



# IN HOUSE EVENT MENU

**Rodney's Oyster House Calgary**

355 10th Ave SW • 403.460.0026 x224

bookings@rodneyscalgary.com

## PASSED APPS & SMALL BITES

### SEA

#### WILLY KRAUCH N.S. SMOKED SALMON CROSTINI

Cream Cheese, Caper, Dill Pickled Red Onion | \$3.25 ea

#### MISTY HARBOUR HADDOCK SLIDERS

Malt Vinegar Aioli, Classic Coleslaw, Brioche Bun | \$3.25 ea

#### MINI DUNGENESS CRAB CAKE

Pan Seared, Chipotle Garlic Aioli | \$3.50 ea

#### FRESH ATLANTIC LOBSTER ROLL

Brioche Bun, Tarragon Cream | \$4.75 ea

#### GRILLED GULF SHRIMP SKEWERS

Chili Rubbed, Garlic Lime Aioli (1 shrimp per skewer) | \$4.00 ea

#### TUNA POKE ON WONTON CRISPS

Avocado Cream, Sriracha & Soya Sauce | \$3.50 ea

#### LOBSTER DEVILLED EGG

Lobster Mousse & Candied Bacon | \$3.25 ea

#### DILL MARINATED MUSSELS ON BAGUETTE

Shallot, Dill, Olive Oil & Crispy Toast | \$3.50 ea

#### MINI FISH & CHIPS

Housemade Beer Batter, Tartar Sauce | \$3.50 ea

#### SEARED GEORGES BANKS SCALLOPS

Wrapped in House Cured Duck Breast | \$4.00 ea

#### HOT SMOKED SALMON & HORSERADISH CREAM MINI QUICHE

Topped with Pea Shoot Micro Greens | \$3.25 ea

#### CHILI RUBBED TUNA TACO

Pico de Gallo, Chili Aioli & Flour Tortilla | \$3.25 ea

### CREW SELECTED EAST & WEST COAST OYSTERS

#### "THE RAW BAR"

A Rodney's Oyster Bar includes a Maritime-inspired presentation of fresh seaweed, rustic seaside décor and one of Rodney's finest oyster shuckers. Oyster purists typically enjoy their bivalves served with freshly grated horseradish and lemon wedges, but nothing completes the Rodney's Oyster House experience like our famous house made sauces: Shallot Vinaigrette, Seawitch Seafood Sauce, Johnny Reb's Espanola Sauce, White Boy Soul Sauce, and Back from Hell. 40 @ avg \$3.25 ea. | \$130

### LAND

#### CHILI MARINATED BEEF SKEWERS

Horseradish Aioli, Seared AAA Alberta Beef | \$4.00 ea

#### BUTTERMILK FRIED CHICKEN

Warm Bourbon Honey | \$3.00 ea

#### SEARED DUCK BREAST & SASKATOON BERRY COMPOTE

Potato Rosti | \$4.50 ea

#### THAI CHICKEN LETTUCE CUPS W/ TAHINI AIOLI

Slow Braised Sesame Ponzu Chicken | \$3.50 ea

#### THYME CANDIED WAGYU BEEF BITES

Caramelized Onion & Taleggio w/ Crispy Onions | \$4.50 ea

#### CLASSIC AAA STEAK TARTAR

Beet Chip | \$3.75 ea

#### CRISPY BOAR BELLY

Parmesan Potato Chips w/ Sweet & Spicy Jam | \$4.50 ea

### VEGETARIAN

#### WILD MUSHROOM & TRUFFLE CROSTINI

Cream, Chive & Truffle Oil | \$2.50 ea

#### BRIE GRILLED CHEESE

House Made Focaccia, Roasted Apple Chutney | \$2.50 ea

#### BABY BEET & BOCCONCINI BITE

Beet Chip w/ Garlic Vinaigrette & Mint | \$3.50 ea

#### SEARED TOFU W/ MAPLE MISO

Topped with Chives & Shiitakes Mushroom | \$3.25 ea

#### SPINACH & GOAT CHEESE MINI QUICHE

Herbs De Provence & Micro Greens | \$3.50 ea

#### VEGETARIAN GYOZA

Shitake Mushrooms, Green Onions,  
Carrots w/ Ponzu Sauce | \$3.25 ea

#### BAKED ENGLISH STILTON TART

Caramelized Onion & Stilton Bleu | \$3.00 ea

#### HOUSEMADE BUTTERNUT SQUASH RAVIOLI

Cinnamon Brown Butter | \$3.25 ea

"He was a bold  
man that first ate  
an oyster."

