

THE EMBARCADERO

Oysters à la Carte (per piece)

Malpeque choice \$2.40

Malpeque Bay, PEI

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

Lucky Lime \$3.04

New London Bay, PEI

Unique salty flavour from algae influence

Golden Mantle \$2.26

Jervis Inlet, Sunshine Coast, BC

Sweet melon-like finish

Pickle Point \$2.84

Hope River. PEI

Cage grown on the north coast, salty clean flavour

Fanny Bay \$2.22

Baynes Sound, British Columbia

Plump meat with clean salty finish

Irish Point \$2.30

Rustico Bay, PEI

Suspension grown, salty clean flavour

Shiny Sea \$2.32

New London Bay, PEI

Salty with a subtle sweet finish

Raspberry Point \$2.83

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

Denman Island \$2.20

Georgia Strait, BC

Plump meat with medium salt and cucumber finish

Kusshi \$2.91

Baynes Sound, BC

Smooth round shell, sweet 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 \$28

one of each variety

Selections at September 17, 2017

Subject to change almost daily