

## OYSTER SELECTION

//

<i>type // location &amp; harvest info // tasting notes</i>	<i>salinity</i>
<b>HARBOR POINT</b> CAPE COD BAY // MASSACHUSETTS <i>mild with a clean finish</i>	05
<b>PEARLS PETITES</b> WAKULLA COUNTY // FLORIDA <i>deep cup, sweet with a mineral finish</i>	05
<b>WHITE STONE</b> WINDMILL POINT // VIRGINIA <i>mild with a sweet finish</i>	05
<b>BLACKBERRY</b> CHESAPEAKE BAY // VIRGINIA <i>mild with a smooth finish</i>	04
<b>SUMMER BREEZE</b> BOSTON // MASSACHUSETTS <i>meaty with a creamy finish</i>	04
<b>SWEET JESUS</b> CHESAPEAKE BAY // MARYLAND <i>petite with a clean, grassy finish</i>	04

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

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