

PHIL'S OYSTER BAR
EST. 1950
& SEAFOOD

Phil's

OYSTER BAR
& SEAFOOD

BATON
ROUGE
Louisiana

CATERING MENU

SERVING SIZES

HALF PAN SERVES 8-10 | FULL PAN SERVES 16-20

1 QRT. SERVES 4 CUPS OR 2 BOWLS

1 GAL. SERVES 16 CUPS OR 8 BOWLS

Call or text 225-335-7833 to order today!

PhilsOysterBar.com

Updated 12.29.23 • For current pricing, please visit PhilsOysterBar.com

SEAFOOD

Boiled Shrimp
\$2 Per Piece

Grilled Shrimp
\$2 Per Piece

Fried Shrimp
\$2 Per Piece

Fried Oysters
\$2.50 Per Piece

Fried Catfish Strips
\$2.75 Per Piece

SOUPS

Crab & Corn Bisque
\$37.50 – Quart
\$150 – Gallon

Creole Tomato Basil Soup
\$21 – Quart
\$84 – Gallon

Seafood Gumbo
Includes rice in a separate container
\$38 – Quart
\$152 – Gallon

Chicken & Andouille Gumbo
Includes rice in a separate container
\$25 – Quart
\$100 – Gallon

OYSTERS

Only served on-site by Phil's staff

Phil's World Famous Charbroiled Oysters
Market Price

Fresh Shucked Raw Oysters
Market Price

SALADS

Caesar Salad
Dressing on the side
\$45 – Half Pan
\$80 – Full Pan

Sensation Salad
Dressing on the side
\$40 – Half Pan
\$80 – Full Pan

Harvest Salad
Dressing on the side
\$40 – Half Pan
\$80 – Full Pan

House Salad
Dressing on the side
\$45 – Half Pan
\$85 – Full Pan

TRAYS

Shrimp or Catfish Po'boys
\$55 – Small // 3 Po'boys cut into 4s \$150 – Large // 6 Po'boys cut into 4s

APPETIZERS

Crab Fingers
Available Marinated, Fried, and Sautéed
\$100 – 1 Pound

Boudin Balls
\$2 Per Piece

Buffalo Chicken Wings
\$2 Per Piece

Fried Crab Ball
\$3 Per Piece

Mini Crab Cake
Bite-sized
\$4 Per Piece

Crab Cake
\$3 Per Piece

Crab Claws Bordelaise
Sautéed in garlic butter
\$120 – Half Pan
\$260 – Full Pan

Crab Dip
\$60 – Half Pan
\$120 – Full Pan

Crab Stuffed Mushroom
\$3.50 Per Piece

Crawfish Cheesecakes
Bite-sized
\$2 Per Piece

Crawfish Pies
Bite-sized
\$2 Per Piece

Caprese Skewers
\$26 – Dozen

Phil's Fried Pickles
\$30 – Half Pan
\$60 – Full Pan

Meatballs
Bite-sized
\$2.75 Per Piece

Meat Pies
\$2 Per Piece

Fried Chicken Drumettes
\$2 Per Piece

Fried Chicken Tenders
Includes remoulade sauce
\$1.50 Per Piece

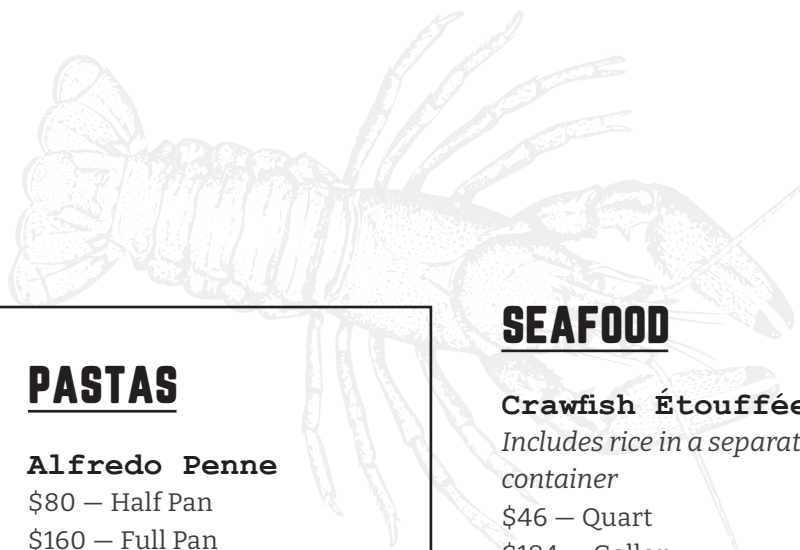
Spinach Artichoke Dip
Includes chips
\$160 – Full Pan

