



PRIVATE DINING MENU

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228 SOUTH 8TH STREET | WACO 76701

254-300-5692

PRIVATEDINING@OPALSOYSTERS.COM

WWW.OPALSOYSTERS.COM

# Opal's

At Opal's Oysters, every gathering feels like a seaside celebration. Inspired by warm Gulf Coast hospitality and the easy charm of summer by the water, our restaurant offers a relaxed yet refined setting for your most memorable occasions.

From rehearsal dinners to business meetings, family gatherings, and milestone celebrations, our team ensures every detail shines. Thoughtfully curated menus, attentive service, and a welcoming coastal atmosphere create an experience that's both elegant and effortless.

Host your special event with us and enjoy a taste of the coast – right here in Waco.



- Family Gatherings
- Celebration Showers
- Graduation Dinners
- Luncheon Events
- Holiday Parties
- Anniversaries & Birthdays

... & any special occasion you may have!



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# Opal's

THREE COURSE MENU  
\$85 PER GUEST

OPTIONAL WINE PAIRING \$45 PER GUEST



FIRST COURSE

## SOUP/SALAD

SELECT TWO

### PURPLE HAZE & BERRIES

Baby greens, fig, praline pecans, strawberries & basil-balsamic vinaigrette *gf*

### BABY WEDGE

Tabasco pickled shallot, baby tomatoes, cucumber, radish, bacon & cambozola dressing *gf*

### NEW ENGLAND CLAM CHOWDER

Clams, potatoes, crispy bacon, onions & celery

### LOBSTER BISQUE

Pernod, tarragon & puff pastry

### SEASONAL SOUP

Ask your server for the day's offering



SECOND COURSE

## ENTREES

SELECT FOUR

### LOBSTER ROLL

Tomato, crispy shallot, celery, drawn butter, citrus-tarragon mayo, pickle & fries

### WAGYU CHEESEBURGER

Two smash patties, American cheese, red onion, pickles, sunny side up egg & peppered bacon, pickle & fries

### NEW YORK STRIP 14 OZ. *gf*

### FILET MIGNON 8 OZ. *gf*

### FRESH SALMON *gf*

### RED SNAPPER *gf*



THIRD COURSE

## DESSERT

SELECT TWO

### MEYER LEMON TART

Waffle cone shell, swiss meringue & berry jam

### BURNT BASQUE CHEESECAKE

Brown butter crumble & guava coulis

### BELGIAN CHOCOLATE CAKE

Warm chocolate fudge & drunken blackberry

### FRESH STRAWBERRY BUNDT CAKE

Macerated strawberry & cream cheese icing

## SHAREABLE SIDES

 SERVED WITH ENTREES

SELECT TWO

CHEESY TRUFFLE POLENTA *gf. v*

BROCCOLINI & POWDERED BACON *gf*

CARAMELIZED CAULIFLOWER *gf. v*

GARLIC & PARMESAN FRIES

LOBSTER "MAC & CHEESE"

CRAB FRIED RICE



# Opal's

FOUR COURSE MENU  
\$105 PER GUEST

OPTIONAL WINE PAIRING \$60 PER GUEST



FIRST COURSE

## FOR THE TABLE

SELECT TWO

### BROILED OYSTERS 'FRENCHIE STYLE'

Warm caramelized onion-bacon jam & whipped gruyere gf

### TRUFFLED DEVILED EGGS

Shaved truffle gf

### CRUDO PLATTER

Smoked salt, capers, olive oil & citrus-wasabi vinaigrette gf

### CITRUS CEVICHE

White fish, tiger's milk, fresno curls, pickled pineapple &

Tajin tortilla chips

SECOND COURSE

## SOUP/SALAD

SELECT TWO

### PURPLE HAZE & BERRIES

Baby greens, fig, praline pecans, strawberries & basil-balsamic vinaigrette gf

### BABY WEDGE

Tabasco pickled shallot, baby tomatoes, cucumber, radish, bacon & cambozola dressing gf

### NEW ENGLAND CLAM CHOWDER

Clams, potatoes, crispy bacon, onions & celery

### SEASONAL SOUP

Ask your server for the day's offering

### LOBSTER BISQUE

Pernod, tarragon & puff pastry

THIRD COURSE

## ENTREES

SELECT FOUR

### LOBSTER ROLL

Tomato, crispy shallot, celery, drawn butter, citrus-tarragon mayo

### WAGYU CHEESEBURGER

Two smash patties, American cheese, red onion, pickles, sunny side up egg & peppered bacon

