



PRIVATE DINING MENU



228 SOUTH 8TH STREET | WACO 76701

254-300-5692

PRIVATEDINING@OPALSOYSTERS.COM

WWW.OPALSOYSTERS.COM



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



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





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

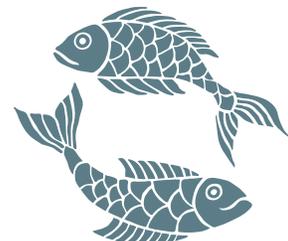
Brown butter crumble & guava coulis

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



SEASIDE STARTERS

“SEA WALL”

Customize your coastal tower: Select a minimum of three coastal offerings. Subject to seasonality and availability. *gf*

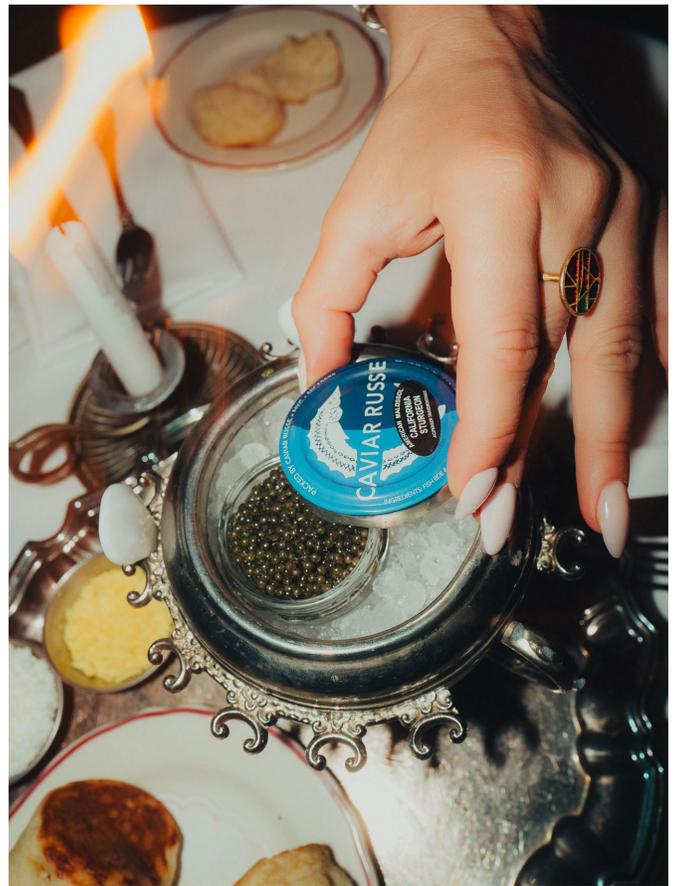
DOZEN OYSTERS
LOBSTER TAIL
1/2 DOZEN SHRIMP
1/2 DOZEN SNOW CRAB CLAWS
DOZEN CHILLED MUSSELS
DOZEN LITTLE NECK CLAMS

COASTAL OYSTER OFFERINGS

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

CAVIAR SERVICE

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



COLD PLATE SHAREABLES

CRUDO PLATE

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

JUMBO SHRIMP COCKTAIL

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

STEAK TARTARE

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

SEASONAL FRUIT & BURRATA

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

TRUFFLED DEVILED EGGS

Shaved truffle *gf*



HOT PLATE SHAREABLES

SEASIDE HOTCAKES

Smoked trout roe, honeycomb & cultured butter

BROILED OYSTERS ‘FRENCHIE STYLE’

