



T H E

BARKING CRAB®



# PRIVATE EVENTS INFORMATION



88 SLEEPER STREET, BOSTON, MA 02210  
WWW.BARKINGCRAB.COM



---

## CONCEPT

---

We are Boston's original urban clam shack, situated directly on the Fort Point Channel in the Seaport District. Since opening our doors in 1994, the Barking Crab has been a landmark restaurant, and considered the "go-to" place for drinks, food, and live music on the waterfront. Our main priority is to ensure our guests have a terrific dining experience while our commitment to great service is built by our experienced and friendly staff.

---

## CUISINE

---

Guests enjoy a variety of fresh, ingredient-driven seafood dishes that showcase the best of New England. Our focus is on providing an authentic New England clambake experience along with a mix of modern interpretations and timeless classics.

---

## WHAT SETS US APART

---

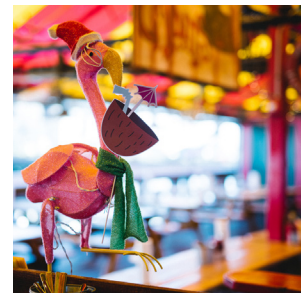
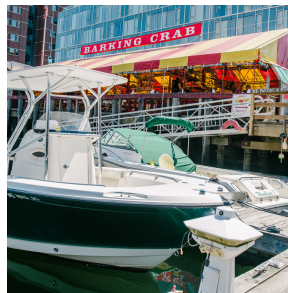
The Barking Crab is one of the most iconic destinations for the true Boston experience. You and your guests will enjoy sweeping views of the Boston skyline in a casual and laid-back atmosphere while enjoying delicious food and drinks served up by our capable staff.

---

## LOCATION

---

Conveniently located on Sleeper Street, the Barking Crab offers waterside dining with the Boston skyline as a backdrop. We are an easy 10-minute walk from South Station (Red Line) and a mere 3 minutes from Courthouse Station (Silver Line).



---

## HISTORY

---

In the 1980's and 90's the building served as a retail lobster shop called "Neptune Lobster" where live lobsters were sent out across the city and the world. The deck area was a seasonal outdoor restaurant called "Venus - Seafood in the Rough" that served up fried food by the paper plateful to hungry Bostonians. Our current incarnation as The Barking Crab retains much of the original structure and salty charm.

---

## WHO CAN RESERVE?

---

Our private event packages are appropriate for groups of 15 guests or more. Groups under 15 can make a reservation by visiting the Reserve section on our website: [BarkingCrab.com](http://BarkingCrab.com). Please note that the seasonal nature of our menu means that events booked in advance are subject to change based on availability and price.

---

## EXPERIENCES

---

We are pleased to be able to offer add-on experiences that will help take your event to the next level. We have had groups in the past participate in an oyster shucking class, a wine pairing course, interact with and Instagram a live 10lb lobster, compete in a corn hole tournament and more!

---

## PARKING

---

Parking is available in various lots and garages in the Seaport area. The closest garage at 75 Sleeper Street, in the One Seaport Garage at the lower level of The Benjamin.



# SPACE OPTIONS

The Barking Crab is open year-round with a variety of different space configurations to choose from. Please inquire with the Director of Sales to see which scenario is best for your numbers!

## TENT



The outside tent space features a large bar area and family style seating. Open to breezes in the summer, the tent is heated and insulated during the autumn and winter months, the tent is truly a perfect space for larger groups!

## BAR AREA



The Bar Area is the perfect space for everyone to mingle and socialize! The space overlooks the Boston Harbor onto Boston's Financial District.

## THE LOBSTER ROOM



The famous indoor Lobster Room is typically a private space. Large windows overlook the Fort Point Channel easily slide open conveying the room into an open-air space. The room is air conditioned during the summer months and features a wood burning stove during the winter. Not to mention live lobster tanks sit right behind the bar area!



88 SLEEPER STREET, BOSTON, MA 02210  
[WWW.BARKINGCRAB.COM](http://WWW.BARKINGCRAB.COM)

# CHOOSE YOUR MENU

Please note: Buffet packages require a cocktail/reception style event, family dinners require a seated area

## BOATSLIP MENU

\$58/person (Family Style or Buffet)

- Choose House Salad or New England Clam Chowder
- Choose two Midtide entrees
- Choose two sides

Appetizers and desserts can be added, please see page 7

## NEPTUNE MENU

\$68/person (Family Style or Buffet)

- Choose House Salad or New England Clam Chowder
- Choose one Midtide entree
- Choose one Hightide entree
- Choose two sides

