKEN

BUTTERED HOT SAUCE, SWEET POTATO SPAETZLE, PICKLES

#### WAGYU TERIYAKI SIRLOIN

BLACK VINEGAR & PEPPERCORN DEMI, BACON, CHIVE & PIMENTO CHEESE

POTATO SOUFFLE, CHARRED BROCCOLINI

#### MAITAKE MUSHROOM & PORCINI RAVIOLI

WHIPPED RICOTTA, BASIL, MINT, HOT HONEY & BLACK TRUFFLE CREAM

### DESSERT

ASSORTED MINI DESSERTS

## \$175 MENU OPTION

### TO SHARE FOR THE TABLE

#### CORNBREAD

CHILI HONEY BUTTER

#### SOUTHERN COLLECTION

PIMENTO CHEESE, HOUSE PICKLES, SMOKED SEAFOOD DIP

### FIRST COURSE

*CHOICE OF 3 OPTIONS FOR YOUR GUEST MENU*

#### EAST COAST OYSTERS

MIGNONETTE, COCKTAIL SAUCE, LEMON

#### GULF SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON

#### BAKED OYSTERS ALCIATORE

PERNOD CREAM SPINACH, SMOKED BACON

### SECOND COURSE

*CHOICE OF 3 OPTIONS FOR YOUR GUEST MENU*

#### STREET CORN CAESAR

PEPITAS, ROMAINE, CILANTRO, CORN, COTIJA, SMOKED OYSTER DRESSING

#### FARMER'S SALAD

CELEBRATING THE BOUNTY OF OUR LOCAL FARMERS

#### ORGANIC CAULIFLOWER SALAD

PICKLED RED ONION, BACON, PARMESAN DRESSING

### THIRD COURSE

*CHOICE OF 3 OPTIONS FOR YOUR GUEST MENU*

#### FAROE ISLAND SALMON

DUKKAH SPICE, GRILLED SHRIMP, BEARNAISE, CAULIFLOWER RISOTTO, ASPARAGUS

#### ROASTED ALASKAN BUTTERFISH

SHITAKE MUSHROOMS, CRISPY RICE CAKE, BROCCOLINI,

CITRUS SOY BUTTER

#### CHARLESTON CHICKEN

BUTTERED HOT SAUCE, SWEET POTATO SPAETZLE , PICKLES

#### WAGYU TERIYAKI SIRLOIN

BLACK VINEGAR & PEPPERCORN DEMI, BACON, CHIVE & PIMENTO CHEESE

POTATO SOUFFLE, CHARRED BROCCOLINI

COLD WATER LOBSTER TAILS

BUTTER ROASTED TWIN TAILS, FRESH HERBS, CRISPY HOUSE FRITES,  
DRESSED ROCKET SALAD

MAITAKE MUSHROOM & PORCINI RAVIOLI

WHIPPED RICOTTA, BASIL, MINT, HOT HONEY & BLACK TRUFFLE CREAM

GRILLED FILETS OF BEEF TENDERLOIN

BACON, CHIVE, & PIMENTO CHEESE POTATO SOUFFLE, CHARRED BROCCOLINI,  
PEPPERCORN DEMI & BEARNAISE

DESSERT

ASSORTED MINI DESSERTS

## COCKTAIL HOUR HORS D'OEUVRES

*ALL PRICED TO SERVE 25/50 GUESTS.*

CHEF'S CHARCUTERIE BOARD 250/500

SEASONAL FRUIT DISPLAY 150/300

VEGETABLE CRUDITÉ 125/250

CURRY-DUSTED CAULIFLOWER BITES 80/125

PIMENTO CHEESE & CRACKERS 125/300

MINIATURE CRAB CAKES 275/550

COCONUT SHRIMP 275/550

SMOKED SEAFOOD DIP ON CUCUMBER 225/450

CRAWFISH ARINCINI 250/500

CAPRESE SKEWERS 125/250

SWEET & SPICY TUNA ON CRISPY RICE

BLUE CRAB WONTONS 125/250

FRIED ARTICHOKE HEARTS 100/200

## CLAW BAR EXPERIENCE

MARKET PRICE BY THE POUND

MAINE LOBSTER

ALASKAN KING CRAB

STONE CRAB CLAWS (SEASONAL)

MARKET PRICE BY THE DOZEN

EAST COAST OYSTERS

OYSTERS & CAVIAR

GULF SHRIMP COCKTAIL

## CAKE CUTTING FEE

\$100

# CREDIT CARD AUTHORIZATION

A CREDIT CARD IS NECESSARY TO HOLD YOUR EVENT DATE.

PRINT AND COMPLETE THIS AUTHORIZATION AND RETURN.

ALL INFORMATION WILL REMAIN CONFIDENTIAL.

NAME ON CARD: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_

CREDIT CARD NUMBER: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_

CARD IDENTIFICATION NUMBER: \_\_\_\_\_

I AUTHORIZE THE CLAW BAR TO CHARGE THE CREDIT CARD PROVIDED HEREIN. I  
AGREE TO PAY THIS IN ACCORDANCE WITH THE ISSUING BANK CARDHOLDER  
AGREEMENT.

CARDHOLDER – PLEASE SIGN AND DATE

SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_

NAME: \_\_\_\_\_