### RED SNAPPER gf

CHILEAN SEA BASS gf

NEW YORK STRIP 14 OZ. gf

FILET MIGNON 8 OZ. gf

FRESH SALMON gf



FOURTH COURSE

## DESSERT

SELECT TWO

### MEYER LEMON TART

Waffle cone shell, swiss meringue & berry jam

### BURNT BASQUE CHEESECAKE

Brown butter crumble & guava coulis

### BELGIAN CHOCOLATE CAKE

Warm chocolate fudge & drunken blackberry

### FRESH STRAWBERRY BUNDT CAKE

Macerated strawberry & cream cheese icing

## SHAREABLE SIDES

 SERVED WITH ENTREES

SELECT THREE

CHEESY TRUFFLE POLENTA gf. v

BROCCOLINI & POWDERED BACON gf

CARAMELIZED CAULIFLOWER gf. v

GARLIC & PARMESAN FRIES

LOBSTER "MAC & CHEESE"

CRAB FRIED RICE



# Opal's

FIVE COURSE MENU  
\$155 PER GUEST

OPTIONAL WINE PAIRING \$75 PER GUEST

FIRST COURSE

## COLD PLATES FOR THE TABLE

SELECT TWO

### COASTAL OYSTER OFFERINGS

Served with fresh horseradish, Tabasco cocktail sauce, champagne mignonette, lemon & crackers *gf*

### JUMBO SHRIMP COCKTAIL

Garlic-lime seasoned poached shrimp, Tabasco cocktail & spicy ranch crackers

### CRUDO PLATTER

Smoked salt, capers, olive oil & citrus-wasabi vinaigrette *gf*

### CITRUS CEVICHE

White fish, tiger's milk, fresno curls, pickled pineapple & Tajin tortilla chips

### TUNA TARTARE

Ginger, soy, avocado, jalapeno, spiced seeds & grilled sourdough

SECOND COURSE

## HOT PLATES FOR THE TABLE

SELECT TWO

### BROILED OYSTER 'FRENCHIE STYLE'

Warm caramelized onion-bacon jam & whipped gruyere *gf*

### TRUFFLED DEVILED EGGS

Shaved truffle *gf*

### BLUE CRAB CAKE

Caramelized lemon & truffle yuzu butter

### SEASIDE HOTCAKES

Smoked trout roe, honeycomb & cultured butter

### SEASONAL FRUIT & BURRATA

Seasonal fruit, honeycomb & petite herb blend *gf, v*

## SHAREABLE SIDES SERVED WITH ENTREES

SELECT TWO

### CHEESY TRUFFLE POLENTA *gf, v*

### BROCCOLINI & POWDERED BACON *gf*

### CARAMELIZED CAULIFLOWER *gf, v*

### GARLIC & PARMESAN FRIES

### LOBSTER "MAC & CHEESE"

### CRAB FRIED RICE

THIRD COURSE

## SOUP/SALAD

SELECT TWO

### PURPLE HAZE & BERRIES

Baby greens, fig, praline pecans, strawberries & basil-balsamic vinaigrette *gf*

### BABY WEDGE

Tabasco pickled shallot, baby tomatoes, cucumber, radish, bacon & cambozola dressing *gf*

### NEW ENGLAND CLAM CHOWDER

Clams, potatoes, crispy bacon, onions & celery

### SEASONAL SOUP

Ask your server for the day's offering

### LOBSTER BISQUE

Pernod, tarragon & puff pastry

FOURTH COURSE

## ENTREES

SELECT FOUR

### LOBSTER ROLL

Tomato, crispy shallot, celery, drawn butter, citrus-tarragon mayo, pickle & fries

### WAGYU CHEESEBURGER

Two smash patties, American cheese, red onion, pickles, sunny side up egg & peppered bacon, pickle & fries

### RED SNAPPER *gf*

### CHILEAN SEA BASS *gf*

### 14 OUNCE NEW YORK STRIP *gf*

### 8 OUNCE FILET MIGNON *gf*

### FRESH SALMON *gf*

FIFTH COURSE

## DESSERT

SELECT TWO

### MEYER LEMON TART

Waffle cone shell, swiss meringue & berry jam

### BURNT BASQUE CHEESECAKE

Brown butter crumble & guava coulis

### BELGIAN CHOCOLATE CAKE

Warm chocolate fudge & drunken blackberry

### FRESH STRAWBERRY BUNDT CAKE

Macerated strawberry & cream cheese icing





SEVEN COURSE CHEF TASTING MENU  
\$195 PER GUEST



OPTIONAL WINE PAIRING \$100 PER GUEST



The ultimate culinary experience for your guests! A seven-course custom menu designed to showcase our culinary creativity for the ultimate unique celebration. Master sommelier wine pairings recommended to memorialize your event.



