

VARIETY	GROWING AREA	FLAVOR PROFILE
	SPECIES	COMMENTS
ANNA'S BAY	Puget Sound, Washington Crassostrea Gigas	Mild salt, crunchy texture, fruity finish
ANNCHANOCK	Peconic Bay, New York Crassostea Virginicus	Salty, delicate texture, strong vegetable finish
ASSATEAGUE	Accomack, Virginia Crassostea Virginicus	Salty, sweet flavor with a distinctive finish
BARRON POINT	Orcas Island, Washington Crassostrea Gigas	Mild salt, delicate texture with a fruity finish
BAY CENTER	Willapa Bay, Washington Crassostrea Gigas	Low Salt, delicate, fruity finish
BEAUSOLEIL	Nova Scotia, Canada Crassostea Virginicus	Salty, crisp texture and a clean finish
BELON (WEST)	Totten Inlet, Washington	Low salt, crunchy texture, metallic finish
BELON (WILD) (EAST)	Damariscotta River, Maine Ostrea Edulis	Low salt, plump, meaty texture, very strong coppery finish
BLUE POINT	Westport, Connecticut Crassostea Virginicus	Very briny, medium-high salinity, firm, meaty texture, strong vegetable finish
BRAS D'OR	Prince Edward Island, Canada Crassostea Virginicus	Very salty, clean, firm, seaweed finish
BRISTOL	Bristol, Maine Crassostea Virginicus	Salty, plump, with a gamey finish
BUCKLEY BAY	Vancouver Island, British Columbia	Salty,
CANADIAN COVE	Orwell Bay, Canada Crassostrea Gigas	Crunchy texture, rich fruity flavor, slightly spicy finish
CANADA CUP	Prince Edward Island, Canada Crassostea Virginicus	Mild salt, crisp, clean texture with a lettuce finish
CAPE ANNE	Nova Scotia, Canada Crassostea Virginicus	Salty, firm, fruity cucumber finish
CAPE BRETON	Aspy Bay, Nova Scotia Crassostea Virginicus	Salty, crisp texture and a clean finish
CAPE NEDDICK	Cape Neddick, Connecticut Crassostea Virginicus	Very salty, delicate texture, with a crisp sweet finish
CARRAQUET	New Brunswick, Canada Crassostea Virginicus	Mild salt, plump and juicy with a briny finish
CHAPMAN COVE	Chapman Cove, Washington Crassostrea Gigas	Salty, very delicate texture with a mild clean finish
CHATHAM	Oyster River, Massachusetts Crassostea Virginicus	Mild salt, delicate texture with a fruity finish
CHEDABUETO	Malpeque Bay, Nova Scotia Crassostea Virginicus	Salty, crisp texture with a clean finish
CHEF'S CREEK	Deep Bay in the Baynes Sound	Salty, crisp texture and a clean finish
CHESTER RIVER	Chester River, Maryland Crassostea Virginicus	Salty,
CHILMARK	Martha's Vineyard, Massachusetts	Crunchy texture with a sweet finish
CHILOE	Chiloe Island, Chile Ostrea chilensis	Crassostrea Gigas Very salty, sweet flavor with a pronounced metallic finish
CHIMON	Narragansett Bay, Rhode Island	Salty, clean, fruity finish

