

OYSTER SELECTION

//

<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
HAMMER ISLAND <i>CAPE COD BAY // MASSACHUSETTS</i> <i>briny burst with a briny finish</i>	<i>07</i>
INDIAN POINT <i>PRINCE EDWARD ISLAND // CANADA</i> <i>plump meat with a melon-like finish</i>	<i>05</i>
PEARLS PETITES <i>WAKULLA COUNTY // FLORIDA</i> <i>sweet with a mineral finish</i>	<i>05</i>
WHITE STONE <i>WINDMILL POINT // VIRGINIA</i> <i>mild with a sweet finish</i>	<i>05</i>
HOLLYWOOD <i>CHESAPEAKE BAY // MARYLAND</i> <i>mild with a clean finish</i>	<i>05</i>
VAVAVOOM <i>CHESAPEAKE BAY // MARYLAND</i> <i>meaty with a clean finish</i>	<i>04</i>

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

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