



**GET
SHUCK'D**
X
CHARLOTTE AND STEVEN

Charlotte and Steven bring the most pristine oysters from the East Coast with fresh and unique condiments as well as a whole lot of laughs. Served best when paired together. Safe, inclusive, and really shuck'n fun.

SAMPLE MENU

Beverages

Sparkling Wine, Champagne or Steves' Scotch Selection

Bites

A Selection Of Oysters That Can Include, Raspberry Point From Prince Edward Island, Miscou's From New Brunswick, Beausolleil Also From New Brunswick And Some From Our Friends At Atlantic Shellfish In Pei

Gravies

Wild Leek Mignonette, Seaweed Vodka Rinses, Fermented Honey Hot Sauce, Lagavulin Shell Rinse, Fresh Citrus And Horseradish As Well As Seaweed Powders And Salts To Elevate Any Oyster Moment

Extras

Seacuterie That Ranges With What Is In Season. Chilled Wild Crab, Lobster And Prawns. Smoked Eel Or Cedar Cured Lake Trout Served With Fresh Cheeses, Creme Fraiche And Savoury Yogurts

Sourcing

East Coast, Pristine Waters
Direct From The Source
Direct From The Oyster Farmer

Pairs With

🎵 <https://open.spotify.com/playlist/2nj07gBqFYD1CbKH46yN-nO?si=HfmCB0zPQy-9ctyK2qL7dg>

visit www.chefcharlottelangley.com for booking details.