

# THE EMBARCADERO

## Oysters à la Carte (per piece)

**Kusshi** **\$2.98**

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

**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

**Joyce Point** **\$2.32**

Cortes Island, BC  
Plump meat, salty mild flavour

**Lucky Lime** **\$3.29**

New London Bay, PEI  
Unique salty flavour from algae influence

**Sawmill Bay** **\$2.47**

Desolation Sound, BC  
Beach hardened oyster, strong full flavour  
with a briny finish

**Sawmill Bay DD** **\$2.92**

Desolation Sound, BC  
Very large, plump beach oyster, deep cup  
with a strong, full flavour and briny finish

## **Oyster Platter \$28**

*one of each variety*

*Selections at July 11, 2017*

*Subject to change almost daily*