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

STEAMED MUSSELS

Garlic, shallot, Pernod & grilled pesto parm bread

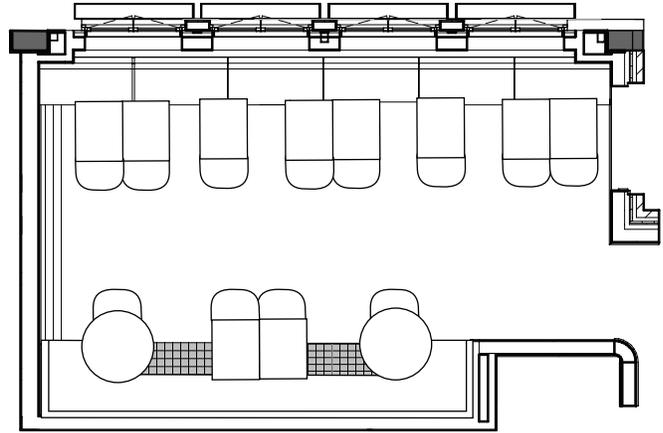


Opal's

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

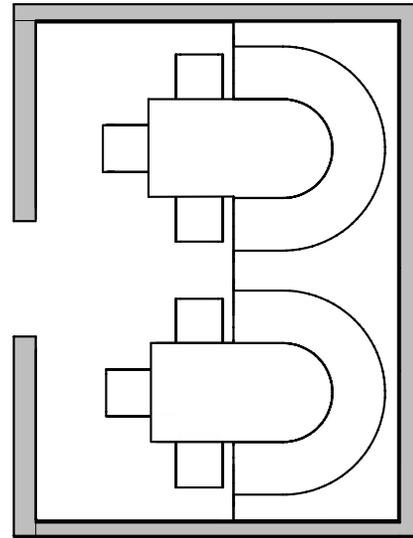


Opal's

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

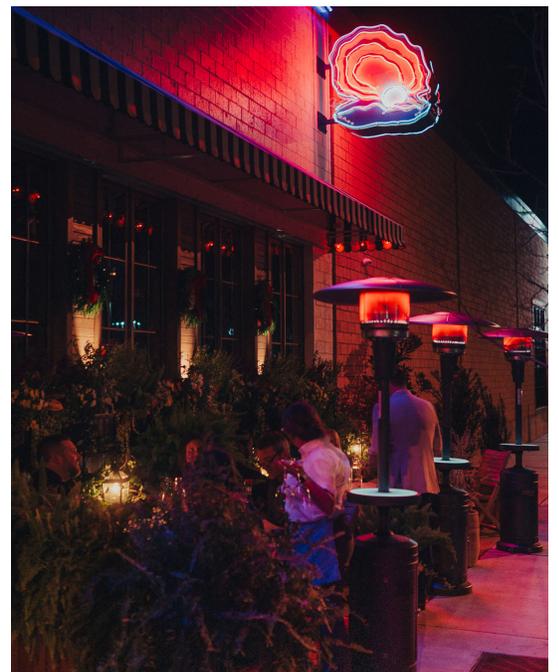
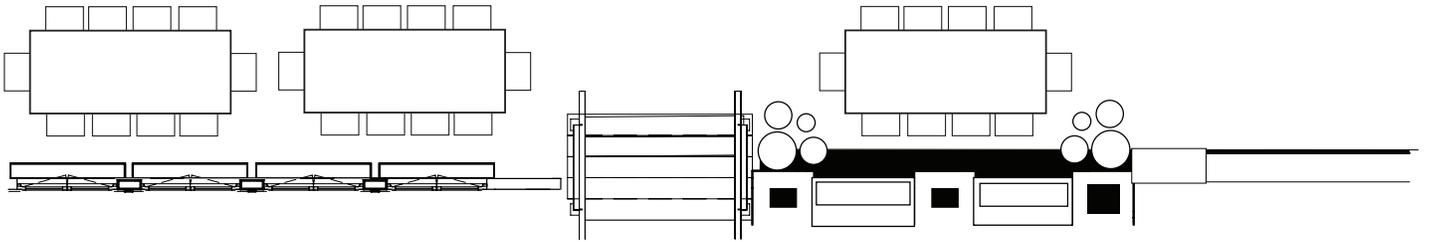


Opal's

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

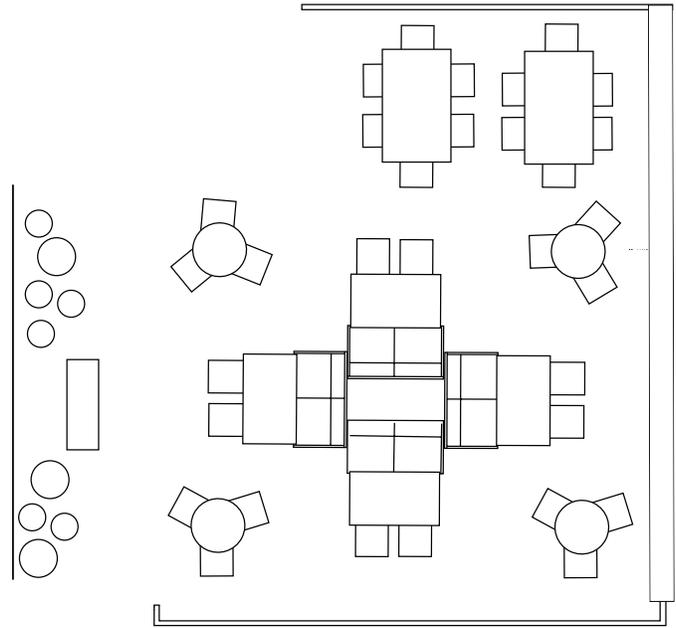


Opal's

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





READY TO BOOK YOUR NEXT EVENT?



PLEASE REACH OUT WITH YOUR INQUIRY.

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