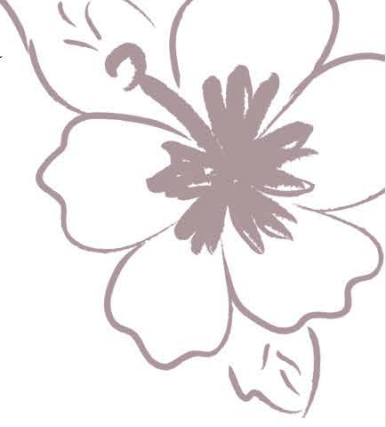
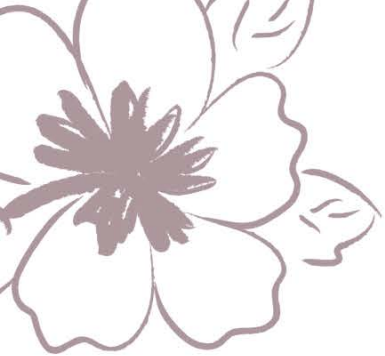




Raw & Refined **EVENT MENU**

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Oven Roasted Oysters (50)

Rockefeller, Chipotle, Cassino

\$150

Charcuterie Board

Assortment of cheeses, bread and accoutrements

\$190

Grilled Corn Salad

Blistered cherry tomatoes,
parmesan cheese, mojo dressing

\$125

Calamari

Cherry peppers, chili oil,
sweet chili sauce

\$96

Taco Board (50)

A mix of flank steak & blackened
haddock tacos

\$275

Jerk Nachos

Jerk chicken thighs, queso, salsa
verde, pickled jalapeños, cilantro

\$108

RNR Sliders (50)

Smash patties, caramelized onions,
American cheese, RNR sauce

\$300

Watermelon Salad

Macerated watermelon, pickled
cucumber, balsamic reduction, mint

\$84

Whipped Ricotta Board

Honey, everything seasoning,
house chips

\$75

Wings (50)

Choice of buffalo or old bay
with blue cheese & ranch

\$185

Tenders & Fries

Tenders & fries tossed in old bay
butter. *Can be made plain*

\$250

Flank Steak Sliders (50)

Chimichurri, arugula, pickled red
onions, garlic aoli

\$370

Tuna Tatar

Ahi, orange ginger soy, cucumber, jalapeño, kettle cooked chips

\$190