



OYSTER SELECTION



| <i>type // location & harvest info // tasting notes</i> | <i>salinity</i> |
|---|-----------------|
| BLUE POINT <i>SOUTH BAY // LONG ISLAND</i> <i>firm texture with a sweet, creamy finish</i> | <i>09</i> |
| PLEASANT BAY <i>CAPE COD BAY // MASSACHUSETTS</i> <i>briny with a clean finish</i> | <i>08</i> |
| CROWE'S PASTURE <i>CAPE COD BAY // MASSACHUSETTS</i> <i>meaty, with a sweet finish</i> | <i>07</i> |
| SHIP SHOALS <i>OCCOHANNOCK CREEK // VIRGINIA</i> <i>meaty with a clean finish</i> | <i>06</i> |
| MARTHAS VINEYARD <i>MARTHAS VINEYARD // MASSACHUSETTS</i> <i>mild with a clean finish</i> | <i>05</i> |
| SWEET JESUS <i>CHESAPEAKE BAY // MARYLAND</i> <i>petite with a clean, grassy finish</i> | <i>04</i> |

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



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