



OYSTER MENU

NO.	OYSTERS
<h3>EAST COAST</h3>	
1	BEAU SOLEIL OYSTERS: Delicate oysters with pure ocean sweetness, cultured in New Brunswick, Canada.
2	QUEENS CUP: exceptional taste, plump meat, and briny, sweet, and slightly mineral flavor. New London, CT
3	RASPBERRY POINT: Grown for 5-6 years in clean waters, these oysters from Prince Edward Island, CA have a salty, sweet flavor.
4	WELLFLEET PETITE: Juicy and briny oysters from Harbor, MA with a clean finish.
5	IRISH POINT: A tender texture and sweet brine with a smooth mineral finish. Prince Edward Island, CA
6	BLUE POINT: Fresh, crisp, firm texture, with a sweet aftertaste that sparkles with salinity
<h3>WEST COAST</h3>	
7	KUMAMOTO OYSTERS: Small, smooth, and slightly fruity oysters with a buttery texture, raised from Canada to Mexico.
8	PICKERING PASSAGE: Flavor begins with a mild saltiness, followed by sweetness, and finishing with the fruity aftertaste common to pacific oysters from Nisqually, WA
9	HAMMERSLEY: Deep-cupped, meaty, full-flavored with a mild brininess and a cucumber-mineral finish from Nisqually, WA
10	BARON POINT: Highly sought-after for their exceptional taste, featuring a rich, briny flavor profile and tender, succulent meat. Puget Sound, WA

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.