



OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
SWEET PETITES <i>KATAMA BAY // MARTHA'S VINEYARD</i> <i>sweet with a briny finish</i>	06
GLACIER BAY <i>NEW BRUNSWICK // CANADA</i> <i>mild with a sweet finish</i>	06
PLEASANT BAY <i>CAPE COD BAY // MASSAHUSETTS</i> <i>briny with a clean finish</i>	08
NORTH SHORE GOLD <i>PRINCE EDWARD ISLAND // CANADA</i> <i>plump meat, sweet with a briny finish</i>	06
MALPEQUE <i>PRINCE EDWARD ISLAND // CANADA</i> <i>mineral notes with a light, buttery finish</i>	04
NINIGRET <i>CHARLESTOWN // RHODE ISLAND</i> <i>briny with a sweet finish</i>	06

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



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