



# OYSTER SELECTION



<i>type // location &amp; harvest info // tasting notes</i>	<i>salinity</i>
<b>ST. ANNS BAY</b> NOVIA SCOTIA // CANADA <i>briny with a clean finish</i>	07
<b>STELLA MAR</b> STAMFORD // CONNECTICUT <i>briny with a creamy, mineral finish</i>	07
<b>CHINCOTEAGUE SALT</b> CHESAPEAKE BAY // VIRGINIA <i>briny with a cucumber finish</i>	06
<b>SALT BAY</b> PRINCE EDWARD ISLAND // CANADA <i>briny with a smooth finish</i>	05
<b>T &amp; A</b> CAPE COD BAY // MASSACHUSETTS <i>melon notes with a clean finish</i>	05
<b>SHELLBANK</b> GRAND BAY // ALABAMA <i>briny with a smooth finish</i>	05

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



# OYSTER SELECTION



<i>type // location &amp; harvest info // tasting notes</i>	<i>salinity</i>
<b>ST. ANNS BAY</b> NOVIA SCOTIA // CANADA <i>briny with a clean finish</i>	07
<b>STELLA MAR</b> STAMFORD // CONNECTICUT <i>briny with a creamy, mineral finish</i>	07
<b>CHINCOTEAGUE SALT</b> CHESAPEAKE BAY // VIRGINIA <i>briny with a cucumber finish</i>	06
<b>SALT BAY</b> PRINCE EDWARD ISLAND // CANADA <i>briny with a smooth finish</i>	05
<b>T &amp; A</b> CAPE COD BAY // MASSACHUSETTS <i>melon notes with a clean finish</i>	05
<b>SHELLBANK</b> GRAND BAY // ALABAMA <i>briny with a smooth finish</i>	05

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