

# THE EMBARCADERO

WWW.OYSTERBAR.CA

**Oysters are served by the piece**

*If you are unfamiliar with a specific oyster  
we recommend ordering just one to try first*

- Irish Point** **\$2.96**  
Rustico Bay, PEI  
Suspension grown, salty clean flavour
- Raspberry Point** **\$3.60**  
New London Bay, PEI  
Salty clean flavour with a sweet aftertaste
- Pickle Point** **\$3.56**  
Hope River, PEI  
Cage grown on the north coast, salty clean flavour
- Rustico** **\$3.98**  
Rustico Bay, PEI  
Salty with a clean sweet finish
- Lucky Lime** **\$3.94**  
New London Bay, PEI  
Unique salty flavour from algae influence
- Paradise** **\$2.45**  
Deep Bay, Baynes Sound, BC  
Briny, deep-cupped with a cucumber finish
- Chef Creek** **\$2.55**  
Deep Bay, Baynes Sound, BC  
Salty-sweet flavour
- Kusshi** **\$3.99**  
Baynes Sound, BC  
Smooth round shell, sweet finish
- Sun Seeker** **\$3.99**  
Desolation Sound, BC  
Grown using a floating bag system, plump meat  
with sweet and salty finish.
- Fanny Bay** **\$3.99**  
Baynes Sound, BC  
Beach oyster, plump meat, clean salty finish
- Kumamoto** **\$5.75**  
Oakland Bay, Washington  
Originally from the Japanese prefecture, this ver-  
sion from Washington is a different species from  
the Pacific oyster and has a distinct flavour
- Fanny Bay Large** **\$4.26**  
Baynes Sound, BC  
Very large beach oyster, plump meat with clean  
salty finish

## **Oyster Platter \$43**

one of each variety

*Selection at August 1, 2024*

*subject to change*

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