

# WELCOME TO RODNEY'S OYSTER HOUSE CALGARY

**Rodney's Oyster House** is built on a singular focus. We grow, harvest, source and serve oysters. And we know what to do with them once they get to the table.

We draw from our own oyster beds in P.E.I., and the best growers in Canada, the USA and abroad. The ability to deal directly with the fisherman, not brokers, affords Rodney's Oyster House the opportunity to offer the freshest choice oysters, live lobster, live crab, live sea scallops and other fish specialties.

*[rodneypoysterhouse.com](http://rodneypoysterhouse.com)*





355 10th Avenue SW

(at 4th Street SW)

Calgary, AB Canada

403.460.0026

[www.rodneysoysterhouse.com](http://www.rodneysoysterhouse.com)

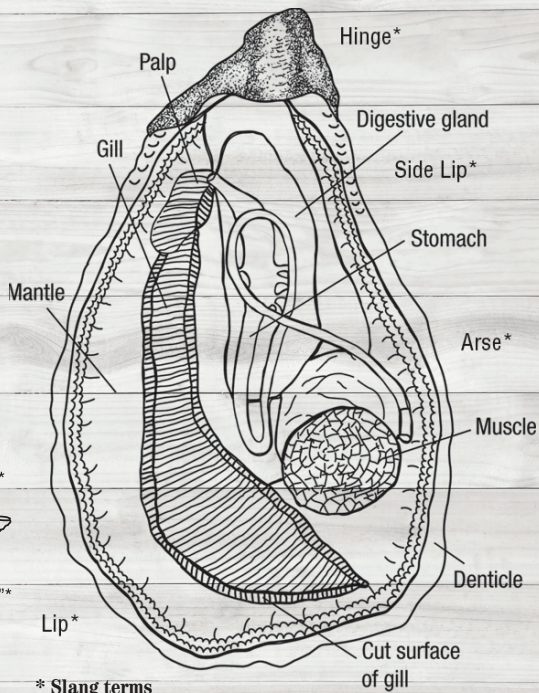
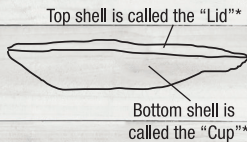
vancouver aquarium



Recommended by the Vancouver  
Aquarium as ocean-friendly.



# ANATOMY *OF THE* OYSTER



\* Slang terms



# THE JOY OF OYSTERS

Since establishing in 1987, Rodney's Oyster House has seen numerous oysters make their way onto our bed. We source from the East and West coasts of Canada and the United States, to as far away as Ireland and New Zealand. Our oyster offerings change throughout the year to ensure only the freshest and strongest bivalves make their way to your plate. Here you can explore the vast array of flavours and textures that come with the joy of the oysters







# OYSTER 101

**S**ometimes you just have to say 'Shuck-It', and add oysters to your gathering. Pair world-class oysters with world-class shuckers and you end up with entertainment, information, and of course delicious oysters.

Oyster 101 is a meal, a show and a lecture all rolled into one. At Rodney's Oyster House, we will unlock the mysteries of the beautiful bi-valve, answer all of your questions, and even teach you to shuck. Your guests will leave with a belly full of oysters, and a head full of oyster knowledge.

Add a beverage! What's better than learning about oysters? Experiencing an oyster and

beverage adventure! Tease your palate with a crustacean and libation pairing! Learn from a rowdy expert which wines, cocktails & beers pairs best with the oyster.

**FEELING HUNGRY YET? TRY THIS:**

## **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

40 @ avg \$3.25 ea. | \$130

# RODNEY'S HOUSE MADE SAUCES



## SHALLOT VINAIGRETTE

Old classic French recipe made with red wine, red wine vinegar, shallots and black peppercorns | *heat scale: none (acidic)*

## JOHNNY REB'S ESPANOLA SAUCE

This sauce was developed by Rodney's friend John Petcoff who grew up in the small town of Espanola, Ontario. This recipe consist of onions, mustard, turmeric, vinegar – fragrant, floral and nutty | *heat scale: 5/10*

## BACK FROM HELL

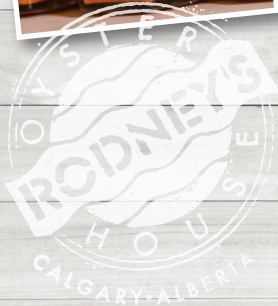
This was developed by Grace Noel who is from Grenada. This is her signature Grenadian pepper mixture of Scotch bonnet peppers, bell peppers and apple cider vinegar | *heat scale: 8/10*

