

Oysters à la Carte (per piece)

Pacific Rim Petite \$1.97

Barkley Sound, BC

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

Kusshi \$3.30

Baynes Sound, BC

Smooth round shell, sweet 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

Pickle Point \$2.74

Hope River. PEI

Cage grown on the north coast, salty clean flavour

Raspberry Point \$2.77

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

Irish Point \$2.28

Rustico Bay, PEI

Suspension grown, salty clean flavour

Lucky Lime \$3.24

New London Bay, PEI

Unique salty flavour from algae influence

Oyster Platter \$21

one of each variety

Selections at February 14, 2019

Subject to change almost daily