

AQUATIC CULTURE

Culture on the Half Shell



FRESHLY SHUCKED FINESSE

Elevate your events with catered raw bars and fresh oysters on the half shell. Since 1997, Aquatic Culture has served sustainable seafood feasts for corporate events, weddings, and private parties. Expertly prepared by Chef John Myers and his seasoned culinary team, Aquatic Culture's raw bars, full-service catered parties, and custom menus are sought-after additions to events in the SF Bay Area and beyond.

OUR EVENTS

We specialize in custom menus created to showcase the finest, freshest seafood from vendors we know and trust. When you're planning a private celebration, corporate event, or backyard BBQ, count on us for polished presentation, professional service, and pristine cuisine.

[VIEW EVENTS](#)

THE MIGHTY OYSTER & OTHER TREASURES

- Sustainable seafood, specialty caviar, and oysters shucked to order
- Fresh ingredients from small scale local vendors we know and trust
- Creative menus customized for your event: think California cuisine with global influence and an expert's touch
- Dazzling raw bars, full-service events, and custom menus for private clients, corporate events, and holiday parties

[VIEW MENUS](#)

THE CREW

OUR CHEFS AND SHUCKERS

Our "secret sauce" is the decades of experience and good-natured professionalism we bring to every occasion. Whether we're stationed at the oyster bar, putting the finishing touches on a dish in the kitchen, or charming the crowd as a team of roving shuckers, we're committed to making every event special with our friendly service and culinary expertise.

[MEET THE CREW](#)

AQUATIC CULTURE
1530 Tiburon Blvd # 103,
Belvedere, CA 94920,
USA

ABOUT US
Bio
Food
Events

GET IN TOUCH
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OTHER SERVICES
Coming Soon!