

R Oyster Selection

Oyster Samplers

One of Each...\$ Changes Daily

Two of Each...\$ Changes Daily



Oyster Shooter...\$ 5.00

Chesapeake – Absolut Level from our Chill Tower – Cocktail Sauce

Selection Changes Daily

Chesapeake Bay – James River, Virginia

Medium to large shell - they offer a hearty flavor oyster meat set in a mildly salty oyster liquor ***Try with Victory Hopdevil***

Beausoleil – Neguac, New Brunswick

A small & heavy farm raised oyster - deep cup with a firm meat & clear, cold liquor ***Great with Champagne***

Connecticut Bluepoint – Long Island Sound

Farmed and cultivated in a wild environment - medium to large shell – mineral qualities with a mild briny finish.

Blackberry – Foxley River, Prince Edward Island

Choice picked at an early age and meticulously maintained until reaching their consistently large market size. Mild sweetness – moderately salty finish

Emerald Cove – Baynes Sound, British Columbia

Farmed raised – medium salt – very clean flavor - mild creamy cucumber finish

Fancy Gourmet Carraquette – New Brunswick

The Fancy Gourmet distinguishes itself by the plumpness of its salty white meat, the rounded deep shell, and its fresh taste of the ocean.

Glidden Point – Damariscotta River, Maine

Glidden Points stand out on raw-bar lists for their size, crispness, brine, deep cup, and rock-hard shells – manicured throughout growth to achieve quality standards

Giga-moto – Deep Bay, British Columbia

Small (1.5"-2") oyster that serves a nice midpoint between the Japanese Kumamoto and your ordinary pacific coast - Flavors are often described as sweet, creamy and nutty

Hama Hama – Hood Canal, Washington

Hama Hamas are famed for their size, shell strength, firmness, cucumber flavor, and light finish

Kumamoto – Puget Sound, Washington

Native to Japan, the Kumo is definitely a giant among oysters - deep cup and highly sculptured fluted shell - this smooth, fruity oyster has a dedicated fan club. ***Great with Sauvignon Blanc***

La Saint Simon – Shippagan, New Brunswick

Small to medium shell – delicate meat - slightly salty flavor and sweet citrus finish

Malpeque – (Standard) Prince Edward Island

Medium sized wild and robust Canadian oyster – crisp lettuce-like flavor with a clean finish

Marionport – Buzzard's Bay, Massachusetts

Wildly grown large shelled oyster – salty flavor full of liquor – seaweed finish

Ninigret Cup – Ninigret Salt Pond, Rhode Island

Small cup - smooth and buttery, with an underlying sweetness pleasantly mildly salinity in the finish

Rappahanock – Chesapeake Bay, Virginia

These are the ultimate example of thick-shelled Mid-Atlantic oysters. Winter is a great time to enjoy some of the fullest shells and freshest, mildly salty flavors of Virginia.

Raspberry Point® – Prince Edward Island

Harvested from the most northern stock of oysters in North America. They have a wonderful salty taste, clean flavor with a delightful sweet finish. ***Perfect for beginners***

Red Point – Malpeque Bay, P.E.I.

Packed fresh on the western shores of Malpeque Bay, Red Points are mildly sweet with a delicious licorice finish.

Royal Miyagi – Cortes Island, British Columbia

Small with smooth texture - mild flavor - clean "kiwi-like" finish

Summerside – Prince Edward Island

Farmed on the northern side of P.E.I. - plump and silky with a moderate salty flavor – clean and very sweet finish

Watch Hill – Winnapaug Pond, Rhode Island

Watch Hill's are meticulously cultured in a pastoral coastal area of Rhode Island - uniquely balanced in the mouth - salty tang and a fruity finish. ***Pairs great with Martin Codax Albarino***

Wellfleet – Wellfleet, Massachusetts

For over two hundred years Wellfleet Oysters have been recognized for their quality - plump and hearty - consistent size and shape

Winter Point – West Bath, Maine

Medium deep cup & thick shelled - medium salinity coupled with a hint of sweetness – exceptional quality and consistency in their size, shape, cleanliness and prominent east coast flavor

Oven Roasted Oysters

Oysters Rockefeller
with Parsley Gremolata

Bacon & Leek Stuffed Oyster

Saki Roasted Oyster

Herbed Butter Oyster

Baked Oyster with Cognac Butter

Roasted toppings available on your choice of daily oyster selection - *\$.50 per oyster*

All Oysters Served with Lemon Wedge And Two of the Following Sauces

Classic Mignonette

Traditional Cocktail

Green Chile Cucumber Sauce

Ginger Lime & Red Chile Mignonette

Lemon Lime Splash

Frozen Champagne Raspberry Mignonette

All oysters harvested from state inspected waters and shucked to order