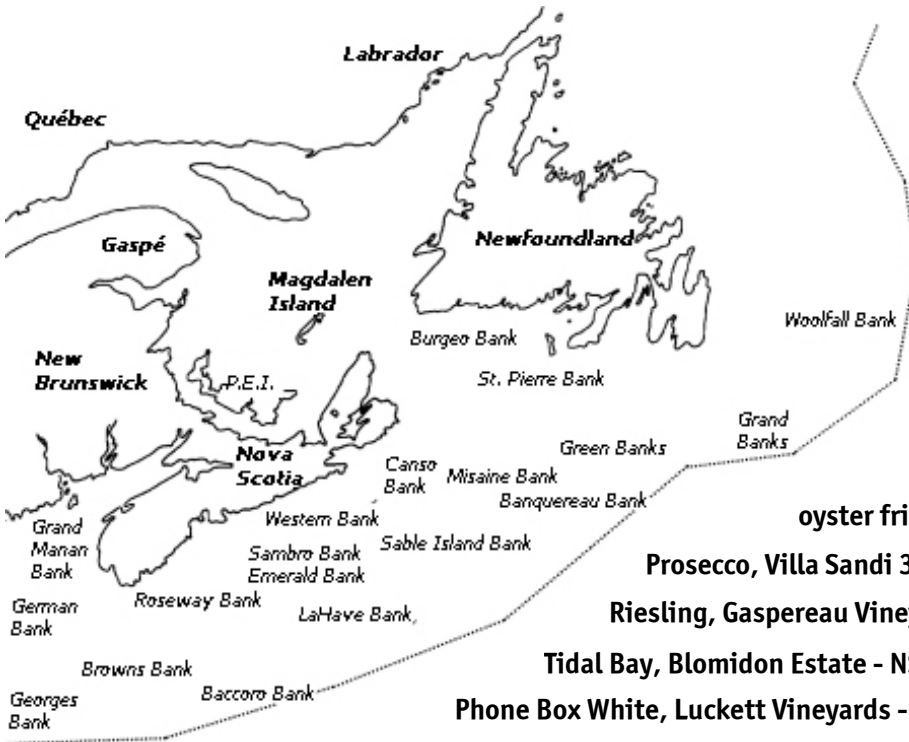


OYSTERS

- Raspberry Point - New London Bay, PEI** 3.25
 Harvested from one of the most northern 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** 3.25
 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.
- Malpeque - Malpeque, PEI** 3.25
 Transitional oyster that is bigger and bolder than Beausoleil. Light bodied and clean finish. They have a perfect balance between sweetness and brine.
- Sober Island - Sheet Harbour, NS** 3.25
 Grown using a surface floating/submersible system for constant nutrient supply. Taste is briny and pack a lot of flavour.
- Merigomish - Pictou, NS** 3.25
 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** 3.25
 This plump oyster is more flavourful than a Beausoleil and boasts some of the “meatiest” of our oysters.
- Bill & Stanley - Whitehead, NS** 3.25
 unique sweet and salty taste
- Lucky Lime - New London Bay, PEI** 3.25
 With the salty influx of the Gulf of St. 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** 3.25
 Surface grown, small deep cups, white meat, slightly creamy & mild flavour, lightly balanced mineral finish.
- Valley Pearl - Tyne Valley, PEI** 3.25
 slightly briny, a sweeter & creamier oyster
- Malagash - Tatamagouche Harbour, NS** 3.25
 Shapes range as they naturally contoured to the bottom, greenish-white shell, firm meat, as they are slow-growing, mild flavour
- Shandaph - Big Island, NS** 3.25
 Medium salinity, firm, with balanced flavour
- Pristine Bay - Antigonish, NS** 3.25
 Wonderful, deep cup, very juicy. Lots of salinity and flavour. Jumbos sometimes available.



accompaniments

- horseradish
- sweet corn-mango relish
- red pepper-fennel chutney
- green tomato chow
- cocktail sauce

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**
- Phone Box White, Luckett Vineyards - NS 9gl...45 btl**
- Sauvignon Blanc, Kim Crawford - NZ 10gl...50btl**
- Method Classique NV, Benjamin Bridge - NS 10gl...60btl**

ocean wise. A SUSTAINABLE CHOICE