

THE EMBARCADERO

Oysters à la Carte (per piece)

Malpeque small choice \$1.96

Malpeque Bay, PEI

The world famous Canadian, oyster, salty with a mineral finish

Malpeque large premium \$4.53

Malpeque Bay, PEI

Larger, plumper version of the world famous Canadian, oyster, salty with a mineral finish

Joyce Point \$2.55

Cortes Island, BC

Plump meat, salty mild flavour

Read Island \$2.55

Dunsterville Bay, BC

Deepwater oyster, plump with mild flavour and a sweet finish

Shiny Sea \$2.37

New London Bay, PEI

Salty with a subtle sweet finish

Irish Point \$2.24

Rustico Bay, PEI

Suspension grown, salty clean flavour

Effingham \$2.34

Effingham Inlet, Barkley Sound, BC

Plump meat, briny with lettuce-like finish

Effingham Large \$2.99

Effingham Inlet, Barkley Sound, BC

Very large with plump meat, briny with lettuce-like finish

Raspberry Point \$2.86

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

Pickle Point \$2.73

Hope River, PEI

Cage grown on the north coast, salty clean flavour

Lucky Lime \$3.12

New London Bay, PEI

Unique salty flavour from algae influence

Sawmill Bay Gold \$2.70

Desolation Sound, BC

Beach oyster, stronger, fuller flavour with a briny finish

Sawmill Bay DD \$2.99

Desolation Sound, BC

Large, plump beach oyster, deep cup with a stronger, fuller flavour and a briny finish

Oyster Platter \$35

one of each variety

Selections at June 13, 2018

Subject to change almost daily