# Opal's

EXPERIENTIAL OFFERINGS *Priced per person*



## SEASIDE STARTERS

### "SEA WALL" MKT

Customize your coastal tower: Select a minimum of three coastal offerings *gf*

DOZEN OYSTERS

LOBSTER TAIL

1/2 DOZEN SHRIMP

1/2 DOZEN STONE CRAB CLAWS

DOZEN CHILLED MUSSELS

DOZEN LITTLE NECK CLAMS

### COASTAL OYSTER OFFERINGS MKT

Served with fresh horseradish, Tabasco cocktail sauce, champagne mignonette, lemon & crackers *gf*



### CAVIAR SERVICE MKT

Served with grated hard-boiled egg, shallot, chive, whipped crème fraîche, hotcakes & potato chips

## COLD PLATE SHAREABLES

### CRUDO PLATE 6

Smoked salt, capers, olive oil & citrus-wasabi vinaigrette *gf*

### JUMBO SHRIMP COCKTAIL 5

Garlic-lime seasoned poached shrimp, Tabasco cocktail & spicy ranch crackers

### STEAK TARTARE 6

Dijonnaise, capers, shallots, grated parmesan, egg yolk & grilled sourdough

### SEASONAL FRUIT & BURRATA 5

Seasonal fruit, honeycomb & petite herb blend *gf, v*

### TRUFFLED DEVILED EGGS 4

Shaved truffle *gf*

