

# THE EMBARCADERO

## Qty Oysters à la Carte (per piece)

- |                          |   |               |
|--------------------------|---|---------------|
| <input type="checkbox"/> | <b>Malpeque</b>   | <b>\$2.67</b> |
|                          | Malpeque Bay, PEI   |               |
|                          | The world famous Canadian oyster, salty with a slightly bitter lettuce-like flavour |               |
| <input type="checkbox"/> | <b>Kusshi</b>   | <b>\$2.76</b> |
|                          | Baynes Sound, BC  |               |
|                          | Smooth round shell, sweet finish  |               |
| <input type="checkbox"/> | <b>Kumamoto</b>   | <b>\$3.28</b> |
|                          | Washington  |               |
|                          | Small deep-cupped, sweet plump meat   |               |
| <input type="checkbox"/> | <b>Effingham</b>  | <b>\$1.67</b> |
|                          | Effingham Inlet, Barkley Sound, BC  |               |
|                          | Plump meat, briny with lettuce-like finish  |               |
| <input type="checkbox"/> | <b>Chef Creek</b>   | <b>\$1.67</b> |
|                          | Baynes Bay, Vancouver Island  |               |
|                          | Salty-sweet flavour   |               |
| <input type="checkbox"/> | <b>Royal Miyagi</b>   | <b>\$1.67</b> |
|                          | Cortes Island, BC   |               |
|                          | Mild, smooth texture, kiwi-like finish  |               |
| <input type="checkbox"/> | <b>Shigoku</b>  | <b>\$2.87</b> |
|                          | Willapa Bay, Washington   |               |
|                          | Suspension grown, smooth round shell, plump with mild briny finish                  |               |
| <input type="checkbox"/> | <b>Stellar Bay Gold</b>   | <b>\$2.45</b> |
|                          | Baynes Sound, British Columbia  |               |
|                          | Plump meat, lightly sweet finish  |               |
| <input type="checkbox"/> | <b>Village Bay</b>  | <b>\$2.45</b> |
|                          | Richibucto, New Brunswick   |               |
|                          | Suspension grown, salty with clean finish   |               |

## **Oyster Platter \$21**

*one of each variety*

Weather and fishing conditions  
control our oysters

*Selections at July 29, 2010*

*Subject to change almost daily*