	Crassostea Virginicus		
CHINCOTEAGUE	Jenny's Gut, Virginia	Salty, sweet flavor with a distinctive finish	
	Crassostrea Virginicus		
CHUCKNUT	Dabob Bay, Washington	Mild salt, delicate texture with a watermelon finish	
	Crassostrea Gigas		
CIRCLE C	St. Jerome's Creek, Maryland	Mild salt, sweet, mild finish	
	Crassostrea Virginicus		
COOKE'S COVE	Western Malpeque Bay, Prince Edward Island, Canada	Salty,	
firm, mild sweet finish	Crassostrea Virginicus		
COROMANDEL	Coromandel Bay, New Zealand	Mild salt, delicate, melon-like finish	
	Saccostrea glomerata		
CORTEZ ISLAND	Cortez Island, British Columbia	Medium salt, plump, melon finish	
	Crassostrea Gigas		
COTUIT	Cape Cod, Massachusetts	Med. salt, clean, sweet finish	
	Crassostrea Virginicus		
CRESCENT BEACH	Occasis, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
CRYSTAL BAY	Hood Canal, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
DABOB BAY	N. Hood Canal, Washington	Mild salt, delicate, fruity finish	
	Crassostrea Gigas		
DENMAN ISLAND	Vancouver, British Columbia	Medium salt, delicate, watermelon finish	
	Crassostrea Gigas		
DESOLATION SOUND	S. Puget Sound, Washington	Low salt, firm, metallic finish	
	Crassostrea Gigas		
DISCOVERY BAY	Puget Sound, Washington	Salty, plump, sweet finish	
	Crassostrea Gigas		
DOSEWALLIPS	Hood Canal, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
DRAKE'S BAY	Drake's Estero, California	Mildly salty, plump texture and a sweet finish	
	Crassostrea Gigas		
DUCK ISLAND PETITE	Duck Island, New York	Salty, delicate texture, strong vegetable finish	
	Crassostrea Virginicus		
DUNGENESS	Dungeness Bay, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
DUTCH ISLE	Narragansett Bay, Rhode Island	Salty, clean, fruity finish	
	Crassostrea Virginicus		
EAGLE CREEK	Hood Canal, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
ELD INLET	Puget Sound, Washington	Low salt, medium cup, cucumber finish	
	Crassostrea Gigas		
ELFIN COVE	Port Althorp, Alaska	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
EVAN'S BAY	Reed Island, British Columbia	Salty, firm, fruity cucumber finish	
	Crassostrea Gigas		
EVENING COVE	E. Vancouver Island, British Columbia	Medium	
salt, delicate, watermelon finish	Crassostrea Gigas		
FANNY BAY (MIYAGI)	Vancouver Island, British Columbia	Medium	
salt, delicate, watermelon finish	Crassostrea Gigas		
FANNY BAY	Baynes Sound, British Columbia	Salty, firm, fruity cucumber finish	
	Crassostrea Gigas		
FLYING POINT	Freeport, Maine	Salty, plump, with a gamey finish	
	Crassostrea Virginicus		
FRENCH HUITRES	Prince Edward Island, Canada	Salty, firm, fruity cucumber finish	

	Crassostea Virginicus		
FULTON CREEK	Fulton Creek, Washington	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
GLIDDEN POINT	Damariscotta River, Maine	Low salt, plump, meaty texture, very strong	
coppery finish	Crassostea Virginicus		
GOLDEN LASQUETI	Lasqueti Islands, British Columbia		Medium
salt, delicate, watermelon finish	Crassostrea Gigas		
GOLDEN MANTEL	Vancouver Island, British Columbia		Medium
salt, delicate, watermelon finish	Crassostrea Gigas		
GOLDEN MIYAGI	Vancouver Island, British Columbia		Medium
salt, delicate, watermelon finish	Crassostrea Gigas		
GOLDSMITH	Tillamook Bay, Oregon	Mild salinity, firm, vegetable finish	
	Crassostrea Gigas		
GOOSE POINT	Willapa Bay, Washington	Slightly salty, delicate texture, sweet, clean finish	
	Crassostrea Gigas		
HAMMERSLEY	Hammersley Inlet, Washington	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
HAMA HAMA	Mid Hood Canal, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
HOG ISLAND (KUMOMOTO)	Tomales Bay, California	Low salt,	
mild fruit, buttery finish	Crassostrea sikamea		
HOG ISLAND (SWEETS)	Tomales Bay, California	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
HOG ISLAND	Tomales Bay, California	Med. salt, plump, smokey finish	
	Crassostrea Gigas		
HOOD CANAL	Puget Sound, Washington	Medium salt, crunchy, melon finish	
	Crassostrea Gigas		
IMPERIAL EAGLE	W. Vancouver Island, British Columbia		Very
salty, plump, watermelon finish	Crassostrea Gigas		
ISLAND CREEK	Duxbury, Massachusetts		
	Crassostea Virginicus		
INDIAN ISLAND	Puget Sound, Washington	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
JORSTAD CREEK	Hama Hama River, Washington	Salty, plump, mild sweet finish	
	Crassostrea Gigas		
JUDD COVE	Orcas Island, Washington	Low salt, plump, firm, clean finish	
	Crassostrea Gigas		
KEGOTANK	Chincoteague, Virginia	Salty, sweet flavor with a mellow finish	
	Crassostea Virginicus		
KITTERY POINT	Chesapeake Bay, Maryland	Salty, firm, lettuce finish	
	Crassostea Virginicus		
KUMOMOTO	Totten Inlet, Washington	Low salt, mild fruit, buttery finish	
	Crassostrea sikamea		
KUMOMOTO	Humboldt Bay, California	Low salt, mild fruit, buttery finish	
	Crassostrea sikamea		
KUMOMOTO	Netart's Bay, Oregon	Low salt, mild fruit, buttery finish	
	Crassostrea sikamea		
LAGOON POINT	Lagoon Point, Washington	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
MALASPINA	Vancouver Island, British Columbia		Very
salty, firm, cucumber finish	Crassostrea Gigas		
MALPEQUE	Prince Edward Island, Canada	Very salty, firm, sweet, cucumber finish	
	Crassostea Virginicus		
MAPLE POINT	Eld Inlet, Washington	Slightly salty, delicate, mild finish	

