



### *California*

- Cove Miyagi**—rack & bag—southern Tomales Bay by Scott Zahl, petite, clean lettuce flavor—2.5
- Drakes Bay**—pristine waters of estuary, Lunny family, delicate briny touch of bitter herb—2.5
- Kumamoto**—longline—Humbolt Bay, very popular, slow growing, rich and buttery sweet—3.00
- Preston Point**—rack & bag—classic briny Tomales Bay oyster by Tod Friend, a must try—2.5

### *Washington*

- Skookum Inlet**—rack & bag—glacial influence, deep cup produces plump sweet oyster—2.5
- Sunset Beach**—beach grown in lower Hood Canal, medium brinness—2.5

### *British Columbia*

- Imperial Eagle**—beach—from the west side of Vancouver Island, beautiful shell—2.75
- Kusshi**—suspended—translated as “precious,” very manicured ultra clean and sweet—3.

### *New Brunswick*

- Beausoliel**—suspended,—“beautiful sun,” refined, perfect starter oyster—2.75
- Portage Island**—suspended—5 yrs to market, very regional, plump, distinct briny finish—3.25

### *Maine*

- Dodge Cove** - oldest oyster farm in Maine, sweet and sour meets citrus taste - 3.00
- Glidden Point**—Deepest and coldest grown oyster, 4 yr old standout for crispness and brine -3.25

### *Massachusetts*

- Duxbury** -rack & bag- natural cold water upwelling, clean and briny - 3.00
- Quivett Creek**- original name- “John’s Pasture,” rare, taste what the locals rave about - 3.25
- Wellfleet** - a hallmark oyster, provokes visions of the sea, light body, clean finish - 3.25

- Topneck Clams**—slightly smaller than a Cherrystone, tender, sweet hard shell clam—2.5

*Waterbar Oysterfest Tshirts*—10.

November 28, 2009