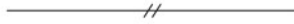




OYSTER SELECTION



<i>type // location & harvest info // tasting notes</i>	<i>salinity</i>
OLDE SALTS <i>CHINCOTEAGUE // VIRGINIA</i> <i>Petite with a clean finish</i>	05
NINIGRET <i>CHARLES TOWN // RHODE ISLAND</i> <i>Briny burst with a sweet finish</i>	06
STINGRAY <i>CHESAPEAKE BAY // VIRGINIA</i> <i>Plump and sweet</i>	04
POWDER POINT <i>DUXBURY BAY // MASSACHUSETTS</i> <i>Plump meat, sweet and salty with a clean finish</i>	07
MALPEQUE <i>PRINCE EDWARD ISLAND // CANADA</i> <i>Mineral notes with a light, buttery finish</i>	04
WELLFLEET <i>CAPE COD BAY // MASSACHUSETTS</i> <i>Mineral notes with a cucumber finish</i>	04

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



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