

Oysters

- Beausoleil - Neguac, NB* 3.50
 These small oysters are grown in floating trays. Always petite and clean flavored with black and white shells, a delightful yeasty aroma of champagne or rising bread dough. A great starter oyster.
- Valley Pearl - Tyne Valley, PEI* 3.50
 slightly briny, a sweeter & creamier oyster
- Malpeque - Malpeque, PEI* 3.50
 Transitional oyster that is bigger and bolder than Beausoleil. Light bodied and clean finish. They have a perfect balance between sweetness and brine.
- Chebooktoosk - Bouctouche, NB* 3.50
 (che-book-toosk) is the original Mi'kmaq name meaning "great little harbour". This was later adapted to the word Bouctouche, located in New Brunswick. Taste profile is salty, sweet & nutty.
- Foxley - Cascumpec Bay, PEI* 3.50
 Mild flavour, moderate texture, slightly briny
- Merigomish - Pictou, NS* 3.50
 Pearly white shell, meat is plump with lots of texture that fills the shell, there is a balance of salt and creamy
- Ruisseau (Eel Lake) - Yarmouth, NS* 3.50
 This plump oyster is more flavourful than a Beausoleil and boasts some of the "meatiest" of our oysters.
- Fortune - Whitehead, NS* 3.50
 A small indulgence and unapologetically good from the cold, clear North Atlantic waters. A touch briny with a mild finish
- Savage Blonde - Savage Harbour Bay, PEI* 3.50
 Briny, meaty, but sweet finish
- Malagash - Tatamagouche Harbour, NS* 3.50
 Shapes range as they naturally contoured to the bottom, greenish-white shell, firm meat, as they are slow-growing, mild flavour
- Village Bay (Acadian Pearl)- Richibucto, NB.* 3.50
 Cultivated using the most modern 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.
- Pristine Bay - Antigonish, NS* 3.50
 Wonderful, deep cup, very juicy. Lots of salinity and flavour. Jumbos sometimes available.
- Shandaph - Big Island, NS* 3.50
 Medium salinity, firm, with balanced flavour

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

Wines perfect with Oysters

Gaspereau Dry Riesling \$10gl

Blomidon Tidal Bay \$10gl

