



*In general, East Coast oysters are salty & briny, with a clean, crisp seawater flavor.*

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**BAD BOY, NS, 2.5-3"**  
*Mild, Clean Finish*

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**BARNSTABLE LADY, MA, 3"**  
*Sweet, Nut-Like Flavor & Firm Meats*

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**BEACH BLONDE, RI, 3.25"**  
*Meats Are Silky & Smooth With A Mild, Salty Flavor*

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**BEUSOLEIL, NEW BRUNSWICK, 2.5"**  
*Delicate With A Mild Brininess & Sweet Finish*

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**BLACK POINT, PEI, 3-3.5"**  
*Perfect Balance Of Sweetness & Brine*

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**BLUE POINT, CT, 3.5"-4.5"**  
*Medium Salinity, Springy Meats, Mineral Finish*

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**BLUE YONDER**  
*Clean, Crisp, Salty Flavor*

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**CANADA CUP, P.E.I., 3"**  
*Mild, Mild Brine, Smooth Finish*

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**CARAQUET, NB, 2"-3"**  
*Meats Have A Pleasing Texture Flavored With Salt & Butter*

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**CONWAY ROYAL, P.E.I., 3.25"**  
*Moderate Brine With A Clean, Rounded Granite Finish*

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**CUPID'S CHOICE, P.E.I., 3"**  
*Tender Meats, With Medium Brine & Sweet Flavor*

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**DAISY POINT, P.E.I., 3-3.5"**  
*Bright Salinity Which Yields To A Sweet Finish*

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**DUXBURY, MA, 3.5"**  
*Sweet & Buttery With A Crisp Brine*

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**EEL LAKE, SW NS, 3"**  
*Plump & Crunchy With Distinct Grassy Finish*

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**GLACIER BAY, AK, 2.75"**  
*Dynamic Brine With A Gentle Crunch, Clean Vegetal Finish*

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**GREAT WHITES, MA, 2.5-3"**  
*Medium Salinity Notes Of Green Melon, Citrus & Cucumber*

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**HALF MOON, MA, 2.75"**  
*Subtle Brine, Delicate Meats, Clean Stone Finish*

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**HONEY MOON, NB, 3"**  
*Sweet Brine With Soft Meats & A Gentle Mineral Finish*

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**IRISH POINT, P.E.I., 2.75"**  
*Sweet Brine With A Crunchy, Meat Mineral Finish*

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**KATAMA BAY, MA, 3.5"**  
*Salt Bomb With A Sweet As Candy Finish*

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**LUCKY LIME, P.E.I., 3"**  
*Balanced Flavor Of Seaweed, With A Silky Citrus-Tone Finish*

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**MALPEQUE, P.E.I., 3.5"**  
*Moderate Salt, Meaty Bite, Clean Finish*

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**MOMMA MIA, P.E.I., 2.5"-3"**  
*Nice Medium Brine With A Slightly Fruity Finish*

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**MOON DANCER, ME, 3-3.5"**  
*Briny, Plump Meat, Meaty Texture & True Taste Of The Sea*

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**NORTH SHORE GOLD, P.E.I., 3"**  
*Plump Meats With A Brisk Brine & Sweet Finish*

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**PICKLE POINT, P.E.I., 3-3.5"**  
*Firm Meat, Exceptionally Sweet, High Salinity, Lemony Finish*

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**PINK MOON, P.E.I., 2.75"**  
*Creamy Meat With Salt & Mineral Finish*

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**PLYMOUTH, MA, 2.75"**  
*Chewy Meat With A Heavy Brine*

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**RASPBERRY POINT, P.E.I., 3.25"**  
*Crunchy Meat, Gentle Brine, Mushroom Finish*

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**RIPTIDE, MA, 3.5"+**  
*Moderate Brine, Soft Meat, Earthy Finish*

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**SAINT SIMON, NB, 2.75"**  
*Dynamic & Sharp Brine, Supple Meat, A Sweet, Mineral Finish*

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**SALTEN ROCK, MA, 3.25"**  
*Clean, Substantial Brine, Creamy Yet Firm, Sweet Finish*

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**SANDY BAY, VA, 2.5-3"**  
*Medium Flesh With A Mild Buttery Flavor*

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**SAVAGE BLONDES, P.E.I., 2.5"**  
*Sharp Brine, Sweet, Stony Finish*

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**SEX ON THE BAY, NB, 2.5-3"**  
*Subtle Saltiness, Fleshy, Mineral Finish*

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**STANDISH SHORE, MA, 3.5"**  
*Sharp Brine, Buttery Texture, Mineral Finish*

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**SUMMER LOVE, P.E.I., 2.75"**  
*Buttery, Creamy Meat, Finishes With A Balance Of Salt & Mineral*

