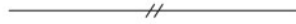




# OYSTER SELECTION



<i>type // location &amp; harvest info // tasting notes</i>	<i>salinity</i>
<b>BLUE POINT</b> <i>SOUTH BAY // LONG ISLAND</i> <i>firm texture with a sweet, creamy finish</i>	<i>09</i>
<b>RED'S BEST</b> <i>EASTHAM // MASSACHUSETTS</i> <i>briny burst with a briny finish</i>	<i>08</i>
<b>CHUNU</b> <i>SMITH ISLAND/ VIRGINIA</i> <i>initial briny burst with a sweet, grassy finish</i>	<i>08</i>
<b>CEDAR KEY</b> <i>CEDAR KEY // FLORIDA</i> <i>plump meat, briny with a clean finish</i>	<i>06</i>
<b>SWEET PETITES</b> <i>KATAMA BAY // MARTHA'S VINEYARD</i> <i>sweet with a briny finish</i>	<i>06</i>
<b>BLACKBERRY</b> <i>CHESAPEAKE BAY // VIRGINIA</i> <i>mild with a smooth finish</i>	<i>04</i>

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



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