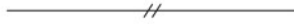




OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
CHUNU <i>SMITH ISLAND // VIRGINIA</i> <i>initial briny burst with a sweet, grassy finish</i>	08
EGG ISLAND GEM <i>LEWIS BAY// MASSACHUSETTS</i> <i>briny burst, grassy finish</i>	07
DEEP COVE <i>PRINCE EDWARD ISLAND// CANADA</i> <i>meaty with a clean finish</i>	06
UGLY DUCKLINGS <i>CAPE COD BAY// MASSACHUSETTS</i> <i>mineral notes with a sweet, smooth finish</i>	06
MALPEQUE <i>PRINCE EDWARD ISLAND// CANADA</i> <i>mineral notes with a light, buttery finish</i>	04
ROCK HOLE <i>CHESAPEAKE BAY// VIRGINIA</i> <i>mild with a cucumber finish</i>	04

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



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