



OYSTER SELECTION

//

<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
BLUE POINT <i>SOUTH BAY // LONG ISLAND</i> <i>firm texture with a sweet, creamy finish</i>	09
BEACH PLUM <i>CAPE COD BAY // MASSACHUSETTS</i> <i>briny with a smooth finish</i>	08
T&A <i>CAPE COD BAY // MASSACHUSETTS</i> <i>melon notes with a clean finish</i>	05
GRAND PEARL <i>CHESAPEAKE BAY // VIRGINIA</i> <i>mild with a buttery, sweet finish</i>	05
PEACHTREE <i>CHESAPEAKE BAY // VIRGINIA</i> <i>deep cup, smooth with a mild finish</i>	05
BLACKBERRY <i>CHESAPEAKE BAY // VIRGINIA</i> <i>mild with a smooth finish</i>	04

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



OYSTER SELECTION

//

<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
BLUE POINT <i>SOUTH BAY // LONG ISLAND</i> <i>firm texture with a sweet, creamy finish</i>	09
BEACH PLUM <i>CAPE COD BAY // MASSACHUSETTS</i> <i>briny with a smooth finish</i>	08
T&A <i>CAPE COD BAY // MASSACHUSETTS</i> <i>melon notes with a clean finish</i>	05
GRAND PEARL <i>CHESAPEAKE BAY // VIRGINIA</i> <i>mild with a buttery, sweet finish</i>	05
PEACHTREE <i>CHESAPEAKE BAY // VIRGINIA</i> <i>deep cup, smooth with a mild finish</i>	05
BLACKBERRY <i>CHESAPEAKE BAY // VIRGINIA</i> <i>mild with a smooth finish</i>	04

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