

[www.19primesteak.com](http://www.19primesteak.com)  
[www.19rawoysterbar.com](http://www.19rawoysterbar.com)

B R O C H U R E  
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# SPECIAL EVENTS & FUNCTIONS





# DETAILS MATTER IN EVERYTHING WE DO



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# CAPACITIES + SITE PLAN

## PRIVATE DINING ROOM ( PDR | INSIDE )

- Capacity
  - Seated parties up to **45**
  - Cocktail parties up to **60**
- Additions:
  - **PARTIAL BACK PATIO** rental available with PDR (tables near the private entrance, not the round tables)
  - Perfect for a Dory Boat Setup/Welcome Area/indoor-outdoor space
    - Welcome Receptions
    - Corporate Events
    - Birthdays

## PRIME LIBRARY ( SEMI-PRIVATE )

- Capacity
  - Seated parties up to **36**

## OUTDOOR BACK PATIO ( PARTIAL PATIO | SEMI-PRIVATE )

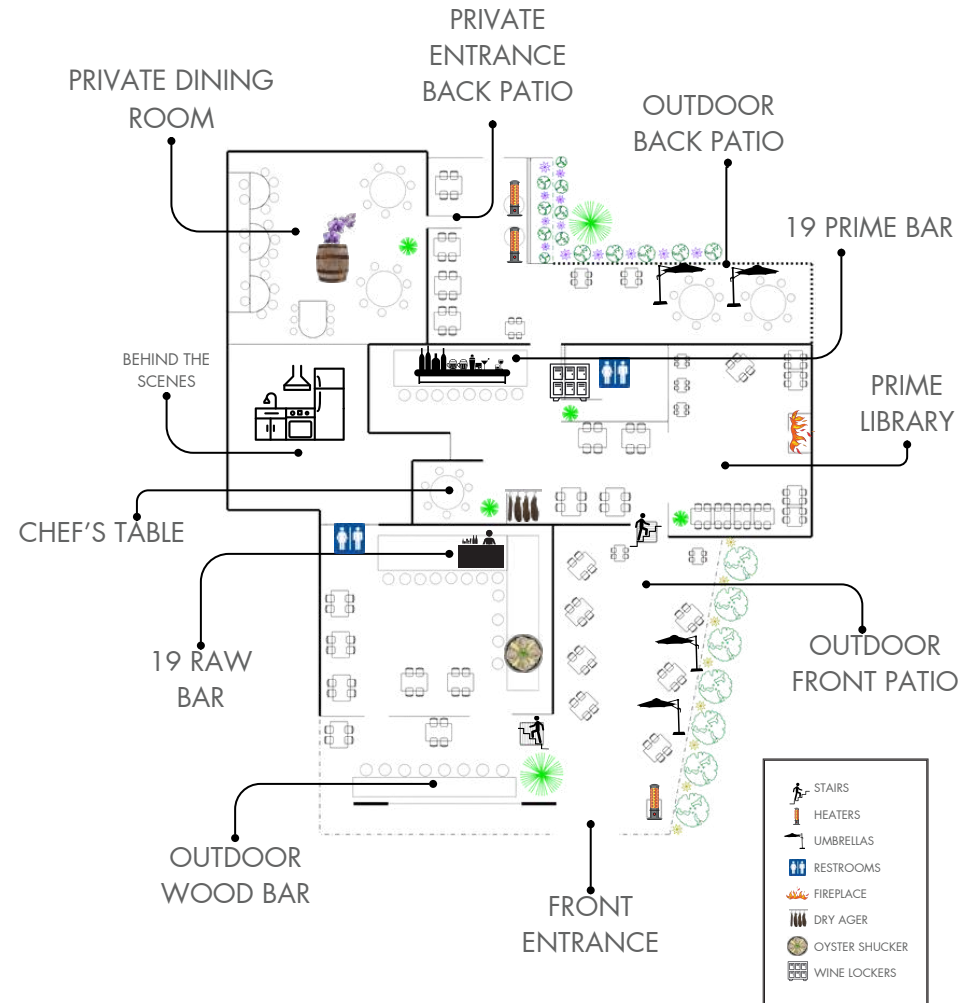
- Capacity
  - Seated parties up to **16**
  - Two round tables of 8 next to each other

## OUTDOOR FRONT PATIO

- Capacity
  - Available for full buyout up to **180**

## CHEF'S TABLE EXPERIENCE ( INSIDE | SEMI-PRIVATE )

- Capacity
  - Seated parties up to **7**, maybe **8**
  - An evening to remember that can be customized!





# ✦ PRIVATE DINING ROOM



## EXCLUSIVE

The private dining room offers a secluded and exclusive space, ideal for guests who seek a more intimate and personal dining experience away from the main restaurant area and busy Martha's Vineyard crowds. There's a private entrance and private restroom available.



## VINEYARD VIBES

Embrace Martha's Vineyard with our distinctively 'Vineyard' ambiance. The room can feature unique local touches like a Dory Boat and oyster options from local vendors, providing an authentic experience that captures the spirit of the island.



