



OYSTERS

ATLANTIC

EACH

WELLFLEET, MA

___3.75

Clean and fresh, this oyster will remind you of spring in the northeast with storms on the way.

SADDLE ROCK, CT

___3.75

Think fresh ocean breeze with a green seaweed aroma. This very plump oyster starts with a great salt blast and has a soft, long finish.

PIPERS POINT, PEI

___3.75

The soft, briny tones of an estuary balanced against tidal kelp and fermented Chinese Red Beans. Delivers a powerful salt punch and finishes forever in its herbal notes of artichokes, broccolini, cooked green beans and edamame.

PACIFIC

EACH

SKOOKUM, WA

___3.75

Sea shells and ocean air on the nose, these plump gems are a sweet treat with fruity flavors of watermelon and cantaloupe.

FANNY BAY, BC

___3.75

A dark-mantled beauty with watermelon aromas, this plump and firm oyster has a citrus sweetness with an aftertaste of cucumber.

BARRON POINT, WA

___3.75

This oyster has Japanese roots but has found a home in the nutrient-rich waters of Little Skookum Inlet. With cucumber-like sweet meat mingling with mild saltiness, this deep-cupped Washingtonian is pleasantly unassuming.

OYSTER SAMPLER

___21.00

(1 each of the above oysters)