
Oysters
and
Les Fruits de Mer

Spring 2017

● *not available*

Oysters *by species and locale*

Crassostrea gigas - the Pacific oyster

Royal Miyagi (British Columbia)	3.00
Discovery Bay (Washington)	3.00
Quilcene Bay (Washington)	3.00
Reach Island (Washington)	3.00
Pickering Pass (Washington)	3.00
Steamboat (Washington)	3.00
Chelsea Gem (Washington)	3.00
Shigoku (Washington)	4.50
Pacific Hog Island (Tomales Bay)	3.00
Marin Miyagi (Tomales Bay)	3.00
Drake's Bay Oyster Company Pacific Coast (Baja)	3.00

Crassostrea sikamea - a Japanese native revived in the Northwest

Washington Kumamoto (Oakland Bay)	4.00
Redwood Kumamoto (Humboldt Bay)	4.00
Humboldt Gold Kumamoto (Humboldt Bay)	4.00

Crassostrea virginica - the Eastern oyster

Beausoleil (New Brunswick)	4.50
Cooke's Cocktail (Prince Edward Island)	4.00
Malpeque (Prince Edward Island)	4.00

Ostrea edulis - the flat oyster

Lopez Island Belon (Washington)	5.00
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Clams

Littleneck (Cape Cod)	2.00
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White shrimp (Atlantic Coast)

3.00

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.



