

THE EMBARCADERO

Oysters à la Carte (per piece)

Kusshi \$2.72

Baynes Sound, BC
Smooth round shell, sweet finish

Malpeque small choice \$2.40

Malpeque Bay, PEI
The world famous Canadian, oyster, salty
with a mineral finish

Malpeque large premium \$3.98

Malpeque Bay, PEI
The world famous Canadian, oyster, salty
with a mineral finish

Hollie Wood \$2.70

Denman Island, BC
Tray raised and beach finished, moderately
briny with a cucumber finish

Shiny Sea \$2.32

New London Bay, PEI
Salty with a subtle sweet finish

Pickle Point \$2.84

Hope River, PEI
Cage grown on the north coast, salty clean
flavour

Raspberry Point \$2.83

New London Bay, PEI
Salty clean flavour with a sweet aftertaste

Irish Point \$2.30

Rustico Bay, PEI
Suspension grown, salty clean flavour

Fanny Bay Large \$2.85

Baynes Sound, British Columbia
Plump meat with clean salty finish

Evening Cove \$2.40

Nanaimo, BC
Sweet, fruity cucumber finish

Lucky Lime \$3.29

New London Bay, PEI
Unique salty flavour from algae influence

Charente \$2.55

France/Nova Scotia
Gigas (Pacific) variety raised in the
Marennes salt flats and finished in Nova
Scotia. Strong salt flavour with a fruity
cucumber finish

Oyster Platter \$32

one of each variety

Selections at June 12, 2017

Subject to change almost daily