



OYSTER SELECTION

Served with Traditional Cocktail sauce, Horseradish, Tequila Mignonette, Signature Spicy Cucumber Salad

CHEF'S CHOICE

1/2 Dozen: Chef's Choice - Add Caviar 5g, Supplemental

1 Dozen: Chef's Choice - Add Caviar 10g, Supplemental

NO.	OYSTERS
<i>EAST COAST</i>	
1	SWEET PETITE, PEI, CA: A true beginners' oyster. A little less briny than the Beau Soleils but super clean and delicious as well.
2	BEAU SOLEIL, Brunkswick, CA: Delicate oysters with pure ocean sweetness, cultured in New Brunswick, Canada.
3	BULLSEYE, Hog Island, VA: Sweet briny flavor with a semi-firm texture and a pure brine finish.
4	PINK MOON, New London, CA: Perfect balance of salt, creaminess, and a pleasant mineral finish.
5	PECONIC BAY, Peconic Bay, LI: A medium cup providing a liquor that's very briny, a little sweet, and present a flavor that's unmistakably touched by the clean, mineral-rich water of Peconic Bay.
6	BAD BOY, Nova Scotia, CA: They boast a sensational "liquor" and pop of flavor marketed by the salinity of its cold ocean waters.
7	BOOMAMOTO, Cape Cod, MA: Meaty oyster, full of brine and ocean freshness.
<i>WEST COAST</i>	
8	KUSHI, Bowser, BC: Small, sweet, and briny oysters known for their smooth, elongated shell and crisp, cucumber-like flavor.
9	KUMAMOTO, Oakland, WA: Small, smooth, and slightly fruity oysters with a buttery texture, raised from Canada to Mexico.
10	FANNY BAY MED, British Columbia, CA: Full brine, with plump meats and a pronounced cucumber, mineral finish.
11	HOOD CANAL, Hood Canal, WA: Light and clear brine with a crunchy meat and a bitter melon finish.

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.