## CUSTOMIZED

Whether it's a corporate meeting, family gathering, or a celebration take advantage of the opportunity to create a custom menu tailored to the preferences and dietary requirements of your group.



## RENOVATED

Now featuring large windows that frame the serene beauty of an outside garden. It's a tranquil and picturesque backdrop for your dining experience.





# SEMI-PRIVATE LIBRARY



## INTIMATE

The Library Room, where coziness and elegance intertwine, offers an intimate setting ideal for small gatherings, lending a touch of sophistication to your event.



## ACCESSIBLE

Offering the charm and sophistication of our venue at a more accessible price point, the Library Room is an ideal choice for those seeking an elegant experience that aligns with a variety of budgets



## SEASONAL CHARM

Experience the enchanting view of a blossoming pink tree, possibly a cherry variety, through the room's windows in June, adding a picturesque backdrop to your event. In cooler weather, a warm and welcoming fireplace serves as the room's centerpiece.



## VERSATILE

Perfect for various events, from relaxed meetings to social gatherings, the Library Room adapts to your needs while maintaining its unique character.





# ✦ ROOM GALLERY



PRIVATE DINING

SEMI-PRIVATE LIBRARY



# BUILD-YOUR-OWN SET MENUS

## Sit Down Events Are Typically 3-4 Courses

- Your choice of items selected from our most current menu. This is 100% customizable based on your favorites. Menu must be chosen 2 weeks prior to event

## Sample Menu

- 3 Choices of Appetizers
  - Served Family-Style or Per Person
- 3 Choices of Entrees
  - Recommended options of 1 Meat, 1 Fish, 1 Chicken
- 3 Choices of Side Dishes
  - Served Family-Style
- Shared Desserts

## 2023 DINNER MENUS

Check out  
19rawoysterbar.com  
for most current menus

19	
OYSTERS & CLAMS	
Mock 6 per order: \$5.75 each (Champagne Magnifica, Kitchin Panes, Cocktail Sauce)	
HONEY SUCKLE* - Katama, MV	
IGNATURE* - Katama, MV	
MY SPARKPOINT* - Menemsha, MV	
HUSSELTON HEADS* - V Haven, MV	
LITTLESUCK CLAMS* - 18	
Add a Bump of Caviar* - 8	
COCKTAILS & CAVIAR	
U10 SHRIMP COCKTAIL - 19	
LOBSTER TAIL COCKTAIL - 25	
WHITE STURGEON CAVIAR* - 30 Grams - 90	
SOUPS & SALADS	
House Caesar - 16	
Hearts of Romanesco, White Anchovies, Parmesan	
Bibb Salad - 21	
Letterm-Agave Vina, Goat Cheese, Strawberry, Pistachios	
Vine-Ripe Tomato Salad - 18	
Arugula, Watermelon, Guacamole, Lemon Vina	
Lobster Salad - 34	
House Made Chowder - 13	
Apple Smoked Bacon	
SMALL PLATES	
Lobster Caviar Sliders - 24	
Single Sliders, Lobster, Caviar, Cheddar, Vinaigrette, Grilled Brioche Bun, Vinaigrette Chips	
P&I Mussels - 22	
Red Curry Cream, Cilantro, House Coconut	
Baked Oysters - 19	
Pancetta, Caramelized Onion, Chives	
Buttata - 21	
Shrimp Pesto Salad, Aged Pig Bolognese, Goat Cheese	
Charred Octopus - 23	
Paprika Bone, Potatoes, Chives	
Pan-Fried Prosciutto Mozzarella - 17	
Aged Pig Bolognese, Grape Tomato Salad	
CRUDOS & CEVICHE	
Tuna Poke* - 22	
Tahini Sesame Vina, Mango, Shrimp, Mahi-Mahi Chips	
Tuna Carpaccio* - 22	
Limonecello Basil, Black Tahini	
Tuna Tartare* - 22	
Panini, Lemon Peel, Avocado, White Shrimp, Caviar	
Salmon Belly Crudo* - 19	
Salmon Chikarom, Ginger Soy	
Scallop Crudo* - 23	
Island Sesame Oil, Potatoes	
Cod Ceviche* - 18	
Vinegar Chips, Lime Bolognese, Sage	
Seafood Ceviche* - 23	
Shrimp, Scallops, Cod, Octopus, Tamarind	
Menage A Trois - 26	
Lobster, Shrimp, Blue Crab, Avocado, Lime Vina	
Filet Mignon Tartare* - 24	
Trout Potatoes, Capers	



# SETUPS + STATIONS

## Our Custom-Made MV Dory Boat

- Loaded with fresh local oysters + jumbo shrimp
- Deconstructed Artisanal cheeses, cured meats, jams, fresh fruit, and a variety of nuts

## Small Bites

- Favorites:
  - Prosciutto Mozzarella
  - Lobster Caviar Sliders
  - Filet Mignon Sliders
  - Chicken Satay
  - Burrata & Balsamic Crostinis
  - Pickled Veggie Crudites
  - Chicken Satay
  - Baked Oysters with Pancetta
  - Mini Tuna Tartar on Crostinis
  - Mini Smoked Salmon Sandwiches



## FOOD STATIONS

Many items can be altered for large groups and created for a "station" instead of plated dinner. Works best with buy-outs or PDR rental. Just let us know your ideas/favorites!

