



# OYSTER SELECTION

//

<i>type // location &amp; harvest info // tasting notes</i>	<i>salinity</i>
<b>HIGH TIDE</b> <i>CAPE COD BAY // MASSACHUSETTES</i> <i>mineral notes with a strong, briny finish</i>	08
<b>BEAU SOLEIL</b> <i>NEWMIRIMACHI BAY // CANADA</i> <i>mild flavor with a sweet finish</i>	05
<b>NINIGRET NECTAR</b> <i>NINIGRET SALT POND // RHODE ISLAND</i> <i>smooth and buttery with an underlying sweetness</i>	04
<b>DUXBURY</b> <i>DUXBURY BAY // MASSACHUSETTES</i> <i>plump meat, sweet and salty with a clean finish</i>	07
<b>MOONDANCER</b> <i>DAMARISCOTTE RIVER // MAINE</i> <i>mild with a sweet finish</i>	05
<b>POWDER POINT</b> <i>DUXBURY BAY // MASSACHUSETTES</i> <i>Plump meat, sweet and salty with a clean finish</i>	07

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



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