

OYSTER SELECTION

//

<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
<p>WELLFLEET CAPE COD BAY // MASSACHUSETTS <i>mineral notes with a cucumber finish</i></p>	04
<p>NINIGRET CHARLESTOWN // RHODE ISLAND <i>briny burst with a sweet finish</i></p>	06
<p>SAVAGE BLONDE PRINCE EDWARD ISLAND // CANADA <i>mineral notes with a cucumber finish</i></p>	04
<p>WAWENAUK DAMARISCOTTA RIVER // MAINE <i>briny with a clean finish</i></p>	09
<p>BUTTERMILK BAY CAPE COD BAY // MASSACHUSETTS <i>briny burst, sweet with a buttery finish</i></p>	08
<p>MALPEQUE PRINCE EDWARD ISLAND // CANADA <i>mineral notes with a light, buttery finish</i></p>	04

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

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