

FRESH SUCKLED OYSTERS



Government inspected oysters from the West & East Coast

PREMIUM OYSTERS 3.00

- STELLAR BAY**
Bowser, BC.
Firm flesh, pronounced sweetness and saltiness with a slightly metallic taste.
- KOMO GWAY XSM**
From Baynes Sound, BC.
Medium salty taste, with a nice cucumber finish.
- EFFINGHAM**
Effingham Inlet, Vancouver Isl.
Tender & plump meat, vibrant, briny, with a smooth lettuce like finish.
- EMERALD**
From Denman Island, BC.
Clean mild flavour and a cucumber finish.
- CHEF CREEK**
Baynes Bay, Vancouver Island.
Briny, yet sweet flavor and a crisp finish.
- FANNY BAY**
Baynes Sound, BC.
Firm flesh, pronounced sweetness and saltiness with a slightly metallic taste.
- LITTLE WING**
Okeover Inlet, BC.
Buttery texture rich salty with a sweet and mildly fruity finish.
- PARADISE**
Baynes Bay, Vancouver Island.
Sweet flavor with a briny finish.
- GOLDEN MANTLE**
Texada Island, BC.
full-flavored, sweet ivory meats with a deep cup and melon finish.
- PACIFIC RIM**
Effingham Inlet, Vancouver Isl.
Nice brine, lettuce/cucumber finish
- HENRY BAY**
Baynes Bay, Vancouver Island.
Briny, yet sweet flavor & a crisp finish.

SUPERIOR OYSTERS 3.75

- KUSSHI**
Baynes Sound, BC.
Very buttery texture, rich & salty with a sweet, mildly fruity finish.
- HOPE POINT**
Saltspring Island, BC.
Clean, smooth, briny finish.
- MALPEQUE**
Prince Edward Island.
Mildly briny, metallic finish.
- ROYAL MIYAGI**
Cortes Island, BC.
Mild with a kiwi like after taste.
- IRISH POINT**
New London Bay, Prince Edward Isl.
Sweet brine, crunchy meat, smooth mineral finish.
- SHINY SEA**
New London Bay, Prince Edward Isl.
Briny, shuttle sweet finish.



Ocean Wise

