

Pricing reflects market conditions when originally created. Please re-price for accurate food cost



Tonight's Special is...

Char-Broiled Oysters

If there is a menu upon arriving in heaven I'm certain it begins with raw oysters. There is nothing quite as satisfying as a freshly shucked oyster overflowing with that ice cold briny liquor and sweet tender oyster meat. Unless of course you consider cooking them. Introduce these beautiful bivalves to the broiler and you will see just how easy it is to take the humble oyster to the next level of gastronomic perfection.

Item	Code	Cost
Oysters 1/2 dozen	#30370	\$5.21
1oz Shallots, minced	#2331	\$0.05
1cl Garlic, crushed	#8215	\$0.09
1tsp Lemon Juice, fresh	#2072	\$0.06
1tsp Parsley, chopped	#2280	\$0.02
1oz Butter, softened	#8908	\$0.13
1oz Louisiana Hot Sauce	#31572	\$0.06
1oz Shaved cheese blend	#43478	\$0.30
1pc Baguette	#32084	\$0.27

Suggested Price
 \$14.99
 Plate Cost
 \$6.19
 Food Cost
 41%
 Profit Dollars
 \$8.80



Oyster sizes: Cocktail size can start at 1½ inches across. Market size is approximately 3 - 4 inches across. 5 inches and up are considered large Shucked oysters are designated according to size ranging from the;

Largest "counts" to Smallest "standards"	
standard	240 to 400 meats/gallon
select	190 to 239 meats/gallon
extra select	160 to 189 meats/gallon
count	under 160 meats/gallon

1. To make the sauce, in a small bowl whip together - shallots, garlic, lemon juice, parsley, hot sauce and softened butter.
2. Lightly scrub each oyster with a soft brush in clean water.
3. Separate each shell with an oyster knife keeping the oyster meat in the cup side of the shell.
4. Place the oysters on the grill and let them cook in their own juices for a few minutes, just until they start to bubble and the edges curl.
5. Top each with a generous portion of the sauce, enough to fill up the shell. When the sauce starts to bubble and sizzle sprinkle each oyster with the Parmesan, Romano & Asiago cheese blend.
6. Serve with crusty bread and lemon wedges

Not Responsible for Typographical Errors.