

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...

Beausoleil \$3

Neguac, NB. "The beautiful sun." Dark heavy shell, clear and cold liqueur, deep in the cup. A firm and sensual oyster.

Village Bay \$3

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.

Malpeque \$3

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.

Sinners in Heaven \$3

Cascumpec Bay, PEI. A uniquely creamy flavour in a full body that is extremely satisfying leaving you with an intoxicating desire for more.

North Nova \$3

Pictou, NS. Deep cup with mild sweet flavours.

Ruisseau Oyster, Medium & Jumbo \$3, \$4.50

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...

Phat Bastard \$4.50

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.

Bras d'Or, Medium & Jumbo \$3, \$4.50

Cape Breton, NS. A mild, sweet oyster with a subtle beginning and a finish that just won't quit.

Rockefeller add \$1 for each oyster

Dozen Oysters 25

Our Chef's choice of a Maritime oyster tour!

Oyster Wines

5oz glass

Prosecco Extra Dry, Fratelli Gancia - Italy 7 gl.....39

Champagne, Veuve Clicquot Brut N.V. - France 156

Sancerre, Domaine Gitton - France 73

Pinot Grigio, Sartori Villa Mura - Italy 7gl.....20 1/2 L.....39 L

Sauvignon Blanc, Oyster Bay - New Zealand 10gl.....49

Riesling, "Dr. L" - Germany 8gl.....38

L'Acadie Blanc, Grand Pre - NS 8 gl.....41

Chardonnay, Oyster Bay - New Zealand 10gl.....49