## WHITE BOY SOUL SAUCE

This recipe was developed by a fellow name James Hawkins who was an albino friend of Rodney's, and lived in London Ontario. Jim took the most stolen picture in ROH history – “Girl Standing on Her Head” (men's restrooms). This recipe consists of peppers, onions, paprika and vinegar | *heat scale: 6/10*

## SEAWITCH SAUCE

Developed by Rodney's father J. Arthur Clark – this has a lot of hidden ingredients and is made primarily with ketchup, horseradish, pickapepper sauce, onion, bell peppers and Tabasco. This is similar to the cocktail sauce but a little sweeter. Seawitch was the first ship to sail the seven seas | *heat scale: 1/10*



## THE KUMAMOTO OYSTER

### CRASSOSTREA SIKAMEA

Named for the Japanese prefecture where this stock was first cultivated, the Kumamoto oyster was originally imported in the late 1940s to replace diminishing supplies of Pacifics and Olympias. Kumos, as they are known to the trade, have a subtler, more refined flavour than Olympia oysters. Their shells hold considerably more meat – a real plus for seafood connoisseurs. Unlike the Olympia oyster, this species can't spawn in the comparatively colder waters of Puget Sound and the outer coast. And so, Washington's growers must rely on hatchery-reared stocks. This drawback is offset by the fact that Kumamotos are available in all seasons, even in summer when Olys and Pacifics are spawning – an activity that, as a side effect, makes their flesh unappealing to seafood connoisseurs. Kumos take about three years to reach a marketable size of about two inches across.

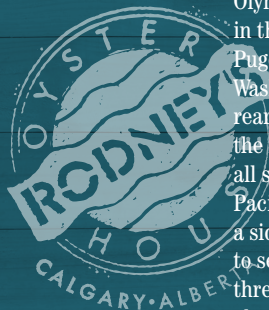
## THE OLYMPIA OYSTER

### OSTREA LURIDA

Found in marine waters from Baja, California to Sitka, Alaska, the Olympia oyster is the Northwest's only native oyster species. Its small size makes this animal easily distinguished from other, non-native species. Its shell may be gnarled and eroded, but it does not often show fluting like those on the Japanese oyster. Once a common inhabitant of the West Coast's subtidal zone, this species has become increasingly difficult to locate – the silent victim of habitat loss and shoreline degradation from waterfront development. Recreational harvesters of Olympia oysters should focus their searches on the undersides of beach rocks during extremely low tides.

"ALL ART IS AUTOBIOGRAPHICAL;  
THE PEARL IS THE OYSTERS'  
AUTOBIOGRAPHY."

Federico Fellini,  
Italian film director (1920-1993)





## THE EASTERN OYSTER

### CRASSOSTREA VIRGINICA

Also known as Gulf, Atlantic, or American oysters, easterns are popularity prize winners at seafood bars on both coasts. With a thick, deeply cupped and elongated shell (two to five inches across), this East Coast bivalve is both well proportioned and tasty.

## THE PACIFIC OYSTER

### CRASSOSTREA GIGAS

Roughly five times the size of its distant cousin, the eastern oyster, the Pacific oyster is the giant of Northwest shellfish beds. It is also one of the fastest-growing species, reaching sexual maturity in a year. In addition, it is better adapted than either of its distant relatives to enduring cold spells and other caprices of coastal weather. For all these reasons, the Pacific is one of the most intensively cultivated oyster species in the world.

## THE EUROPEAN FLAT OYSTER

### OSTREA EDULIS

Prized by ancient Romans and Gauls, European flat oysters are marketed today as Belon oysters, after their ancestral home, the coastal estuaries of Brittany in France. The shell of the European flat is small (1½ to 3½ inches across) and easily distinguished from that of the deeply cupped Kumamoto and its not-too-distant cousin, the Pacific Oyster. The taste of its meat is flinty or slightly metallic, similar to the Olympia oyster but much more plump and juicy.

"I DO NOT WEEP AT THE WORLD  
I AM TOO BUSY SHARPENING MY  
OYSTER KNIFE."

