



OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
BEAU SOLEIL <i>MIRIMACHI BAY // CANADA</i> <i>Mild flavor with a sweet finish</i>	05
BLUE POINT <i>SOUTH BAY // LONG ISLAND</i> <i>Firm texture with a sweet, creamy finish</i>	09
SPINNEY CREEK <i>ELIOT // MAINE</i> <i>Mild with a sweet, clean, salty flavor</i>	05
MINNIE PEARLS <i>CHESAPEAKE BAY // VIRIGINIA</i> <i>Meaty, buttery, and sweet</i>	04
LONG BAY SELECTS <i>LONG BAY // NORTH CAROLINA</i> <i>Mild & plump with a sweet & salty finish</i>	06
WHITE STONE <i>NORTH POINT // VIRGINIA</i> <i>Vegetal notes with a sweet miso finish</i>	07

**salinity scale: 0 – 10 { the larger the number, the more salinity }*



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