Shrimp Spinach Artichoke Dip
Includes chips
\$220 – Full Pan

Sliders
\$3 Per Piece
\$3.25 Per Piece
Add Cheese

Stuffed Shrimp
\$5 Per Piece

ENTRÉE DISHES



SEAFOOD

PASTAS

Alfredo Penne

\$80 – Half Pan

\$160 – Full Pan

Chicken Alfredo Penne

\$105 – Half Pan

\$210 – Full Pan

Shrimp Alfredo Penne

\$100 – Half Pan

\$200 – Full Pan

Mac & Cheese

\$56 – Half Pan

\$112 – Full Pan

New Orleans Pasta

Penne pasta with chicken and andouille sausage in a Creole tomato sauce

\$65 – Half Pan

\$130 – Full Pan

Crawfish Vermilion Pasta

Louisiana crawfish tails in a Creole cream sauce with penne pasta

\$120 – Half Pan

\$220 – Full Pan

Spaghetti & Meatballs

In Mama's red sauce

\$115 – Half Pan

\$230 – Full Pan

Crawfish Étouffée

Includes rice in a separate container

\$46 – Quart

\$184 – Gallon

Crawfish Mac & Cheese

\$90 – Half Pan

\$180 – Full Pan

New Orleans BBQ Shrimp

\$2.25 Per Piece

Trout Almondine

With roasted almonds and lemon butter sauce

\$23.99 Per Piece

\$123.99 – 6 Pieces

\$243.99 – 12 Pieces

Trout Pecan

\$20 Per Piece

\$140 – 8 Pieces

\$275 – 16 Pieces

CHICKEN

Grilled Chicken Breast

Boneless

\$8 Per Piece

Grilled Chicken Pesto

\$9 Per Piece

\$80 – 10 Pieces

\$160 – 20 Pieces

Chicken & Andouille Jambalaya

\$70 – Half Pan

\$135 – Full Pan

Chicken Piccata

\$9 Per Piece

\$90 – 10 Pieces

\$180 – 20 Pieces

BEEF

Hamburger Steak

With caramelized onions & brown gravy

\$6 Per Piece

Roast Beef Debris

With gravy

\$90 – Half Pan

\$185 – Full Pan

PORK

Red Beans & Rice

With smoked sausage

\$80 – Half Pan

\$160 – Full Pan

LAGNIAPPE

SIDES

Asparagus

Blanched or grilled

\$55 – Half Pan

\$80 – Full Pan

Baby French Green Beans

\$55 – Half Pan

\$110 – Full Pan

Broccoli

\$35 – Half Pan

\$50 – Full Pan

Coleslaw

\$65 – Half Pan

\$35 – Full Pan

French Fries

\$35 – Half Pan

\$70 – Full Pan

Crawfish Spoonbread

\$120 – Half Pan

Parmesan Polenta

\$60 – Half Pan

Mashed Potatoes

\$55 – Half Pan

\$105 – Full Pan

Pasta Salad

\$45 – Half Pan

\$90 – Full Pan

Potato Salad

\$40 – Half Pan

\$80 – Full Pan

Stuffed Potatoes

\$5.99 – Each



DESSERTS

White Chocolate Bread Pudding

With Amaretto crème Anglaise

\$65 – Half Pan

\$125 – Full Pan

Ricotta Cheesecake

\$80 – 10 Inch Cake

Phil's Bread Pudding

\$45 – Half Pan

\$90 – Full Pan

ADD-ONS

Horseradish

\$4.50 – Cup

Cocktail Sauce

\$12 – Pint

Remoulade

\$6 – Pint

\$12 – Quart

Tartar Sauce

\$6 – Pint

\$12 – Quart

Sensation Dressing

\$10 – Pint

\$20 – Quart

BREAKFAST

Grits

\$80 – Full Pan

Manda Sausage

\$155 – Full Pan

Scrambled Eggs

\$70 – Full Pan



OFF-SITE BAR PACKAGES

For
Off-site
only

WINE

House Wine:
\$30 Per Bottle
Chardonnay, Pinot Noir,
Cabernet, Sauvignon
Blanc, Brut

Premium:
\$75 Per Bottle
Frank Family Chardonnay,
Frank Family Cabernet,
Frank Family Pint Noir

BEER

\$75 Per Case
Michelob ULTRA, Miller Lite,
Bud Light, White Claw Hard
Seltzer, Corona, Abita Amber,
Purple Haze, Shiner Bock

SOFT DRINKS & MIXERS

\$30 Per Case

Lemons & Limes
\$10 Per Quart

LIQUOR

Bronze:
\$30 Per Bottle
House Vodka, Gin, Rum,
Tequila, Whiskey, Scotch

Silver:
\$60 Per Bottle
Titos Vodka, Tanqueray
Gin, Bacardi Rum, Tres
Agaves Blanco Tequila,
Jack Daniels, Dewar's
Scotch

Gold:
\$80 Per Bottle
Grey Goose, Bombay
Sapphire, Bayou Silver
Rum, Don Julio Tequila,
Woodford Reserve, Johnny
Walker Black

EXTRAS

Disposable plates, utensils, napkins and drinkware can be provided for a charge of \$2 per person.

Disposable chafing dishes (wire frame, aluminum pans, serving utensils, and two 6-hour sternos) are available for \$25 each.

DELIVERY & DROPOFF SERVICE

There is a delivery charge of \$50 for all catering orders.

If your hot food will be eaten over the course of several hours, such as for tailgates, we recommend using chafing dishes with sternos to keep warm.

For deliveries where the hot items will be eaten shortly after delivery, no chafing dish with sternos are needed. Food goes straight from our ovens into a Cambro (hot box), sealed closed and transported to you within minutes.