Opal's

PRIVATE DINING MENU

Lunch

228 SOUTH 8TH STREET | WACO 76701

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PRIVATEDINING@OPALSOYSTERS.COM

WWW.OPALSOYSTERS.COM

Two Course Lunch Menu

$45 PER GUEST

BEVERAGE PACKAGES AVAILABLE - INQUIRE WITH EVENT MANAGER

FIRST COURSE

SELECT FOUR

BLUE CRAB CAKE
Caramelized lemon & truffle yuzu butter

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

SHRIMP FRANCESE
Lightly battered shrimp, lemon, white wine & butter sauce

CLAMS LINGUINE
Champagne, garlic butter cream sauce & basil pesto

TEXAS REDFISH

RED SNAPPER

FRESH SALMON

PURPLE HAZE & BERRIES
Baby greens, fig, praline pecans, strawberries & basil-balsamic vinaigrette

Add Grilled Shrimp or Petite Salmon

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

Add Grilled Shrimp or Petite Salmon

SECOND COURSE

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 SECOND COURSE

SELECT TWO

CHEESY TRUFFLE POLENTA

BROCCOLINI & POWDERED BACON

CARAMELIZED CAULIFLOWER

HOUSEMADE FRIES

Three Course Lunch Menu

$65 PER GUEST

BEVERAGE PACKAGES AVAILABLE
INQUIRE WITH EVENT MANAGER

FIRST COURSE

SELECT TWO

CRUDO PLATE
Smoked salt, capers, olive oil & citrus wasabi vinaigrette

SHRIMP COCKTAIL
Garlic-lime seasoned poached shrimp, tabasco cocktail & spicy ranch crackers

DEVILED EGGS
Shaved black truffle

BROILED OYSTER 'FRENCHIE STYLE'
Warm caramelized onion-bacon jam & whipped gruyere

TUNA TARTARE
Ginger, soy, avocado, jalapeno, spiced seeds, tostada

THIRD COURSE

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

SECOND COURSE

SELECT FOUR

PURPLE HAZE & BERRIES
Baby greens, fig, praline pecans, strawberries & basil-balsamic vinaigrette

Add Grilled Shrimp or Petite Salmon

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

Add Grilled Shrimp or Petite Salmon

BLUE CRAB CAKE
Caramelized lemon & truffle yuzu butter

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

CLAMS LINGUINE
Champagne, garlic butter cream sauce & basil pesto

SHRIMP FRANCESE
Lightly battered shrimp, lemon, white wine & butter sauce

TEXAS REDFISH

RED SNAPPER

FRESH SALMON

SHAREABLE SIDES

SERVED WITH SECOND COURSE

SELECT TWO

CHEESY TRUFFLE POLENTA

BROCCOLINI & POWDERED BACON

CARAMELIZED CAULIFLOWER

GARLIC & PARMESAN FRIES