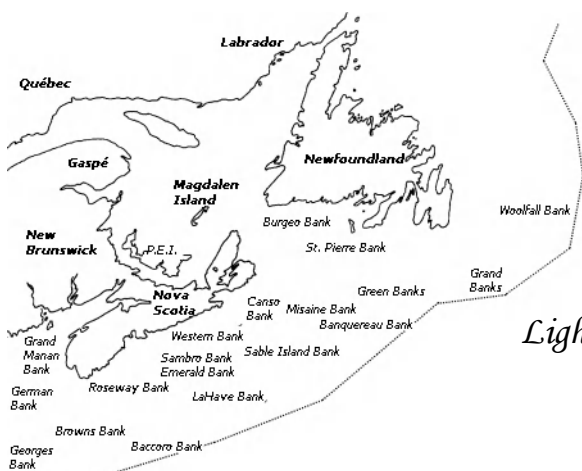


Oysters

- Chebooktook - Bouctouche, NB* 3.75
 (che-book-took) 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.
- Pristine Bay - Antigonish, NS* 3.75
 Wonderful, deep cup, very juicy. Lots of salinity and flavour. Jumbos sometimes available.
- Merigomish - Pictou, NS* 3.75
 Pearly white shell, meat is plump with lots of texture that fills the shell, there is a balance of salt and creaminess
- Puffin Rock - Placentia Bay, NFLD* 3.75
 The very first oyster from Newfoundland ~ Canada's coldest oyster growing region. Oysters reap the benefits from the Labrador Sea and Arctic currents! Follow the scent to Merasheen's merroir! Seaweed, salt, and the crisp, clean sea.
- Shandaph - Big Island, NS* 3.75
 Medium salinity, firm, with balanced flavour
- Sober Island - Sheet Harbour, NS* 3.75
 Grown using a surface floating/submersible system for constant nutrient supply. Taste is briny and packs a lot of flavour.
- Fortune - Whitehead, NS* 3.75
 A small indulgence and unapologetically good from the cold, clear North Atlantic waters. A touch briny with a mild finish
- Malagash - Tatamagouche Harbour, NS* 3.75
 Shapes range as they naturally contoured to the bottom, greenish-white shell, firm meat, as they are slow-growing, mild flavour
- Malpeque - Malpeque, PEI* 3.75
 Transitional oyster that is bigger and bolder. Light bodied and clean finish. They have a perfect balance between sweetness and brine.
- Ruisseau (Eel Lake) - Yarmouth, NS* 3.75
 This is a plump oyster, very flavourful and boasts some of the "meatiest" of our oysters.
- Irish Point - Rustico Harbour, PEI* 3.75
 Surface grown, small deep cups, white meat, slightly creamy & mild flavour, lightly balanced mineral finish.
- Dixon Point - Bouctouche Bay, NB* 3.75
 Known for their salty, nutty, and sweet flavour, they are harvested from nutrient-rich waters, making them appealing to those who enjoy oysters with a bold yet balanced flavour.
- Bluenose - Whitehead, NS* 3.75
 Bold, classic East Coast profile, they are popular for having firm meat, a distinct briny character, and a clean, sweet finish
- Salt Bay - Yarmouth, NS* 3.75
 Known for their high salinity, plump meat and crisp, clean taste as though they are "kissed by the sea"



Or ask for our daily chef's selection, a dozen for \$42!!

Wines perfect with Oysters

Gaspereau Dry Riesling \$11gl

Tidal Bay, Lightfoot & Wolfville \$11gl

Vermentino, Sella & Mosca \$12gl

Lightfoot & Wolfville Brut 2020 \$14gl

Prosecco, Torresella \$55 Btl