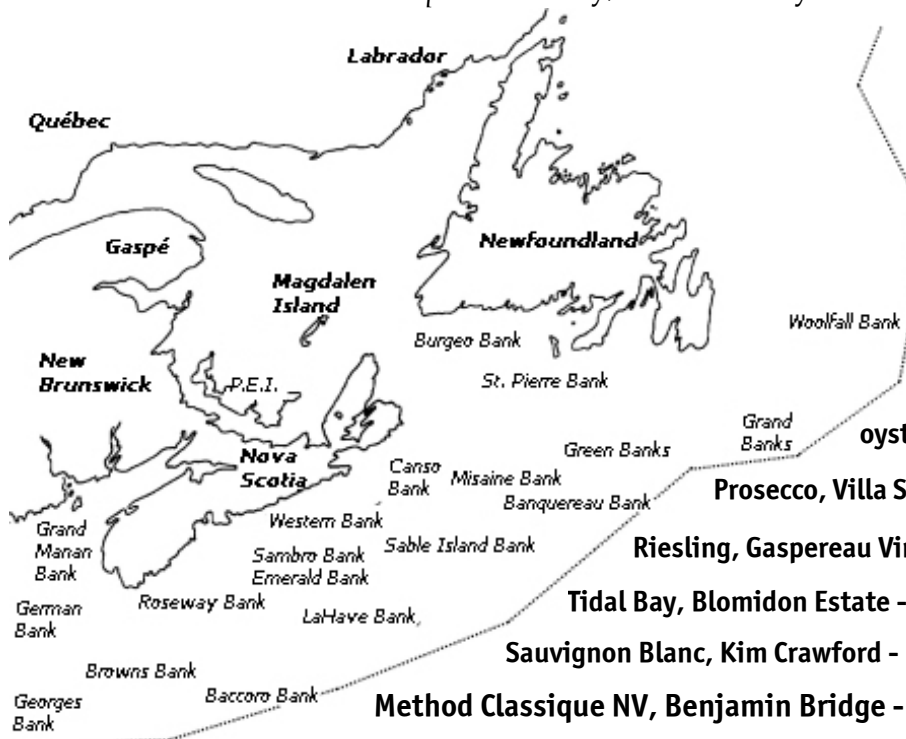


# Oysters

- **Raspberry Point - New London Bay, PEI** - Harvested from one of the most northern .... 3.25  
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.
- **Beausoleil - Neguac, NB** - These small oysters are grown in floating trays. Always ..... 3.25  
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 ..... 3.25  
Beausoleil. Light bodied and clean finish. They have a perfect balance between sweetness and brine.
- **Sober Island - Sheet Harbour, NS** - Grown using a surface floating/submersible ..... 3.25  
system for constant nutrient supply. Taste is briny and pack a lot of flavour.
- **Merigomish - Pictou, NS** - Pearly white shell, meat is plump with lots of texture that ..... 3.25  
fills the shell, there is a balance of salt and creamy
- **Ruisseau (Eel Lake) - Yarmouth, NS** - This plump oyster is more flavourful than a ..... 3.25  
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. .... 3.25  
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.
- **Irish Point - Rustico Harbour, PEI** - Surface grown, small deep cups, white meat, ..... 3.25  
slightly creamy & mild flavour, lightly balanced mineral finish.
- **Malagash - Tatamagouche Harbour, NS** - Shapes range as they naturally contoured to ... 3.25  
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 ..... 3.25  
flavour. Jumbos sometimes available.
- **Chebooktoosk - Bouctouche, NB** - (che-book-toosk) is the original Mi'kmaq name ..... 3.25  
meaning "great little harbour". This was later adapted to the word Bouctouche, located in New Brunswick. Taste profile is salty, sweet & nutty.



Or ask for our daily chef's selection, a dozen for \$35!!

**oyster friendly wines:**

- Prosecco, Villa Sandi 375ml - ITA 26 btl**
- Riesling, Gaspereau Vineyards - NS 8gl...40 btl**
- Tidal Bay, Blomidon Estate - NS 9gl...45 btl**
- Sauvignon Blanc, Kim Crawford - NZ 10gl...50btl**
- Method Classique NV, Benjamin Bridge - NS 10gl...60btl**