Appetizers and desserts can be added, please see page 7

## LUNAR MENU

\$78.50/person (Family Style or Buffet)

- Choose House Salad or New England Clam Chowder
- Choose one Midtide entree
- Choose one Hightide entree
- Choose one Kingtide entree
- Choose three sides

Appetizers and desserts can be added, please see page 7

## MID TIDE ENTREES

Crab Roll  
Lobster Roll  
Seasonal Lobster Roll  
Buttermilk Fried Chicken  
Grilled Salmon Filets  
Fried Clam Roll  
Lobster Mac n Cheese  
Fried Oyster Po' Boy  
Cheeseburger Sliders  
Crab Cake Sliders  
Buffalo Shrimp Sliders  
Wild Salmon  
Fried Haddock  
Baked Haddock  
Stuffed Flounder  
Grilled Steak Tips  
Grilled Veggie Kabobs

Add a third entrée for \$8.95/per person

## HIGH TIDE ENTREES

Fried Whole-Bellied Clams  
Crab Salad Sliders  
Lobster Sliders  
Lobster & Brie Grilled Cheese  
Chicken Stir-fry w/ Veggies  
Fried Oysters  
Fried Shrimp  
1.25lb Boiled Lobster  
1.25lb Grilled Lobster  
1.25lb Roasted Lobster  
1.25lb Baked Lobster  
Swordfish Kabobs  
Dungeness Crab Legs  
Seafood casserole  
Fried Scallops  
Grilled Scallops  
Crispy Fish Tacos

Add a third entrée for \$8.95/per person

## KING TIDE ENTREES

King Crab Legs  
Dungeness Crab Legs  
Stone Crab Claws  
Junior Platter (1 per guest)  
2lb Boiled Lobster (1 per guest)  
2lb Fire Grilled Lobster  
2lb Roasted Lobster  
2lb Oven Baked Lobster

Add a third entrée for \$8.95/per person

## SIDES

Steamers  
Corn on the Cob  
Roasted Potatoes  
Sweet Potato Fries  
Summer Squash & Zucchini with Garlic  
Sautéed Spinach  
Coleslaw  
Jasmine Rice  
Seasonal Vegetables  
Asparagus  
Buttermilk Battered Onion Rings  
Potato Salad  
Fries

Add an additional side for \$3.95 per person

## THE BARKING CRAB SHAREABLE MENU

\$82.50/person. Package includes:

- New England Clam Chowder
- Neptune Platter (1 seafood platter per 5 guests)
- Fisherman's Platter (1 platter per 5 guests)
- Corn on the Cob, Coleslaw & Roasted Potatoes.

If there is anyone in your group has special dietary restrictions, we can always accommodate those guests individually with different options once they are here or set something up beforehand.

All contracted events are before 18% gratuity, 7% local tax and a 5% administration fee.



# SEATED DINNERS

These are sample menus; some preparations are subject to change on the date of your event

## APPETIZERS

Choose one, served family style

### Hot Crab Dip

Creamy & cheesy dip with fresh crab meat, served with house-made tortilla chips

### Vegetable Stuffed Mushrooms

House made stuffing & garlic butter

### Rhode Island Calamari

Seasonal prep

### Ahi Tuna Tacos

Spicy mayo & avocado

## FIRST COURSE

Guests pick one upon arrival

### Seasonal Salad

Lemon-thyme vinaigrette

### New England Clam Chowder

Our award-winning recipe!

## SEAPORT MENU

\$58.50/person

Main Course, individual, chosen upon arrival

### Naked Lobster Roll

Loads of lobster meat poached in butter, served on a toasted bun with fries and coleslaw

### Wild Salmon

Preparation changes seasonally

### Fisherman's Platter

Fried clam strips, scallops, shrimp, haddock with fries and coleslaw

### Baked Haddock

Seasonal vegetables, jasmine rice

### Grilled Steak Tips

House-made marinade and roasted potatoes

### Veggie Kabob

Seasonal Preparation

## SLEEPER STREET MENU

\$71.50/person

Includes all Seaport options plus the following:

### New England Clam Bake

1.25 lb. steamed lobster, steamers, corn on the cob, potato salad

### Steamed Snow Crab

Succulent and mild steamed snow crab clusters, with corn on the cob

### Assorted Crab Legs

Assortment of snow crab clusters, Dungeness legs and King Crab legs with corn on the cob

### Junior Platter

1.25 lb. steamed lobster with 1lb. of snow crab clusters with Corn on the cob

## DESSERT

Additional \$7 per person

### Boston Cream Pie

If there is anyone in your group has special dietary restrictions, we can always accommodate those guests individually with different options once they are here or set something up beforehand.

