

OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
RAGGED ISLAND <i>ISLE OF WIGHT // VIRGINIA</i> <i>Salty taste with a creamy finish</i>	06
CHEBOOKTOOK <i>PRINCE EDWARD ISLAND // CANADA</i> <i>Sweet with a creamy finish</i>	04
AQUIDNECK CUPS <i>SAKONNET RIVER // RHODE ISLAND</i> <i>Mineral notes with a clean sharp finish</i>	09
TOP SHELL <i>MARTHA'S VINEYARD / MASSACHUSETTS</i> <i>Mild brine with a clean finish</i>	06
MERE POINT <i>CASCO BAY // MAINE</i> <i>Meaty and briny with a sweet finish</i>	08
SOUNDSIDE SALTS <i>STUMP SOUND // NORTH CAROLINA</i> <i>Rich mineral notes with buttery undertones</i>	06

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

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