

THE EMBARCADERO

Oysters à la Carte (per piece)

- Pickle Point** **\$2.69**
Hope River, PEI
Cage grown on the north coast, salty clean flavour
- Joyce Point** **\$2.32**
Cortes Island, BC
Plump meat, salty mild flavour
- Sawmill Bay Gold** **\$2.70**
Desolation Sound, BC
Full flavour with a briny finish
- Read Island** **\$2.55**
Dunsterville Bay , BC
Deepwater oyster, plump with mild flavour and a sweet finish
- Raspberry Point** **\$2.69**
New London Bay, PEI
Salty clean flavour with a sweet aftertaste
- Pacific Rim Petite** **\$1.97**
Barkley Sound, BC
Tray grown tumbled deep-water oyster with plump meat and clean delicately salty finish
- Lucky Lime** **\$3.03**
New London Bay, PEI
Unique salty flavour from algae influence
- Irish Point** **\$2.23**
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
- Fanny Bay** **\$2.55**
Baynes Sound, British Columbia
Plump meat with clean salty 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 \$30

one of each variety

Selections at April 20, 2018

Subject to change almost daily