

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*

Shiny Sea \$2.92

New London Bay, PEI

Salty with a subtle sweet finish

Irish Point \$3.20

Rustico Bay, PEI

Suspension grown, salty clean flavour

Raspberry Point \$3.60

New London Bay, PEI

Salty clean flavour with a sweet aftertaste

Lucky Lime \$3.94

New London Bay, PEI

Unique salty flavour from algae influence

Sun Seeker \$3.99

Desolation Sound, BC

Grown using a floating bag system, plump meat
with sweet and salty finish.

San Mateo petite \$2.97

San Mateo Bay, Barkley Sound, BC

Tumble cultivated oyster, round, deep shell, plump
meat, briny with cucumber finish.

San Mateo Large \$3.97

San Mateo Bay, Barkley Sound, BC

Large tumble cultivated oyster, round, deep shell,
plump meat, briny with cucumber finish.

Oyster Platter \$23

one of each variety

Selection at March 4, 2025

subject to change

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