

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

Irish Point \$2.30

Rustico Bay, PEI

Suspension grown, salty clean flavour

Denman Island \$2.24

Georgia Straight, BC

Plump meat with medium salt and cucumber finish

Pickle Point \$2.84

Hope River, PEI

Cage grown on the north coast, salty clean flavour

Kusshi \$2.91

Baynes Sound, BC

Smooth round shell, sweet finish

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

Fanny Bay \$2.24

Baynes Sound, British Columbia

Plump meat with clean salty finish

Golden Mantle \$2.31

Jervis Inlet, Sunshine Coast, BC

Sweet melon-like finish

Lucky Lime \$3.04

New London Bay, PEI

Unique salty flavour from algae influence

Royal Miyagi \$2.33

Cortes Island, BC

Mild, smooth texture, kiwi-like finish

Sound Select \$2.24

Baynes Sound, British Columbia

Plump meat with sweet 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 \$32

one of each variety

Selections at October 20, 2017

Subject to change almost daily