Zora Neale Hurston  
American novelist (1891-1960)

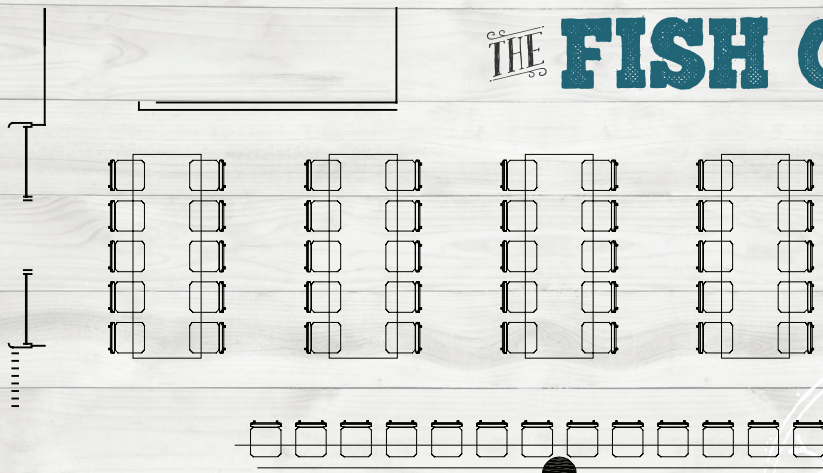


# THE FISH CAMP



# THE FISH CAMP

Pitch your tent here in the separate area of the upper bar and dining room. This space is great for smaller happy-hour gatherings, large group dinners, and “a la carte” birthdays.



## HIGHLIGHTS:

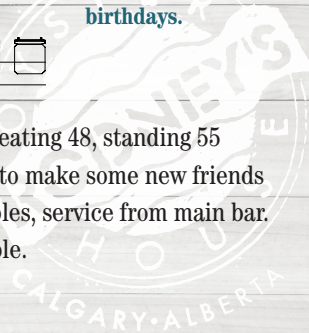
- Easy access to bar
- Best view in the house
- Can be exclusively booked
- Variety of seating arrangements

**CAPACITY:** 10–55 guests, MAX seating 48, standing 55

**PRIVACY LEVEL:** Low – Expect to make some new friends

**INCLUDES:** Large stationary tables, service from main bar.

Exclusive access to space available.





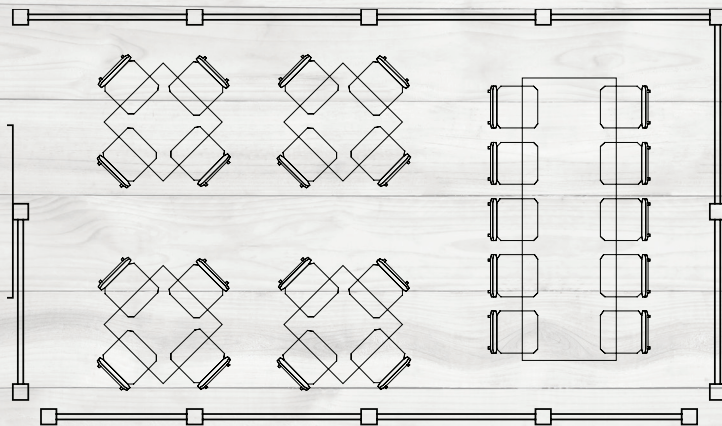
# THE ENGINE ROOM



THE

# ENGINE ROOM

This little engine thinks he can. And he's right. This room makes a great space for a private dinner party of 20 people. This area is closed off on all sides by distressed sliding style doors and antique shutters.



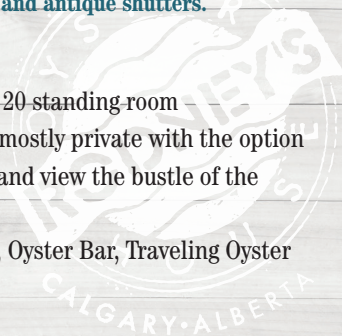
## HIGHLIGHTS:

- Smack dab in the middle of the action (central location)
- Private Bar
- Close to washrooms
- Variety of Seating Arrangements
- Main Floor

**CAPACITY:** 22 guests sitting, 20 standing room

**PRIVACY LEVEL:** Medium – mostly private with the option to open the antique shutters and view the bustle of the beautiful oyster house.

