

ON THE HALF SHELL

\$2.5 each, sold in increments of 3

KSOB OYSTER*

Chincoteague, MD • (s/m)

clean brine with a mild, earthy finish

FOXLEY*

PEI, Canada • (s/m)

plump, light brine with a sweet finish

WELLFLEET*

Cape Cod, MA • (sm)

sharp brine with plump meat and a seaweed finish

SALTY SALLY*

Chincoteague, VA • (md)

plump with a strong briny finish

RASPBERRY POINT*

PEI, Canada • (sm)

high brininess, clean flavor with a sweet finish

SWEET ISLAND KISS*

PEI, Canada • (sm)

salty punch with a grassy but crisp fresh finish

SWEET JESUS*

Chesapeake Bay, MD • (s/m)

milder oyster with a clean and sweet finish

BARSTOOL*

PEI, Canada • (s/m)

briny goodness with a sweet clean finish

BLACKBERRY*

PEI, Canada • (md)

meaty, mild sweetness, balanced brine finish

GREAT WHITE*

Cape Cod, MA • (md)

high salinity, creamy texture, strong mineral finish

QUEENS CUP*

PEI, Canada • (sm)

plump, silky, light brine, earthy mineral finish

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

OYSTER