Oysters
and
Les Fruits de Mer
Summer 2023

Not available

Oysters by species and locale

**Crassostrea gigas** - the Pacific oyster
- Kusshi (British Columbia) $4.50
- Capital Gem (Washington) $4.25
- Hog Island Sweetwater (Tomales Bay) $4.25
- Marin Miyagi (Tomales Bay) $4.50
- Point Reyes Miyagi (Tomales Bay) $4.50
- Marin Gem (Tomales Bay) $4.50
- Drakes Quechan (Baja California) $4.00

**Crassostrea sikamea** - a Japanese native revived in the Northwest
- Humboldt Kumamoto (Humboldt Bay) $4.50

**Crassostrea virginica** - the Eastern oyster
- Beausoleil (New Brunswick) $4.50
- Saint Simon (New Brunswick) $4.50
- Littleneck clam (Gulf Coast) $2.00
- White shrimp (Gulf Coast) $4.00

Fresh horseradish available upon request

Please note, all oysters and clams are served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.