**INCLUDES:** Private Side Bar, Oyster Bar, Traveling Oyster Boat (optional).

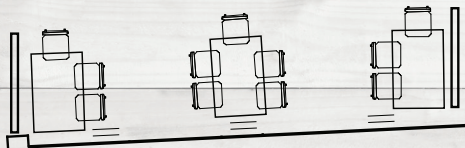
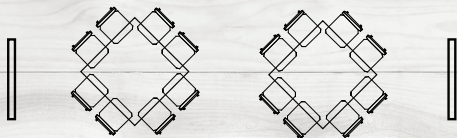
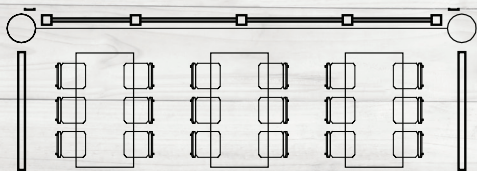




# THE GALLEY







# THE GALLEY

The beating heart of Rodney's. This multifunctional space is designed for larger groups. The galley is perfect for set menu groups, or large dinner parties and special events. The versatile Galley has the option to be combined with the Engine Room. This creates larger sit down dinner area or a very large group 75–140 people. This expanded set-up also works well for stand-up style oyster engagements.

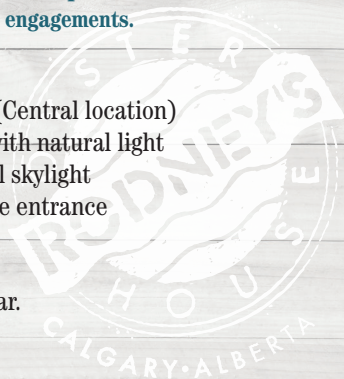
## HIGHLIGHTS:

- In the thick of it (Central location)
- Vaulted ceilings with natural light from our beautiful skylight
- Access to a private entrance

**CAPACITY:** 8–140 guests, MAX seating 80, standing 140

**PRIVACY LEVEL:** Medium – mostly private, with views of the Boulder Bar.

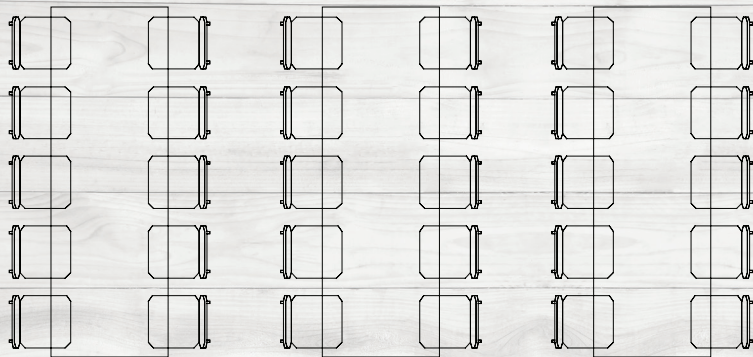
Exclusive access to space available. **INCLUDES:** Private Bar, Oyster Bar





OSTER  
RODNEY'S  
HOUSE  
CALGARY • ALBERTA

THE  
OAR LOFT

**CAPACITY:**

10–35 guests, MAX  
seating 35

**INCLUDES:**

Oyster bar, handmade  
wood harvest tables

# THE OAR LOFT

**HIGHLIGHTS:**

- Great view
- Capacity for stand-up oyster socials
- Perfect for celebratory dinners

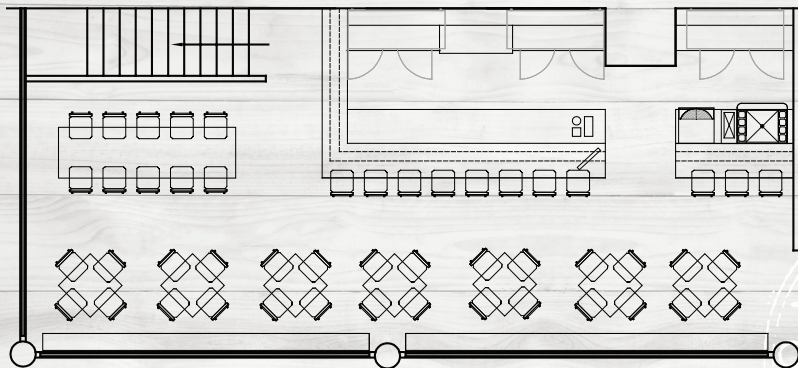
Feel like you're above it all? Great! We've got the space for you. This open area overlooks the restaurant downstairs with rustic wood harvest tables. The room works best for oyster social events, or seated meals for 10–30. The Oar Loft is a private mezzanine with spectacular views of the restaurant and natural Calgary light that shines through our beautiful skylight.





