



Oyster

MENU

WEST COAST

Kumamoto

Deep-cupped with petite meats, mild brininess, sweet flavor and a honeydew finish. They are a favorite for both new oyster eaters and connoisseurs.

Barron Point

Plump, tender meats, with a mild brininess, sweet flavor and a musky finish. Grown on a small, family run shellfish farm the rich nutrients of this region produce oysters with a "buttery", sweet texture and flavor.

EAST COAST

Blue Points

Consistently fresh, crisp, firm texture, with a sweet aftertaste that sparkles with salinity. Originated near the town of Blue Point, Long Island, situated on Great South Bay, New York. In the early 1800's they were famous for their robust, wild flavor and it became the favorite oyster of Queen Victoria.

Wellfleet

The relatively cold water originating in northern Maine & the Canadian Maritime Provinces helps develop a sweeter favor profile flavor with a relatively high salinity value that boasts a firm full-bodied texture.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.