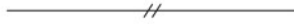




OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
WATCH HOUSE POINT <i>CHESAPEAKE BAY // VIRGINIA</i> <i>briny burst with hints of cucumber and melon</i>	<i>05</i>
MALPEQUE <i>PRINCE EDWARD ISLAND // CANADA</i> <i>mineral notes with a light, buttery finish</i>	<i>04</i>
RIGBY ISLAND <i>CHESAPEAKE BAY // VIRGINIA</i> <i>meaty with a buttery finish</i>	<i>04</i>
SKINNY DIPPERS <i>CHESAPEAKE BAY // MARYLAND</i> <i>subtle salt clean sweet finish</i>	<i>04</i>
CHADWICK CREEK <i>BAYBORO // NORTH CAROLINA</i> <i>mild with a clean finish</i>	<i>04</i>
STINGRAY <i>CHESAPEAKE BAY // VIRGINIA</i> <i>plump and sweet</i>	<i>04</i>

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



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