All contracted events are before 18% gratuity, 7% local tax and a 5% administration fee.

# PLATTERS & APPETIZERS

## PLATTERS

	sm/lg
Cheese & Fruit	150/200
Vegetable Crudit�	150/200
Antipasto Board	450
Guacamole w/ Tortilla Chips	50/90
Crab Dip w/ Tortilla Chips	120/160
Clam & Bacon Dip	120
Fried Whole Bellied Clams w/ Tartar Sauce	40/lb
Fried Calamari	22/lb
Caesar Salad	120
Wedge Salad	120
Coleslaw	60
Spinach & Artichoke Dip	200
Chopped Salad	350
Spinach & Goat Cheese Salad	375
Crab, Avocado & Black Bean Nachos	350
New England Clam Chowder	5/person

## MINI PASTRY PLATTER

\$220, includes rotating seasonal mini pastries – great for large parties!

## APPETIZERS

	per/pcs
Crab Cakes	3.50
Mac & Cheese Cups	4
Bacon Wrapped Scallops	3.50
Bruschetta	3.50
Mini Lobster Rolls	12
Mini Crab Rolls	11
Mini Oyster Po' Boys	6.50
Mini Fried Clam Roll	5
Lobster & Brie Grilled Cheese	12
Beef or Chicken Satay	4
Coconut Shrimp	4.50
Fish Tacos	4.50
Asparagus Wraps	4.50
Boneless Buffalo Wings	3
Tuna Tartar on Wonton	4
Crab Salad on Cucumber	6.50
Veggie Stuffed Mushrooms	3.50
Seafood Stuffed Mushrooms	4.50
Smoked Salmon Crostini	4
Caprese Skewers	3.50
Crab & Avocado Quesadillas	4.50
Cheese & Jalapeno Quesadillas	3.50
Meat or Seafood Empanadas	4
Shrimp Veggie Spring Rolls	4.50
Seasonal Fritters	4
Roast Beef Crostini	3.50

## RAW BAR

	per/pcs
Jumbo Shrimp Cocktail	3.50
Cape Cod Oysters	3
Littleneck Clams	1.50
1/2 Chilled Lobster	mkt
1/2 Chilled King Crab	mkt

\*Unlimited Raw Bar \$35 per person!  
\*Prices are before Raw Bar rental fee

## SLIDERS

	per/pcs
Cheeseburger	3.50
Buffalo Shrimp	3.50
Fried Chicken	3.50
Roast Beef	4.50
Crab Cake	4
Crab Salad	7.50
Fried Clams	4
Fried Oysters	5.50

If there is anyone in your group has special dietary restrictions, we can always accommodate those guests individually with different options once they are here or set something up beforehand.

All contracted events are before 18% gratuity, 7% local tax and a 5% administration fee.

# BAR OPTIONS

## OPEN BAR BASED ON CONSUMPTION

---

A tab is started at the beginning of the event and closed out at the end. Everything “consumed” is added to your tab. Bar caps and drink tickets based on consumption are available.

## BAR CAP

---

This way we can give you regular updates on the bar. Once you’ve reached your cap, you choose to extend or switch over to a cash bar.

## DRINK TICKETS

---

Limits the amount of drinks per person, whatever anyone orders with that ticket is then added to the final invoice at the end.

## CASH BAR

---

Guests are responsible for their own drinks.

## PACKAGES

---

2 hours ....	Beer & House Wine: \$41 — Beer, Wine, Premium Liquor & Specialty Cocktails: \$68
2.5 hours ....	Beer & House Wine: \$46 — Beer, Wine, Premium Liquor & Specialty Cocktails: \$85
3 hours ....	Beer & House Wine: \$56 — Beer, Wine, Premium Liquor & Specialty Cocktails: \$102

## DRINK TICKET PACKAGES

---

1 Ticket ....	Beer & Wine: \$9.50 — Beer, Wine, Premium Liquor & Specialty Cocktails: \$12.50
2 Ticket ....	Beer & Wine: \$19.00 — Beer, Wine, Premium Liquor & Specialty Cocktails: \$25.00
3 Ticket ....	Beer & Wine: \$27.50 — Beer, Wine, Premium Liquor & Specialty Cocktails: \$37.00
4 Ticket ....	Beer & Wine: \$37.00 — Beer, Wine, Premium Liquor & Specialty Cocktails: \$50.00

If there is anyone in your group has special dietary restrictions, we can always accommodate those guests individually with different options once they are here or set something up beforehand.

All contracted out events an 18% gratuity, 7% local tax and a 5% administration fee.