

Waterfront Warehouse

RESTAURANT & OYSTER HOUSE



Oysters Menu

Oysters

Raspberry Point – New London Bay, P.E.I. \$3.35

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. \$2.95

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, P.E.I. \$2.95

Transitional oyster that is bigger and bolder than Beausoleil. Light bodied and clean finish. They have a perfect balance between sweetness and brine.

Green Gables – New London Bay, PEI \$2.95

Harvested in cool waters, moderate salinity, sweet finish, Malpeque variation

Caribou Point – Pictou, NS \$2.95

Wild caught, slight briny flavour with a hint of vegetation

Ruisseau (Eel Lake) – Yarmouth, NS \$2.95

This plump oyster is more flavourful than a Beusoleil and boasts some of the imeatiestî of our oysters, sometimes available in Jumbo size.

Malagash – Tatamagouche Harbour, NS \$2.95

Shapes range as they naturally contoured to the bottom, greenish-white shell, firm meat, as they are slow-growing, mild flavour

North Nova – Pictou, NS. \$2.95

Deep cup, quite briny but they are very light in bodyó a quintessential Maritime oyster.

Merigomish – Pictou, N.S. \$2.95

Pearly white shell, meat is plump with lots of texture that fills the shell, there is a balance of salt and creamy.

Pristine Bay – Antigonish, N.S. \$2.95

Wonderful, deep cup, very juicy. Lots of salinity and flavour. Jumbos sometimes available.

Black Point – Pictou, N.S. \$2.95

Grown in shallow waters, have very salty taste with a sweet aftertaste. Good medium body

Or ask for our daily chef's selection, a dozen for \$32!!

Lucky Lime – New London Bay, PEI \$2.95

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.

Cabot – Antigonish, NS \$2.95

Flavourful sweet and salty tones grown naturally via bottom culture methods, from nutrient rich waters of Havre Boucher, Antigonish County

Oyster friendly wines

Prosecco, Villa Sandi 375ml – ITA 22 btl

Tidal Bay, Blomidon Estate – NS 8 gl 40 btl

Riesling, Gaspereau Vineyards – NS 8 gl 40 btl

Try chilled vodka with your oysters! 4oz/19

Phone Box White, Lockett Vineyards – NS 8 gl 40 btl

Sauvignon Blanc, Kim Crawford – NZ 10 gl 50 btl

Method Classique NV, Benjamin Bridge – NS 10gl...60btl