Oyster	Origin	Taste /Texture /Details	Delivery
Beach Angel	ВС	Robust oyster briny flavour	Thurs
Effingham	ВС	Tender and Plump with an unforgettable vibrant,briny flavour	Thurs
Fanny Bay	вС	Firm flesh, pronounced sweeteen and saltiness with a refreshing finish	Thurs
Kusshi	ВС	Very buttery texture, rich &salty with a sweet, mildy fruity finish	Thurs
Lambertini	вС	The light, crisp flavour ans balanced salty make it an extremely friendly match for wines	Thurs
Scallops	ВС	Tender,chewy, sweet, and moist	Thurs
Belon	France	Prized for their unque tannic seawater flavour	
Irish Gigas	Ireland	Delicate with a succulent texture and a crisp taste with a slinght iodine flavour	Mon
Island Creek	Massachusetts	Have an amazing butter-and-bine taste, salty	Mon
Beau Soleil	NB	Generous mouthful of firm, sweet and tangy flavour	Mon
Coromandel	New Zealand	plump with salty, briny flavour	Fri
Blue Point	NY	extremely mild taste	Fri
Cherry Stone	Pei	Famed in their pleasantly chewy texture, strong iodine	Thurs
Colville Bay	Pei	Starts off with medium salt, then fills your mouth with nutty, popcornlike flavour, and finishes with a lingering floral lemon zest	Mon
French Kiss	Pei	Lead with a profound salinity, which yields to a mildly sweet finish	Mon
Luckly Lime	Pei	Salty taste, clean flavour with a distinct and interesting sweet aftertaste	Mon
Malpeque	Pei	Light-bodied and clean on the finish, balance of sweetness, brine, and pickle-like liveliness, they make great accompaniments to a pint of lager	Mon
Kumamoto	WA	Creamy & mild briny flavours with honeydew finish, firm texture, favorite for beginners	Thurs
ShigoKu	WA	Light, clean taste of cucumber and salt, with a finish of water chestnut and jerusalem artichoke	Thurs
Viriginica	WA	Crisp, zesty brine	Thurs