



WORLD OYSTER FESTIVAL

USA



WELLFLEET
Sharp brine with plump meats and a rounded seaweed finish \$6.50



MALPEQUE
Robust, crisp tender meat with fresh lettuce flavour. Clean, briny finish \$6.50



KATAMA BAY
Expect a burst of salt followed by a sweet-as-candy finale \$6.50



PINK MOON
A balance of salt creaminess and mineral finish \$6.50



FAT BASTARD
Deep cup with medium brininess and a clean taste. Approx 2" \$6.50



MISTY POINT
Saline and earthy with hints of celery and lettuce \$6.50



DAM WILD
Clean and briny with a tad of seagrass - classic Maine flavours \$6.50



PEMAQUID
Plump, firm meats. Mildly sweet with zest and solid brininess \$6.50



SHOOTING POINTS
Slightly sweet plump meats, and an incredible pure brine finish \$6.50



KUMAMOTOS
Popular for their sweet, melon-scented flavour and light brine. 1.5" to 2" \$8.95



KYS SPECIALS NO.3
Firm and sweet. Balanced with brine and a hazelnut aroma \$8.95



KYS SUPER SPECIALS NO.1
Firm, crunchy and sweet with a nose of nori \$12.95



NORMANDY
Relatively fleshy and iodine-rich with a full-bodied first taste \$5.95



ST. VAAST
Iodised, soft and fleshy with bite. Famous for its subtle nutty taste \$5.95



FINE DE CLAIRE NO.3
A delicate briny taste reminiscent of soy sauce and hazelnut \$4.95



BRITTANY
Fleshy and nutty with a distinctive iodine taste \$5.95

FRANCE

IRELAND



OSTRA REGAL SPECIALS NO. 3
Iodine and mineral taste leaves a sweet algal flavour \$8.95



IRISH ROCK
Excellent meat content with balance between tender and sweet \$7.95

NETHERLANDS



GREVELINGEN
Of a specific, slightly sweet taste in which salinity predominates \$5.95



AMUSE DE ZÉLANDE
Soft and creamy with a distinctive salty taste. A small but excellent beauty. Approx 2" \$5.95



DUTCH CREUSES NO. 1
Saline notes and a pleasant aftertaste predominate. Sturdy and robust \$8.95



DUTCH XO
Firm meat with a full salty taste. Beautiful and robust \$9.95

JAPAN



KUJUKUSHIMA
Plump, rich taste with wonderful texture despite the smaller shell \$5.95

NEW ZEALAND



NZ ROCK
Relatively fleshy, iodine-rich and much appreciated by oyster lovers \$5.95

AUSTRALIA



COFFIN BAY
Meaty with a petite shell. Clean, crisp & briny with a sweet finish \$5.95

CANADA



EFFINGHAM LARGE BEACH
Sweet and salty with a buttery finish. Seasonal flavours \$8.95



CHEF CREEK
Plump meats with a deep cup. Sweet & mineral with a melon finish \$5.95



FANNY BAY
Full, firm meats. Crisp, creamy and mildly briny with a cucumber finish \$5.95



MARY POINT
Soft texture with slight brine and musk. Semi-salty and sweet \$4.95



GOLDEN MANTLE
Plump, buttery, bright, and briny with a beachy essence \$4.95

PORTUGAL



AQUANOISTRA
Well-filled shell. Creamy, mild, sweet flavour with a hint of salt \$5.95



SALGADO
Meaty and creamy. Full in the mouth with a balance of sweet and salt \$6.95

TASTING PLATTER
\$ 109.95++
8 DIFFERENT PAIRS (16PCS) OF OUR CHEF'S SELECTION