

Oysters à la Carte (per piece)

Irish Point \$2.56

Rustico Bay, PEI

Suspension grown, salty clean flavour

Raspberry Point \$3.10

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

Pickle Point \$3.13

Hope River. PEI

Cage grown on the north coast, salty clean flavour

Lucky Lime \$3.50

New London Bay, PEI

Unique salty flavour from algae influence

Rustico \$3.50

Rustico Bay, PEI

Salty with a clean sweet finish

FlipFarm Petite \$2.45

Roquefeuil Bay, Barkley Sound, BC Tumble cultivated oyster, round, deep shell, plump meat, briny with cucumber finish

FlipFarm Large \$2.97

Roquefeuil Bay, Barkley Sound, BC Large tumble cultivated oyster, deep shell, plump meat, briny with cucumber finish

Effingham Petite \$2.31

Effingham Inlet, Barkley Sound, BC Tray oyster, briny with lettuce-like finish

Effingham Large \$3.51

Effingham Inlet, Barkley Sound, BC Very large tray cultivated oyster with plump meat, briny with lettuce-like finish

Oyster Platter \$26

one of each variety Selections at May 4, 2022 Subject to change almost daily

Featured Oyster \$1.50 each, daily, open to close, dine-in only, house rules may apply