## HOT PLATE SHAREABLES

### SEASIDE HOTCAKES 4

Smoked trout roe, honeycomb & cultured butter

### BROILED OYSTERS 'FRENCHIE STYLE' 5

Warm caramelized onion-bacon jam & whipped gruyere *gf*

### STEAMED MUSSELS 7

Garlic, shallot, Pernod & grilled pesto parm bread

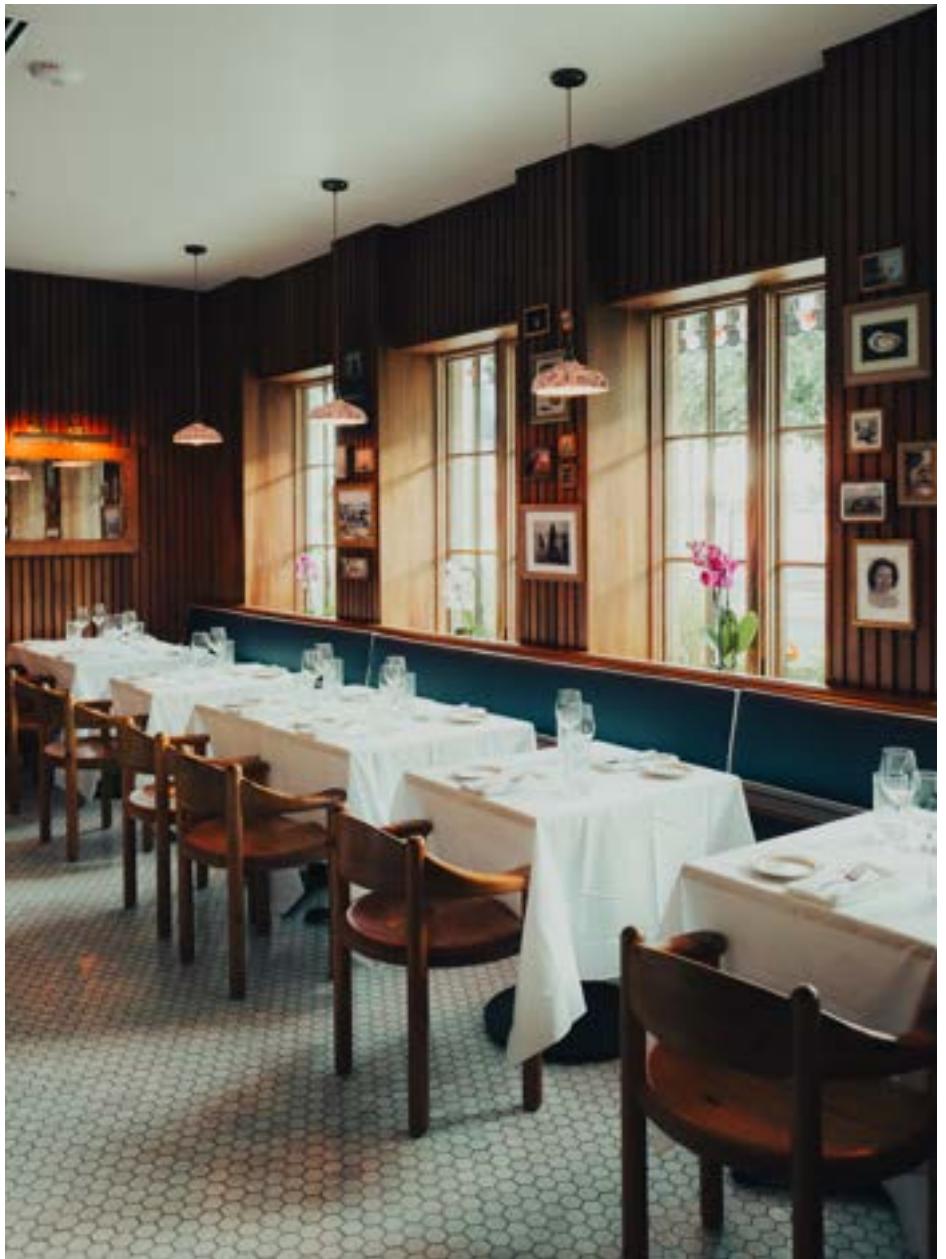
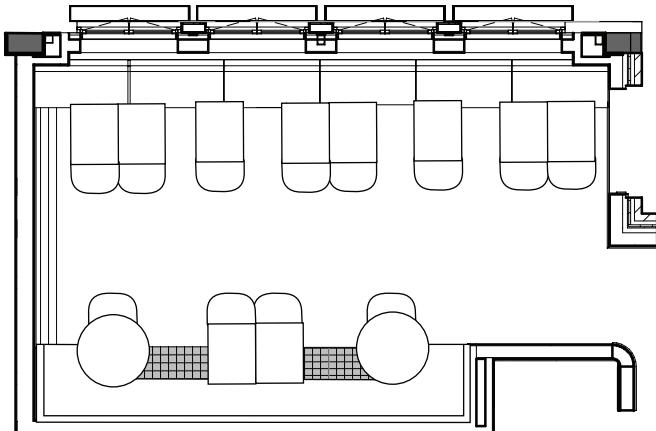


# Opal's

## INDOOR DINING

Opal's elegant indoor dining space features warm lighting, refined finishes, and a polished atmosphere. Thoughtfully arranged seating and stylish details create a comfortable yet elevated setting for enjoying a memorable meal.

CAPACITY: 25

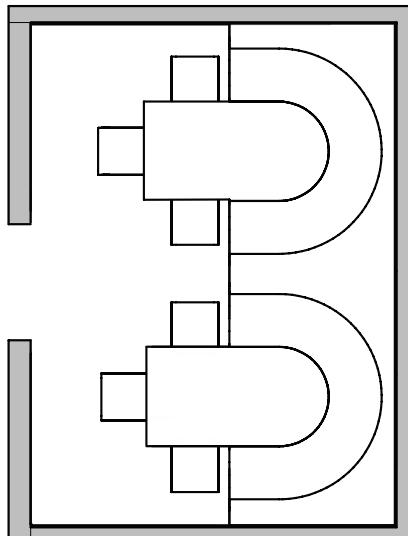


# Opal's

## PRIVATE DINING

Opal's private dining room is moody, cozy, and intimate, wrapped in soft lighting and rich tones that create a sense of exclusivity. The space feels warm and enveloping, perfect for special gatherings, quiet celebrations, or a private dinner that lingers late into the evening.