	Crassostrea Gigas		
MARTHA'S VINEYARD	Martha's Vineyard, Massachusetts	Salty,	
crisp, mild finish	Crassostea Virginicus		
MARY'S POINT	Cortez Island, British Columbia	Medium salt, plump, melon finish	
	Crassostrea Gigas		
MILL POINT	Prince Edward Island, Canada	Salty, firm, mild sweet finish	
	Crassostea Virginicus		
MOONSTONE	Point Judith Pond, Rhode Island	Salty, rich, briny finish	
	Crassostea Virginicus		
MORROW BAY	Morro Bay, California	Mildly salty, plump texture and a sweet finish	
	Crassostrea Gigas		
MOUNTAIN ISLAND	Blind Bay, Nova Scotia	Very salty, delicate texture, with a crisp sweet	
finish	Crassostea Virginicus		
NANTUCKET	Nantucket Harbor, Massachusetts	Salty, crisp texture with a clean finish	
	Crassostea Virginicus		
NARRAGANSET	Narraganset, Rhode Island	Salty, clean, fruity finish	
	Crassostea Virginicus		
NETART'S BAY	Tillamook Bay, Oregon	Mild salinity, firm, vegetable finish	
	Crassostrea Gigas		
NEW ZEALAND ROCK	North Island, New Zealand	Very salty, firm, crunchy texture with a metallic	
finish	Saccostrea glomerata		
NEWPORT CUP	Narragansett Bay, Rhode Island	Salty, clean, fruity finish	
	Crassostea Virginicus		
NOOTKA	Nootka Sound, British Columbia	Medium salt, deep cup, clean finish	
	Crassostrea Gigas		
NORTHUMBERLAND	New Brunswick, Canada	Salty, sweet, cucumber finish	
	Crassostea Virginicus		
OKEOVER	Hood Canal, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
OLYMPIA	Totten Inlet, Washington	Low salt, plump, fruity finish	
	Crassostrea Gigas		
OYSTERVILLE	Willapa Bay, Washington	Slightly salty, delicate texture, sweet, clean finish	
	Crassostrea Gigas		
PACIFIC ORCHARD	Vancouver Island, British Columbia	Low salt,	
delicate, watermelon finish	Crassostrea Gigas		
PARADISE BAY	Vancouver, British Columbia	Medium salt, delicate, watermelon finish	
	Crassostrea Gigas		
PARRAMOUR	Watchapreague, Virginia	Salty, plump, clean finish	
	Crassostea Virginicus		
PEARL BAY	Sunshine Coast, British Columbia	Very	
salty, plump, fruity finish	Crassostrea Gigas		
PECONIC BAY	Long Island, New York	Salty, delicate texture, strong vegetable finish	
	Crassostea Virginicus		
PEMAQUID	Darimiscotta River, ME	Low salt, plump, meaty texture, very strong	
coppery finish	Crassostea Virginicus		
PENN COVE	Sammish Bay, Washington	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
PENROSE BAY	Malaspina Inlet, British Columbia	Very	
salty, firm, cucumber finish	Crassostrea Gigas		
PICKERING	Puget Sound, Washington	Low salt, delicate, metallic finish	
	Crassostrea Gigas		
PICKLE POINT	Cove Head Bay, Prince Edward Island	Salty,	
firm, vegetable finish	Crassostea Virginicus		
PIER BEACH	Puget Sound, Washington	Slightly salty, delicate, mild finish	