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**SWEET PETITE, MA, 2.5"-3"**  
*Mild Meat, With A Sweet & Salty Flavor*

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**TATAMAGOUCHE, NB, 3"-3.5"**  
*Rich, Salty Start With A Crisp Finish*

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**THATCH ISLAND, MA, 3.5"**  
*Briny Bite With Silky Meat, Limestone Finish*

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**TUXEDO, P.E.I., 3"**  
*Meats Are A Refined Combination Of Sweet & Salty Sweet*

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**VILLAGE BAY, NB, 2.75"**  
*Medium Salinity With A Bright Clean Finish*

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**WELLFLEET, MA, 3.5"**  
*Cool Brine, Buttery Meat, Sweet Lettuce Finish*

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**WESKEG, ME, 2.5"**  
*Medium Brine With Sweet Cream & Parsnip Finish*

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**WHALE ROCK, MA, 4"**  
*Briny Taste & Mineral Finish*

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**WIANNO, MA, 3-4"**  
*Firm, Plump Meats, Sweet Flavor & High Brininess*

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**WILLIS TOWERS WATSON**

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*West Coast oysters are richer, with a softer, creamier texture & a range in flavor from melony-cucumbery to strong, musky & minerally.*

**AMETHYST, CA, 2-3"**  **PEALE PASS, WA, 2-3"**  
*Mild Salinity & Brine, Sweet Melon Flavor* *Creamy, With Metallic Soybean Flavor*

- BIG COVE, WA, 2-3"

Firm, Plump Meats With A Mild Brine & Smooth Sweet Finish

BIG DELICIOUS, WA, 3-4"

Medium Brine, Sweet Cream, Light Mushroom Finish

BUCKLEY BAY, BC, 3-4"

Firm Meat, Medium Brininess, Crisp Clean Flavor, Light Melon Finish

CHEF'S CREEK, BC, 2.75"

Medium Brine With Full Meats & A Lettuce Finish

COMPASS POINT, WA, 3"

Briny Oyster, Finishes With Melon Flavor

CORTEZ ISLAND, BC, 3"

Delicate Meats, Mild Brininess & A Sweet Flavor

CRANBERRY CREEK, WA, 3"

Mineral, Salt Flavor, Creamy Finish

DABOB BAY, WA, 3.5"

Crisp & Briny - Sweet Melon Finish

DEEP BAY, BC, 2.75"

Good Salt Content With A Sweet Cucumber Finish

DEER CREEK, WA, 3.75"

Light Salt, Cucumber Finish

FANNY BAY, BC, 2.75"

Mild & Pleasant, Sweet Crisp Finish

GIGAMOTO, BC, 2"

Medium Salt, Cucumber Finish

HOOD CANAL, WA, 2.25"

Firm Meat, With A Salty, Less Sweet Flavor, & Lemon Zest

KUMAMOTO, (CA) OR (WA), 2.25"

Plump & Buttery, Melon Finish

KUSSHI, BC, 1.75"

Good Salt, Robust Melon Cucumber Finish

MIRIN MIYAGI, WA, 3"

Savory Brine With A Tangy, Cucumber Finish

OISHII, WA, 2.5"

Mild In Salinity, Slightly Sweet & A Lengthy Cucumber Finish

OLYMPIC BAY, WA, 2"

Plump & Bursting Meats With A Sweet Copper, Roasted Finish

PEARL POINT, OR, 2.75"

Crisp & Briny With A Delicate Mineral Finish

PICKERING PASS, WA, 2.75"

Briny With A Cucumber Finish

PURPLE MOUNTAIN, 2-3"

Firm, Plump, Sweet Meats, Moderately High Salinity

REACH ISLAND, WA, 3"

Plump Meats, High Brininess & A Sweet Taste

ROYAL MIYAGI, WA, 3"

Medium Brine, Tangy Cucumber Finish

SALT NUGGET, WA, 3"

Intense Brine, Rounded Melon Finish

SAMISH BAY, WA, 2.25"

Full Firm Meat, Delicate Cucumber Notes & A Crisp Salty Brine

SKOOKUM, WA, 3"

Fat & Buttery, With A Very Sweet, Slightly Briny & Fruity Flavor

STELLAR BAY, BC, 2-3"

Meaty Flesh & A Very Clean, Delicate Flavor

SUN HALLOW, WA, 2.75"

Sweet Brine, Bursting Meat & An Earthy Finish

TIDE POINT, WA, 2.5"

Starts With A Moderate Brine & Finishes With A Mild, Sweet Finish

TOTTEN, 2.75"

Mild Brine With Watermelon Finish

WILDCAT COVE, WA, 3"

Gentle Brine With Soft Meats, & A Clean, Melon Rind Finish