Shuck Into-Spring, Swings

Ship dates March 29th - April 9th, 2021. May be subject to availability.



BARSTOOL COCKTAILS (PEI, Canada) - 100 ct/cs 2.5" - 3" COCKTAIL

This chef ready cocktail oyster offers a clean, crisp, salty yet sweet flavor that will be a mighty hit with your guests.



QUEEN'S CUP (PEI, Canada) - 100 ct/cs

2.5" - 3" COCKTAIL

Queen's Cup Oysters offer a plump silky meat with a salty sweet taste and an earthy mineral finish. The finish in New London Bay gives the oyster a nice clean salty taste.



DAISY BAY (PEI, Canada) - 100 ct/cs

3" - 3.5" CHOICE

Farm raised near the village of Rustico, Prince Edward Island, Canada, Daisy Bays are deeply cupped, high yielding, and smack of the Gulf of St. Lawrence. Daisy Bays lead with a bright salinity which yields to a sweet finish.



RASPBERRY POINT (PEI, Canada) - 100 ct/cs

3" - 3.5" CHOICE

This cold-water growing area produces a beautiful oyster. They have a wonderful salty taste, clean flavor with a delightful, sweet finish.

Save up to \$6 per case!

EACH TIME YOU PURCHASE 4 CASES OR MORE OF ANY COMBINATION OF SPRING SAVINGS OYSTERS, RECEIVE AN ADDITIONAL \$2 OFF PER CASE.



207-439-6018



* A 'SHELL-FUL' REMINDER! Keep shellfish cool at all times with ice or refrigeration between 35°-40° F

