

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

Effingham \$2.34

Effingham Inlet, Barkley Sound, BC

Plump meat, briny with lettuce-like finish

Kusshi \$3.15

Baynes Sound, BC

Smooth round shell, sweet finish

Raspberry Point \$2.83

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

Pickle Point \$2.71

Hope River. PEI

Cage grown on the north coast, salty clean flavour

Lucky Lime \$3.24

New London Bay, PEI

Unique salty flavour from algae influence

Fanny Bay \$2.55

Baynes Sound, British Columbia

Plump meat with clean salty finish

Joyce Point \$2.55

Cortes Island, BC

Plump meat, salty mild flavour

Sawmill Bay Gold \$2.70

Desolation Sound, BC

Beach oyster, stronger, fuller flavour with a briny finish

Sawmill Bay DD \$3.30

Desolation Sound, BC

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

Oyster Platter \$27

one of each variety

Selections at November 8, 2018

Subject to change almost daily