— JONATHAN SWIFT



# IN HOUSE EVENT MENU

**Rodney's Oyster House Calgary**  
355 10th Ave SW • 403.460.0026 x224  
bookings@rodneyscalgary.com

## STATIONED APPS & SMALL BITES

### LOCALLY SOURCED FRUIT & ARTISANAL CHEESE BOARD

SMALL | \$110.00  
LARGE | \$260.00

### CHARCUTERIE BOARD

SMALL | \$90.00  
LARGE | \$200.00

### SMOKED FISH BOARDS

Cold Smoked Salmon, Haida Candied Salmon, Hot Smoked Salmon, Peppered Trout or a MIX  
SMALL (10-20 people) \$180.00  
MEDIUM (30-40 people) \$360.00  
LARGE (50-80 people) \$720.00

TRADITIONAL SHRIMP COCKTAIL \$49.00 /pound

### CRUDITÉ TOWER

A Mix of Local & Okanagan Veggies | Market Price

## ACTION STATIONS

### WHOLE ROASTED AAA ALBERTA BEEF TENDERLOIN

Brioche Rolls, Artisan Mustards,  
Creamed Horseradish | Market Price

### CHILLED & CRACKED CRUSTACEANS

Fresh Atlantic Lobster, Dungeness Crab, Johan Crab, King Crab;  
Lemon & Chive Aioli, Malt Vinegar Aioli & Spicy Mustard Aioli  
Market Price

### LIVE SEARED SCALLOPS

Lemon Butter Sauce, Potato Rosti & Topped w/ Parmesan  
Market Price

### ACADIAN STURGEON CAVIAR BELINI

Belini Pancake | Market Pricing, Special Order

## SIT-DOWN MAINS & SET MENU

RODNEY'S COBB SALAD \$22.00

GREEN CURRY SHRIMP \$29.00

GEORGES BANK SCALLOPS \$29.00

SHRIMP & SCALLOP PASTA \$25.00

FISH AND CHIPS \$21.00

LOBSTER ROLL \$25.00

CRAB CAKES \$26.00

LAND & SEA - 1 OR 2 | \$39.00 / \$75.00

LOBSTER, BOILED & CRACKED Market Price

DUNGENESS CRAB, BOILED & CRACKED Market Price

CHILLED CAPTAIN'S PLATTER - 2 OR 4 | Market Price

DAILY FRESH FISH SPECIAL \$29.00 /entrée

## NON-SEAFOOD ITEMS

### BRAISED BEEF SHORT RIBS

Buttery Mashed Potatoes, Sautéed Mushrooms, Broccolini and  
Heirloom Carrots | \$28.00 /entrée

### GREEN CURRY CHICKEN

Rice, Broccolini, Carrots | \$23.00 /entrée

### 8oz AAA ALBERTA BEEF TENDERLOIN

Roasted Root Vegetables and Potato Croquette  
\$36.00 /entrée

## ADDITIONAL FAMILY STYLE & SET MENU

### SEASONAL WHOLE ROASTED FISH

Market Price

### SEAFOOD FRY

Squid, Scallops, Shrimp, Cucumber Lemon-Pepper Aioli  
Market Price

### HOT CAPTAIN'S PLATTER

Dungeness Crab, Lobster, Clams, Grilled Shrimp, Mussels  
Market price

## DESSERTS

### GINGERBREAD PUDDING

Salted Caramel Drizzle | \$4.00 ea

BELGIAN CHOCOLATE MOUSSE \$4.00 ea

### GOURMET FIASCO GELATO SANDWICHES

(ask for pricing)

MINI LIME PIE \$4.00 ea

"Give a good person a  
good oyster, and you  
will have them for life."

- J.A. CLARK (RODNEY'S FATHER)