	Crassostrea Gigas	
PINE ISLAND	Oyster Bay, Long Island, New York	Salty,
delicate texture, strong vegetable finish		Crassostea Virginicus
PLEASANT COVE	Hood Canal, Washington	Medium salt, plump, fruity finish
	Crassostrea Gigas	
POINT REYES	Tomales Bay, California	Mildly salty, plump texture and a sweet finish
	Crassostrea Gigas	
PORT BLAKELY	Bainbridge Island, Washington	Low Salt, delicate, fruity finish
	Crassostrea Gigas	
POTLACH	Puget Sound, Washington	Low salt, delicate, melon finish
	Crassostrea Gigas	
PRESTON POINT	Preston Point, California	Mildly salty, plump texture and a sweet finish
	Crassostrea Gigas	
PRUDENCE ISLAND	Narragansett Bay, Rhode Island	Salty, clean, fruity finish
	Crassostea Virginicus	
QUILCENE BAY	Hood Canal, Washington	Med salt, delicate, sweet cucumber finish
	Crassostrea Gigas	
QUONSET POINT	Quonset Point, Rhode Island	Salty, clean, fruity finish
	Crassostea Virginicus	
RAPPAHANOCK	Chincoteague, Virginia	Salty, sweet flavor with a mellow finish
	Crassostea Virginicus	
RASPBERRY POINT	Prince Edward Island, Canada	Salty, firm, fruity finish
	Crassostea Virginicus	
RED POINT	Prince Edward Island, Canada	Very salty, delicate, sweet finish
	Crassostea Virginicus	
RESLAND BAY	Puget Sound, Washington	Slightly salty, delicate, mild finish
	Crassostrea Gigas	
RILAN BAY	Chiloe Island, Chile	Very salty, sweet flavor with a pronounced metallic
	finish Ostrea chilensis	
ROBINS ISLAND	Long Island, New York	Salty, delicate texture, strong vegetable finish
	Crassostea Virginicus	
SADDLE ROCK	Long Island, New York	Salty, delicate texture, strong vegetable finish
	Crassostea Virginicus	
SAKONNET	Narragansett Bay, Rhode Island	Salty, clean, fruity finish
	Crassostea Virginicus	
SALT AIRE	Prince Edward Island, Canada	Salty, delicate, melon finish
	Crassostea Virginicus	
SALUTATION COVE	Prince Edward Island, Canada	Very salty, delicate, sweet finish
	Crassostea Virginicus	
SAMISH BAY	Puget Sound, Washington	Slightly salty, delicate, mild finish
	Crassostrea Gigas	
SEQUIM BAY	Dungeness Bay, Washington	Low Salt, delicate, fruity finish
	Crassostrea Gigas	
SAVAGE HARBOUR	Prince Edward Island, Canada	Very salty, delicate, sweet finish
	Crassostea Virginicus	
SHOALWATER	Willapa Bay, Washington	Slightly salty, delicate texture, sweet, clean finish
	Crassostrea Gigas	
SINKU	Vancouver Island, British Columbia	Medium
	salt, clean, sweet finish Crassostrea Gigas	
SISTER POINT	Hood Canal, Washington	Medium salt, creamy, cucumber finish
	Crassostrea Gigas	
SKOKOMISH RIVER	Hood Canal, Washington	Low Salt, delicate, fruity finish
	Crassostrea Gigas	
SKOOKUM INLET	Olympia, Washington	Low salt, plump, sweet finish