THE

OAR LOFT BAR



**CAPACITY:**

20–55 guests,  
MAX seating  
36, standing 55

# THE OAR LOFT BAR

**Looking for a bar with a view?**

**We have you covered. Sip snack, and take in the great view overlooking the entire main area. With comfortable seating along the railing, prepare to be there a while. Note: Seats 32 guests**

**HIGHLIGHTS:**

- Private space that overlooks the beautiful restaurant
- Can be combined with the Oar Loft to accommodate up to 120 people OR provide additional seating for a meal
- Second floor location and easily secured space
- Easy access to second floor washrooms



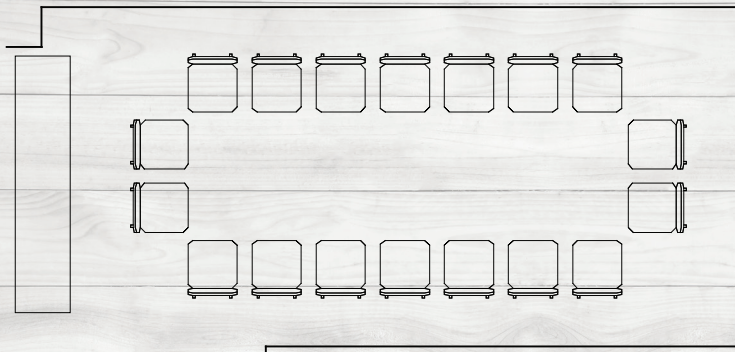


RODNEY'S  
HOUSE  
CALGARY • ALBERTA

THE

GOVERNMENT  
WHARE





## THE GOVERNMENT WHARF

Just like the government, this room is where the best secrets are kept. Located on the upper mezzanine level, it is the only completely private room at Rodney's. The room enables guests to enjoy a more intimate, undisturbed experience. The government wharf is great for private meetings, dinner parties and gatherings.

### CAPACITY:

8–16 guests

### PRIVACY LEVEL:

High – No one gets in without a retinal scan

### INCLUDES:

side bar, video and audio capabilities (by request)

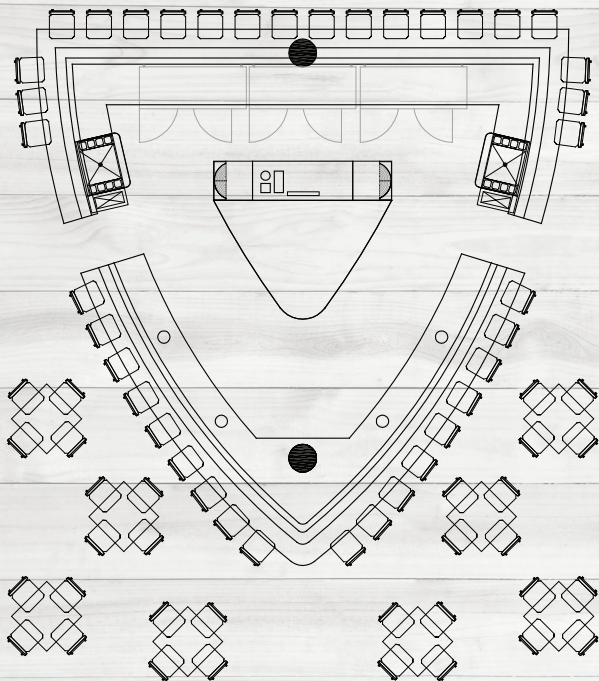
### HIGHLIGHTS:

- Easy restroom access
- A/V functionality
- Large communal table
- Complete privacy for your group (we won't ask, you don't tell)

# THE BOULDER BAR & BUY OUT

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YSTER  
RODNEY'S  
HOUSE  
CALGARY • ALBERTA



# THE BOULDER BAR & BUY OUT

The whole shebang! We can do it all! Have a group over 200?! Ahoy, come party with us! Our beautiful sunlit space bridges east coast hospitality with the classic prairie good time! The room, atmosphere and oysters are perfect for a private function that wants to break the boardroom mould!

## HIGHLIGHTS:

- 3 full bars
- 3 oyster bars
- Bathrooms on 2 levels
- Custom menus – Food & beverage
- Versatile event structure – seated, standing or both!
- Coat check
- Multilevel space with both standing and seated areas
- Vaulted ceilings with natural light from our beautiful skylight
- Personalized music selections

## CAPACITY:

180 – 337, MAX seating

220, standing 377

CALGARY • ALBERTA





As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans."

- ERNEST HEMINGWAY, A MOVEABLE FEAST