

# THE EMBARCADERO

## Oysters à la Carte (per piece)

**Malpeque choice** **\$2.45**

Malpeque Bay, PEI

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

**Kusshi** **\$3.30**

Baynes Sound, BC

Smooth round shell, sweet finish

**Read Island** **\$2.55**

Dunsterville Bay, BC

Deepwater oyster, plump with mild flavour and a sweet finish

**Raspberry Point** **\$2.67**

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

**Joyce Point** **\$2.25**

Cortes Island, BC

Plump meat, salty mild flavour

**Fanny Bay** **\$2.39**

Baynes Sound, British Columbia

Plump meat with clean salty finish

**Lucky Lime** **\$3.18**

New London Bay, PEI

Unique salty flavour from algae influence

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

Desolation Sound, BC

Full flavour with a briny finish

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

Desolation Sound, BC

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

**Oyster Platter \$24**

*one of each variety*

*Selections at February 12, 2018*

*Subject to change almost daily*