
Oysters
and
Les Fruits de Mer

Spring 2024

- *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.*

