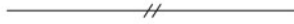




OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
BLUE POINT <i>SOUTH BAY // LONG ISLAND</i> <i>firm texture, sweet creamy finish</i>	<i>09</i>
CHINCOTEAGUE SALTS <i>CHESAPEAKE BAY // VIRGINIA</i> <i>briny with a cucumber finish</i>	<i>06</i>
JOHNS RIVER <i>DAMARISCOTTA RIVER // NEW BRUNSWICK</i> <i>mild with a sweet finish</i>	<i>06</i>
UGLY DUCKLING <i>CAPE COD // MASSACHUSETTES</i> <i>mineral notes with sweet, smooth finish</i>	<i>06</i>
BEAU SOLIEL <i>MIRIMACHI BAY // CANADA</i> <i>mild with a sweet finish</i>	<i>05</i>
SAVAGE BLONDE <i>PRINCE EDWARD ISLAND // CANADA</i> <i>creamy with a mild finish</i>	<i>04</i>

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



OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
PLEASANT BAY <i>CAPE COD // MASSACHUSETTS</i> <i>briny with a clean finish</i>	<i>08</i>
CHINCOTEAGUE SALTS <i>CHESAPEAKE BAY // VIRGINIA</i> <i>briny with a cucumber finish</i>	<i>06</i>
JOHNS RIVER <i>DAMARISCOTTA RIVER // NEW BRUNSWICK</i> <i>mild with a sweet finish</i>	<i>06</i>
UGLY DUCKLING <i>CAPE COD // MASSACHUSETTES</i> <i>mineral notes with sweet, smooth finish</i>	<i>06</i>
BEAU SOLIEL <i>MIRIMACHI BAY // CANADA</i> <i>mild with a sweet finish</i>	<i>05</i>
SAVAGE BLONDE <i>PRINCE EDWARD ISLAND // CANADA</i> <i>creamy with a mild finish</i>	<i>04</i>

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