

OYSTERS

SHUCKED

Served on shredded ice with fresh grated horseradish, lemon wedges, cocktail sauce & red wine vinegar mignonette

BARSTOOL | 2.75

COCKTAIL - RUSTICO BAY, P.E.I.

Nicely cupped oysters cultivated by suspension. Known for their salty yet sweet profile. Perfect for beginners!

FLAVOUR PROFILE

Crisp, Salty, Sweet

RASPBERRY POINT | 3.25

CHOICE - HOPE RIVER, P.E.I.

It takes about six years to grow Raspberry Points to maturity. They deliver a wonderful salty taste, clean flavour, and a delightful sweet finish.

FLAVOUR PROFILE

Salty, Clean, Sweet

SWEET ISLAND KISS | 3.25

CHOICE - RUSTICO BAY, P.E.I.

A larger, more mature version of the Barstool, Sweet Island Kisses pack a salty punch with a crisp, sweet finish.

FLAVOUR PROFILE

Salty, Grassy, Sweet, Crisp

LUCKY LIMES | 3.75

CHOICE - NEW LONDON BAY, P.E.I.

With the salty influx from the Gulf of St. Lawrence, Lucky Limes develop a unique salty flavour and a green, superior shaped shell.

FLAVOUR PROFILE

Salty, Seaweed, Silky Citrus

BAKED

A half dozen freshly shucked oysters filled with cream and other toppings, baked to a golden crispy finish

ROCKEFELLER | 22

Spinach, Hollandaise, Parmesan, Panko Breadcrumbs

HOUSE | 22

Bacon, Aged Cheddar, Parmesan, Pickled Chilies

LOBSTER | 26

Lobster Meat, Aged Cheddar, Chives