



DOC MAGROGAN'S  
**CRAFT BEER &  
OYSTERFEST**  
OYSTER LIST

**CAPE MAY SALTS (EC)**

With a medium cup, these oysters are grown-out in the remote regions of the Delaware Bay giving them their prized “salty” taste.

**CHEF CREEK (WC)**

A sweet and succulent farm raised from Deep Bay off of Vancouver Island. Chef Creeks are a fast growing oyster for a Northern Pacific oyster.

**DRUNKEN KISS (WC)**

Drunken kiss from Marin Bay, California. Very similar to Hog Island oyster, neighboring waters.

**EMERALD COVE (WC)**

Baynes Sound, British Columbia, Canada. Finally, an oyster that tastes as good as it sounds. The Emerald Cove has a mild taste with a mellow finish and is available nearly year round.

**FANNY BAY (WC)**

The Fanny Bay Oyster is a Canadian classic with its bold melon flavor and soft delicate meat.

**RAPPAHANNOCK RIVER (EC)**

They are a sweet, buttery full bodied taste with a refreshingly clean, crisp finish.

**BLUE POINT (EC)**

The Blue Point oyster was named for Blue Point, Long Island in New York, where this exceptionally fine oyster was first discovered.

**DELAWARE BAYS (EC)**

Harvested from the waters of the Delaware bay, these slightly salty oysters have a mild sweet flavor in a nicely rounded shell.

**VIRGINIA FARMED (EC)**

This boutique oyster is clean, deep cupped, about 3-3.5 inch with a firm meat, great brine & a clean finish.



## **SHOOTING POINT (EC)**

These oysters are centered in this coastal wilderness, brings unsurpassed brine and crisp finish. Shells with honey hues cup oysters with truly remarkable depth of flavor.

## **CHESAPEAKE BAY (EC)**

Wild from the clean waters of Virginia. Clean, deep cupped with firm meat. Great brine and clean finish.

## **GLACIER POINT OYSTER (WC)**

These Pacific oysters are more briny than your typical Pacific's, and incredibly clean-flavored, with lots of cucumber and a crisp nori kind of snap to them.

## **WATCH OYSTER HOUSE (EC)**

These have a salty up front taste and is followed by hints of cucumber and melon.

## **JAMES RIVER (EC)**

These have a sweet taste with a buttery finish. Low salinity oyster with a thick heavy shell.

## **HARRIS CREEK (EC)**

Wild from the clean waters of the Chesapeake Bay. These have a salty taste fresh from the ocean.