19	
SIMPLY FISH	
Herb-Baked Cod - 19	
Lime Butter Biscuits, Charred Lemon	
Swordfish - 39	
Cori Sesame, Lime Butter Biscuits, Charred Lemon	
Halibut - 43	
Lime Butter Biscuits, Charred Lemon	
Faroe Island Salmon - 36	
Lime Butter Biscuits, Pesto Tahini	
INTERESTING SHELLFISH	
Lobster Bolognese - 54	
Pan-fried, Fried Biscuits, Caramelized Onion	
Butter Poached Lobster Tails - 54	
Caviar, Potatoes, Caramelized Onion	
Scallop Bowl - 44	
Shrimp Fried Rice, Sesame Oil, Scallops, Potatoes	
Shrimp & Grits - 59	
Alpacas, Shrimp, Smoked Tomato Grits, Macadamia Tiramisu Vina	
NOT JUST FISH	
Roasted Half Chicken - 30	
Oregano, Potatoes, Mashed Potatoes	
Pork Chop, Potatoes - 46	
Pan-fried, Caramelized Onion, Caramelized Onion	
COMPLEMENTS	
Isaleno Creamed Caviar - 14	
Dauphinoise Potatoes with Truffle Oil - 18	
Pork Belly Mac & Cheese - 19	
Smoked Tomato Grits - 15	
Fingerling Potatoes - 14	
Shrimp Fried Rice - 22	
Scallop Potatoes - 12	
Brussels Sprouts with Pork Lard - 16	
Scallops Goat Cheese Mash - 14	
1 lb Loaded Baked Potatoes with Bacon - 16	
Steamed Asparagus - 16	
Whole Baked Cauliflower & Potatoes - 19	
Cauliflower Carbonara & Potatoes - 24	
DRY-AGED STEAKS	
NEW YORK* 16oz - 69	
COWBOY* 12oz - 79	
PORTERHOUSE* 16oz - 175	
TOMAHAWK* 48oz - 198	
WET-AGED STEAKS	
FILET* 12oz - 63	
SKIRT* 12oz - 43	
CHOPS	
VENISON* 8-10 oz - 58	
BISON* 24-30 oz - 79	
ADD-ONS	
Calamari Crab - 22	
3 Shrimp - 19	
Lobster Tail - 25	
3 Sea Scallops - 35	
STEAK SAUCES	
Asiago Bolognese - 12	
Black Chives - 12	
Horseradish Crema - 12	
Port Dressing - 12	
'Steak' Steak Sauce - 12	



# ✦ FOOD GALLERY





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## ✦ BEVERAGE SELECTIONS

### **Beverages Based On Consumption**

- Open Bar with Wine, Liquor, Beer allowed
- Wine & Beer Only
- All beverages charged on consumption. You are only charged for what you consume
- Please select 1 white, 1 red, 1 rose, and 1 bubbles from our wine list 2 weeks prior to your event

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## ✦ BEVERAGE ADDITIONS

### **Welcome Drink**

- Glass of champagne ready upon arrival or another drink of choice

### **Custom Cocktails**

- A drink for the bride & groom or a corporate-themed cocktail. We will help you create one based on the liquor of your choice
- Beverage signs can be created to post at the bars



# **PRICING + FEES**

## **Minimum Spends**

- Our pricing depends on minimum spends, which varies depending on the day, season, and specific needs of your event.
- Minimum spends range between \$5,000 and \$15,000 + taxes, fees, gratuity

## **Specific Dates**

- July, August & parts of September are premium times where the prices are higher to reflect the demand for our venue.
- Holidays and special events on Martha's Vineyard are also premium times.
- During the "off-season" we have more flexibility because it's not a "premium" time

## **Pricing**

- Every event is unique, so we consider pricing on a case-by-case basis.
- This allows us to provide personalized and transparent pricing that aligns with your requirements and our expectations

## ***How does the minimum spend work?***

- The minimum spend for your event includes all food and beverage. If the minimum spend is not met, the remaining balance will be charged as a space rental fee on the final bill. Meeting or exceeding the minimum spend covers your total consumption and applicable fees, after accounting for any deposits made.

## ***What are the other taxes and fees?***

- State tax (6.25%), administrative fees (5%), gratuity (20%), and a space rental fee ONLY if the minimum spend is not met. These are detailed separately in your contract. There is no gratuity applied to the space rental fee.



✦ **THANK YOU**  
WE CAN'T WAIT TO HOST YOUR  
SPECIAL EVENT!

