

# Spring is in the air

Ship Dates April 12 - 23, 2021

May be Subject to Availability



**CHAPPELL CREEK** (PEI, Canada) 50ct/cs

3" – 3.5" CHOICE

With a crisp salty brine that finishes with a hint of sweetness, savor decades of farming traditions in each premium oyster harvested from the nutrient rich waters off the shores of PEI's oldest Acadian settlement.



**DAMARISCOTTA SELECT** (Maine, USA) 50ct/cs

4" – 5" SELECT

Harvested from the nutrient rich water of the Damariscotta River, these off-bottom grown oysters are beautifully shelled, deeply cupped and full of meat. Enjoy the deliciously light, citrus flavor with a restrained brine and a sweet clean finish.



**SHINY SEA** (PEI, Canada) 100ct/cs

2.5" – 3" COCKTAIL

The Shiny Sea oyster presents itself beautifully on the half shell for the delicate oyster slurper. The cups are full, with plump meats that have an immediate salty taste and end with a subtle, sweet finish.



**IRISH POINT** (PEI, Canada) 100ct/cs

2.5" – 3" COCKTAIL

Irish Points are wonderfully shaped off bottom grown oysters with excellent meat quality. Superb salty taste is the result of the cold water and strong tides that run between Hope River and the Gulf of St. Lawrence.



**SWEET ISLAND KISS** (PEI, Canada) – 100ct/cs

3"-3.5" Choice

Whether a newbie to oysters or an experienced oyster fan, this choice Prince Edward Island oyster will appeal to all and is guaranteed to be a crowd favorite. A Salty punch with a sweet yet crisp finish.



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