CAPACITY: 16

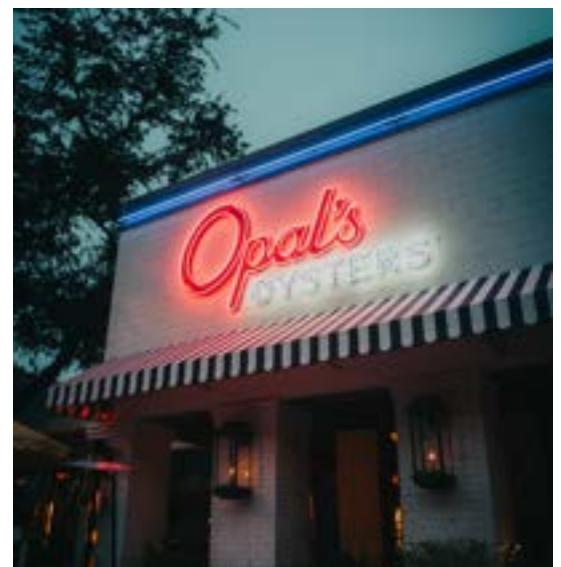
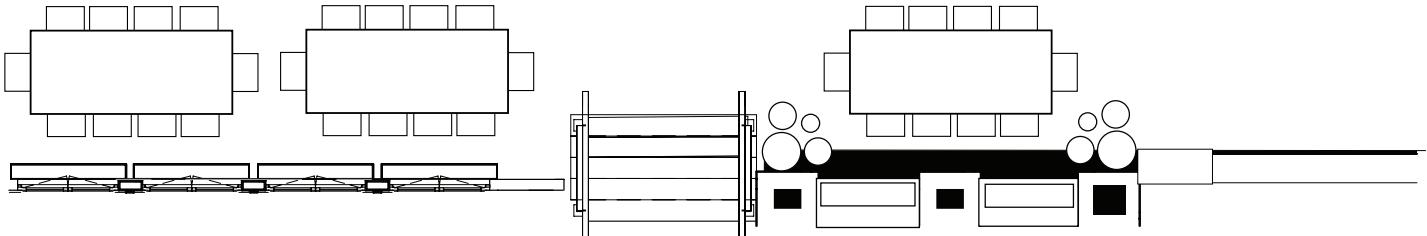


# Opal's

## SIDEWALK TERRACE

Opal's sidewalk terrace is a charming outdoor space surrounded by beautiful florals and lush landscaping. It offers a relaxed, open-air setting where guests can dine in the fresh breeze, framed by vibrant greenery and seasonal blooms.

CAPACITY: 30

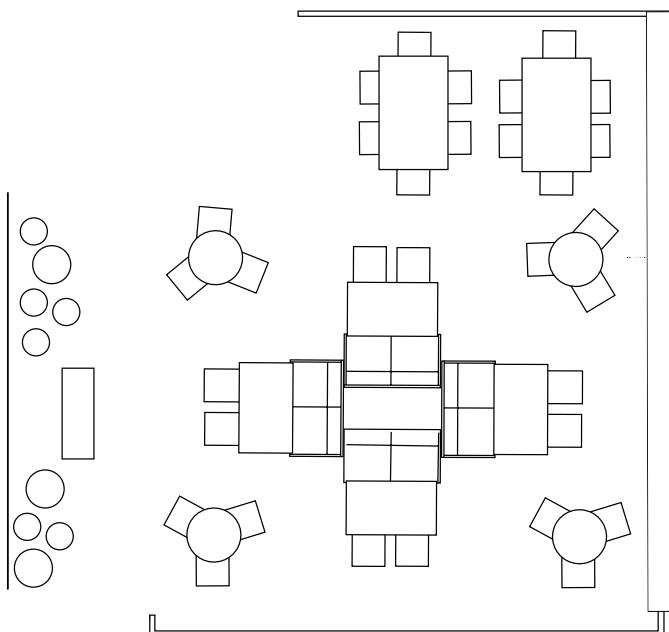


# Opal's

## COVERED PATIO

The covered patio at Opal's Oysters offers a comfortable year-round retreat, complete with a welcoming fireplace that adds warmth and ambiance. It's a relaxed yet stylish setting for lingering over drinks and oysters, whether on a crisp evening or a breezy afternoon.

CAPACITY: 40





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READY TO BOOK YOUR NEXT EVENT?



PLEASE REACH OUT WITH YOUR INQUIRY.

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