

# FWD

*Fishing with Dynamite*

## MOBILE OYSTER BAR

Let the FwD team come to you and set-up a killer Raw Bar with fresh oysters shucked to order and all of the trimmings!

### The SS Minnow

We'll show your guests a shuck-tastic time with our hand-picked oysters shucked to order and served with an assortment of sauces and toppings. Includes 90 minutes of shucking for up to 20 guests.

\$1,500, \$65 each additional guest

### Queen Mary

Go beyond the oyster bar and add our FwD Jumbo Shrimp seasoned with EVOO and dill, and our Peruvian Scallops chilled and served on ice with our toppings and sauces. Includes 90 minutes of shucking for up to 20 guests.

\$1,800, \$90pp for each additional guest

### Mother Shucker

Includes oysters, Peruvian Scallops, FwD Shrimp + Mussels and King Crab Legs chilled and served on ice with our toppings and sauces. Includes 90 minutes of shucking for up to 20 guests.

\$2,500, \$125 each additional guest

### Extras!

Uni, Caviar, Lobster or Stone Crab Claws all at market price and subject to availability

Add an extra hour of Raw Bar

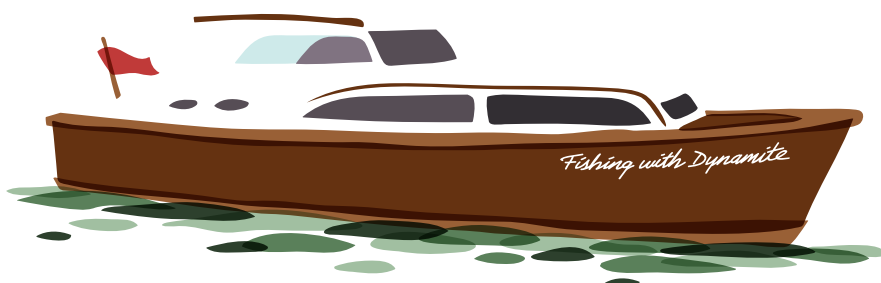
Minnow \$650/ Queen Mary \$1,000/ Mother Shucker \$1,300

## More Ways to have a Shucking Good Time

**Oyster 101** - A tasty master class and guided oyster tasting w/ printed materials for up to 20 guests, \$1,500

**Oyster Wine Pairing Class** - An introduction to the art of oyster wine pairing. Includes four wines and guided oyster tasting for up to 20 guests, \$2,500

**Oyster and Craft Beer Pairing Class** - Less traditional but lots of fun. Includes a guided tasting of four craft beers artfully paired with a selection of oysters for up to 20 guests, \$1,750



All packages include set-up, clean-up and at least two crew members to make your event extra-awesome. Additional charge applies to events beyond a 7 mile radius. Tax and 20% gratuity are not included.

To Book an Event: [info@eatfwd.com](mailto:info@eatfwd.com)