	Crassostrea Gigas		
SNOW CREEK	Discovery Bay, Washington	Low salt, delicate, cucumber finish	
	Crassostrea Gigas		
SOUTH BAY	Chesapeake Bay, Maryland	Salty, firm, lettuce finish	
	Crassostea Virginicus		
SPINNEY CREEK	Narragansett Bay, Rhode Island	Salty, clean, fruity finish	
	Crassostea Virginicus		
STELLAR BAY	Vancouver Island, British Columbia		Medium
salt, clean, sweet finish	Crassostrea Gigas		
St. MARY'S	Chesapeake Bay, Maryland	Salty, sweet flavor with a mellow finish	
	Crassostea Virginicus		
St. THOMAS	Peconic Bay, New York	Salty, delicate texture, strong vegetable finish	
	Crassostea Virginicus		
St. SIMONE	New Brunswick, Canada	Salty, sweet, cucumber finish	
	Crassostea Virginicus		
STEAMBOAT ISLAND	Totten Inlet, Washington	Low salt, plump, fruity finish	
	Crassostrea Gigas		
STONINGTON	Norwalk, Connecticut	Very briny, medium-high salinity, firm, meaty	
texture, strong vegetable finish	Crassostea Virginicus		
SUMMER COVE	Vancouver Island, British Columbia		Medium
salt, clean, sweet finish	Crassostrea Gigas		
SUMMER ICE	Sunshine Coast, British Columbia		Salty,
delicate, fruity finish	Crassostrea Gigas		
SUND CREEK	Hood Canal, Washington	Low salt, delicate, lettuce finish	
	Crassostrea Gigas		
SUNNYSIDE	Prince Edward Island, Canada	Salty, delicate, melon finish	
	Crassostea Virginicus		
SUNSET BEACH	Hood Canal, Washington	Medium salt, crunchy, vegetable finish	
	Crassostrea Gigas		
SUNBERRY POINT	Prince Edward Island, Canada	Salty, delicate, melon finish	
	Crassostea Virginicus		
TATAMAGOUCHE	Karabo Island, Nova Scotia	Medium salt, crisp, lettuce finish	
	Crassostea Virginicus		
TENASS PASS	Prince of Wales Sound, Alaska	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
THORNDYKE BAY	Thorndyke Bay, Washington	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
TOM FARMER	Hood Canal, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
TOTTEN INLET	Totten Inlet, Washington	Low salt, plump, fruity finish	
	Crassostrea Gigas		
TRAILS END	Hood Canal, Washington	Slightly salty, delicate, mild finish	
	Crassostrea Gigas		
WALLACE BAY	Northumberland Strait, Nova Scotia		Salty,
mild, sweet finish	Crassostea Virginicus		
WAQUOIT	Vineyard Sound, Massachusetts	Salty, crisp, mild finish	
	Crassostea Virginicus		
WATCH HILL	Winnepaug Pond, Rhode Island	Salty, crisp, sweet finish	
	Crassostea Virginicus		
WELFLEET	Cape Cod, Massachusetts	Salty, crisp, mild finish	
	Crassostea Virginicus		
WESCOTT BAY	San Juan Islands, Washington	Low Salt, delicate, fruity finish	
	Crassostrea Gigas		
WEST PRINCE	West Prince County, Prince Edward Island, Canada		Salty,

firm, vegetable finish	Crassostea Virginicus		
WILD BELON	Blue Hill Bay, Maine	Low salt, plump texture, strong coppery	finish
	Crassostea Virginicus		
WILLAPA BAY	Willapa Bay, Washington	Slightly salty, delicate texture, sweet, clean	finish
	Crassostrea Gigas		
WINDY POINT	Samish Bay, Puget Sound, Washington		Low
Salt, delicate, fruity finish	Crassostrea Gigas		
YAQUINA BAY	Newport, Oregon	Salty, firm, mild sweet finish	
	Crassostrea Gigas		

ON THE HALF SHELL

* Northumberland Oysters (New Brunswick, Canada) * <i>creamy</i>	10.60
Hog Island Oysters (Tomales Bay, California) * <i>strong flavor oyster</i>	9.75
Kumamoto Oysters (Netarts Bay, Oregon) * <i>basic, mild</i>	12.80
Wellfleet Oysters (Wellfleet Harbor, Massachusetts) * <i>very salty, not much taste otherwise</i>	13.65
Blue Point Oysters (Westport, Connecticut) * <i>medium salt, fishy, fine shell</i>	8.80
Cotuit Oysters (Vancouver Island, British Columbia) * <i>slight lemon, basic taste</i>	9.55
Topneck Clams (Point Judith Island, Rhode Island) *	6.50
Small Sampler (One of Each Oyster) *	10.55
Large Sampler (Two of each Oyster) *	19.90

