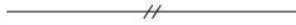


OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
MERE POINT CASCO BAY // MAINE <i>Meaty and briny with a sweet finish</i>	08
SPINNEY CREEK ELIOT // MAINE <i>Mild with a clean and sweet finish</i>	05
BLUE POINT SOUTH BAY // LONG ISLAND <i>Firm with a sweet, creamy finish</i>	09
SAVAGE BLONDE PRINCE EDWARD ISLAND // CANADA <i>Mineral notes, with a sweet cucumber, finish</i>	04
WELLFLEET CAPE COD BAY // MASSACHUSETTS <i>mineral notes with a cucumber finish</i>	04
SHIPWRECK PRINCE EDWARD ISLAND // CANADA <i>Briny burst with cool mineral notes</i>	06

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

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