

OYSTERS FOR YOUR OCCASION

WILD OYSTERS

Crassostrea margaritacea

The choice of the ancients, and a tasty choice indeed, the wild oysters we serve grow only on the coast between Cape Agulhas and the Transkei.

They're fleshy, flashy and easily distinguished by their unevenly shaped shells. Commercial collectors are licensed and strictly controlled - but you, as an individual, may collect up to 25 a day (if you have a valid fishing permit).

Or you can take the easy way out and eat them at 34 South - safe in the knowledge that we're scrupulously careful about ensuring that our products are as tasty and attractive as they're legal and environmentally friendly.

CULTIVATED OYSTERS

Crassostrea gigas

The choice of most commercial growers around the world, the Pacific or cultivated oyster originated in the Sea of Japan.

They're just as fleshy and flashy as wild oysters, but you can identify them by their even shape and the frilly, fan-like protrusions on their pretty, greenish shells.

The cultivation of oysters began in Knysna in the late '40s, but it wasn't until the '70s that the Pacific Oyster arrived on our shores (so to speak) - and farming became commercially viable.

Today they're grown in Saldhana Bay and Port Elizabeth on inter-tidal racks or in cages suspended beneath the surface of the water.

COCKTAIL COASTAL R395

48 cocktail coastal oysters



MEDIUM & LARGE COASTAL R495

16 medium coastal

8 large coastal



CULTIVATED R395

32 cultivated oysters



OYSTER EXPERIENCE R495

8 cocktail coastal

8 medium coastal

8 large coastal

8 cultivated



ALL OUR PLATTERS CATER FOR 6-8 PEOPLE • PACKED ON ICE WITH LEMON QUARTERS FOR YOUR CONVENIENCE

TAKE AWAY OYSTERS

Cocktail coastal	R10
Medium	R20
Large coastal	R25
Medium cultivated	R15

- Easy to open at home
- Closed oysters can be refrigerated for 3-5 days
- We will gladly demonstrate how to open an oyster
- Oyster knives are available for sale

To enhance your oyster-eating experience, rinse in fresh sea/salt water before eating. Keep chilled and eat ASAP after opening