~ Individual Oysters are Available for \$1.95 each ~

APPETIZERS

Assorted Dipping Sauces	9.65
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ON THE HALF SHELL

Montauk Oysters (Spinney Creek, Rhode Island) *	9.90
Delaware Bay Oysters (Delaware, New Jersey) *	10.75
Discovery Bay Oysters (Puget Sound, Washington) * <i>skill and water</i>	11.80
Calm Cove Oysters (Hood Canal, Washington) * <i>strong salt, good flavor</i>	9.95
Skookum Oysters (Little Skookum Inlet, Washington) * <i>strong, good flavor</i>	11.70
Beau Soleil Oysters (Nova Scotia, Canada) * <i>strong</i>	9.65
Topneck Clams (Point Judith Pond, Rhode Island) *	6.80
Small Sampler (One of Each of the First Six Oysters) *	10.55
Large Sampler (Two of each of the First Six Oysters) *	19.90

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ON THE HALF SHELL

Evening Cove Oysters (Vancouver Island, British Columbia) *	11.80
* Tatamagouche Oysters (Karabo Island, Nova Scotia) * <i>creamy & med flavor but strong metal aftertaste</i>	12.95
Snow Creek Oysters (Discovery Bay, Washington) * <i>tiny, good flavor</i>	11.80
Malpeque Oysters (Prince Edward Island, Canada) * <i>very salty & aftertaste</i>	10.95
Hammersley Inlet Oysters (Hammersley Inlet, Washington) * <i>strong, good flavor</i>	12.80
Peagan River Oysters (James River, Virginia) * <i>slightly creamy, ok flavor</i>	10.95
Topneck Clams (Point Judith Pond, Rhode Island) *	7.80
Small Sampler (One of Each of the First Six Oysters) *	10.95
Large Sampler (Two of each of the First Six Oysters) *	19.80

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SOUPS AND SALADS

Shrimp Soup	Cup 3.95 Bowl 4.95
Long Island Oysters with Garlic and Basil	8.85
Soft Shell Crab Sandwich with French Fries and Tartar Sauce	12.90
Grilled Atlantic Salmon Club with Bacon and Mayonnaise	9.80

ON THE HALF SHELL

Fisher Island Oysters (Long Island Sound, New York) *	9.55
Cape Breton Oysters (Aspy Bay, Nova Scotia) * <i>creamy/fishy</i>	10.40
* Discovery Bay Oysters (Puget Sound, Washington) * <i>salty, clean</i>	9.25
Chatham Oysters (Cape Cod, Massachusetts) * <i>mild, plain, slight</i>	10.60
Blue Point Oysters (Long Island Sound, New York) * <i>salt, fishy</i>	9.35
Okeover Inlet Oysters (Okeover Inlet, British Columbia) * <i>basic</i>	10.60
Large Sampler (Two of Each Oyster) *	19.95
Small Sampler (One of Each Oyster) *	10.80
Middleneck Clams (Point Judith, Rhode Island) *	6.55

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APPETIZERS

SEA

Atlantic Salmon Bar H

Roasted on a Cedar P

Red Snapper Key West,

Pan Seared with Mango

Aibacore Lomaloma, Fiji

Wasabi Crusted with Soy

Maine Lobster Portland, N

1 1/2 pound with Corn at

Rainbow Trout Buhl, Idai

Almondine Crusted with

Atlantic Salmon Bar Harbe

Stuffed with Lump Crab

Tilapia San Jose, Costa

Aibacore Crusted with

Wa:

Rainbo

Aln

Pacific

Pan

Bluefis

Sea:

Yellow

S

V

Fun Sea:

Atlantic Sah

Stuffed wi

Salmon Penn

with Sundr

Jake's Etouff

with Shrim

Cod Boston

Baked w

Snapper P

Szechw

Catfish

Cornr

Northw

Se