

THE EMBARCADERO

Oysters à la Carte (per piece)

Malpeque small choice **\$2.40**

Malpeque Bay, PEI

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

Malpeque large premium **\$2.97**

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

Pacific Rim Petite **\$1.97**

Barkley Sound, BC

Tray grown tumbled deep-water oyster with plump meat and clean delicately salty finish

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 **\$2.82**

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

Pickle Point **\$2.75**

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

Kusshi **\$3.30**

Baynes Sound, BC

Smooth round shell, sweet finish

Oyster Platter \$32

one of each variety

Selections at August 7, 2018

Subject to change almost daily