

## Oysters

It was Aphrodite, the Greek Goddess of Love, who emerged from the sea on an oyster shell before giving birth to Eros, who grew to become the Greek God of Lust. This seems to be where oysters first got their reputation as an aphrodisiac. Several thousand years later, Casanova was a firm believer in the libido-enhancing effects of the oyster and he tested the theory daily by starting each meal with a "gross" (equal to 12 dozen) oysters.

Today, leaders in health science also share a passion for this saltwater temptation...in addition to a whole host of vitamins and minerals, oysters are an important source of Omega 3 fatty acids which play a key role in a heart-healthy diet. So if oysters make your taste buds tingle, go ahead and indulge - it's good for you! As for scientific proof of the oyster's aphrodisiac powers, let's just say you'll have to test that theory out for yourself...

<b>Beausoleil</b> .....	\$3
<i>Neguac, NB. "The beautiful sun." Dark heavy shell, clear and cold liqueur, deep in the cup. A firm and sensual oyster.</i>	
<b>Sober Island Oysters</b> .....	\$3
<i>Sheet Harbour, NS. These cocktail size oysters are grown using a surface floating/submersible system to allow a constant nutrient supply in a lake off of Sheet Harbour.</i>	
<b>Village Bay</b> .....	\$3
<i>Richibucto, NB. Cultivated using the most modern floating systems available, in combination with the cold, clean, rich waters of the Baie di Bedec has resulted in an oyster unsurpassed in its flavor, texture and meat yield.</i>	
<b>Northern Silver</b> .....	\$3
<i>Cascumpec Bay, PEI. A highly satisfying experience with a creamy after taste carrying a slight undertone of thyme.</i>	
<b>Malpeque</b> .....	\$3
<i>Savage Harbour, PEI. The heart of the PEI oyster legacy with a wonderful taste. They have the distinct flavour of the island with just the right amount of salt.</i>	
<b>Black Point</b> .....	\$3
<i>Pictou, NS. Grown in shallow waters, have a very salty taste with a sweet aftertaste.</i>	
<b>Sinners in Heaven</b> .....	\$3
<i>Cascumpec Bay, PEI. A uniquely creamy flavour in a full body that is extremely satisfying leaving you with an intoxicating desire for more.</i>	
<b>North Nova</b> .....	\$3
<i>Pictou, NS. Deep cup with mild sweet flavours.</i>	
<b>Ruisseau Oyster, Medium &amp; Jumbo</b> .....	\$3, \$4.50
<i>Yarmouth, NS. This plump, delicious oyster has a taste so intense that after trying one you will wipe the juice from your chin and look for another...</i>	
<b>Phat Bastard</b> .....	\$3
<i>Coastal Cascumpec Bay, PEI. Embraces a large choice oyster balanced with a full body and luxurious aftertaste that truly recognizes the rolling motion of the ocean.</i>	
<b>Bras d'Or, Medium &amp; Jumbo</b> .....	\$3, \$4.50
<i>Cape Breton, NS. A mild, sweet oyster with a subtle beginning and a finish that just won't quit.</i>	

Rockefeller add \$1 for each oyster

## Oyster Wines

5oz glass

<b>Prosecco Extra Dry, Fratelli Gancia - Italy</b> .....	7 gl.....39
<b>Champagne, Veuve Clicquot Brut N.V. - France</b> .....	156
<b>Sancerre, Domaine Gitton - France</b> .....	73
<b>Pinot Grigio, Sartori Villa Mura - Italy</b> .....	7gl.....20 1/2 L.....39 L
<b>Sauvignon Blanc, Oyster Bay - New Zealand</b> .....	10gl.....49
<b>Riesling, "Dr. L" - Germany</b> .....	8gl.....38
<b>L'Acadie Blanc, Grand Pre - NS</b> .....	8 gl.....41
<b>Chardonnay, Oyster Bay - New Zealand</b> .....	10gl.....49