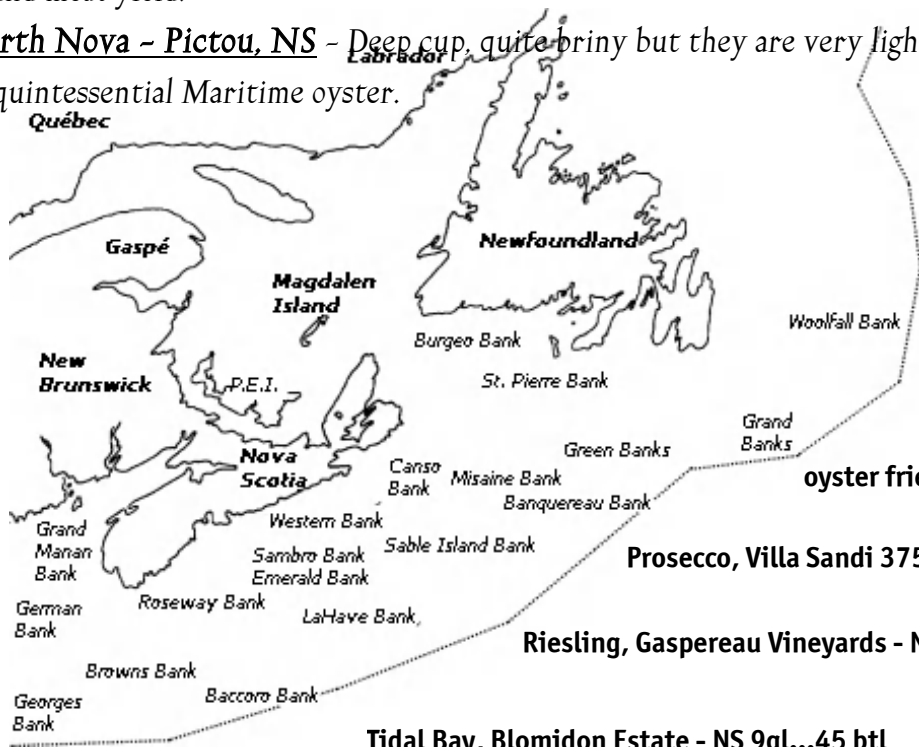


Oysters

- Raspberry Point - New London Bay, PEI** - Harvested from one of the most northern 3.50
 stocks of oysters in North America. These oysters take up to seven years to reach maturity. They have a wonderful salty taste, clean flavour, and delightful clean finish.
- Valley Pearl - Tyne Valley, PEI** - slightly briny, a sweeter & creamier oyster 3.50
- Beausoleil - Neguac, NB** - These small oysters are grown in floating trays. Always 3.50
 petite and clean flavored with black and white shells, a delightful yeasty aroma of champagne or rising bread dough. A great starter oyster.
- Malpeque - Malpeque, PEI** - Transitional oyster that is bigger and bolder than 3.50
 Beausoleil. Light bodied and clean finish. They have a perfect balance between sweetness and brine.
- Foxley - Cascumpec Bay, PEI** - Mild flavour, moderate texture, slightly briny 3.50
- Merigomish - Pictou, NS** - Pearly white shell, meat is plump with lots of texture that 3.50
 fills the shell, there is a balance of salt and creamy
- Ruisseau (Eel Lake) - Yarmouth, NS** - This plump oyster is more flavourful than a 3.50
 Beausoleil and boasts some of the “meatiest” of our oysters.
- Lucky Lime - New London Bay, PEI** - With the salty influx of the Gulf of St. 3.50
 Lawrence these develop a unique salty flavour. Being bag-grown they have strong algae growth that turns the oyster shells bright green and contributes a depth of flavor to the oysters.
- Shandaph - Big Island, NS** - Medium salinity, firm, with balanced flavour 3.50
- Malagash - Tatamagouche Harbour, NS** - Shapes range as they naturally contoured to ... 3.50
 the bottom, greenish-white shell, firm meat, as they are slow-growing, mild flavour
- Pristine Bay - Antigonish, NS** - Wonderful, deep cup, very juicy. Lots of salinity and 3.50
 flavour. Jumbos sometimes available.
- Village Bay (Acadian Pearl)- Richibucto, NB.** - Cultivated using the most modern 3.50
 floating system available. This system, in combination with the cold, clean, rich waters of the Baie de Bedec has resulted in an oyster unsurpassed in its flavor, texture and meat yield.
- North Nova - Pictou, NS** - Deep cup, quite briny but they are very light in body—a 3.50
 quintessential Maritime oyster.

Or ask for our daily chef's selection, a dozen for \$39!!



oyster friendly wines:
Prosecco, Villa Sandi 375ml - ITA 26 btl
Riesling, Gaspereau Vineyards - NS 9gl...45 btl
Tidal Bay, Blomidon Estate - NS 9gl...45 btl