

FATHER'S DAY SALE!



RAISE A 'SHELL' TO...



SHIP DATES JUNE 14th - 18th, 2021
(Subject to availability)

WE ARE HERE TO SUPPORT YOU
as markets re-open and your customers welcome back hungry guests!



SCALLYWAGS (PEI, Canada) - 50 ct/cs

2.5" - 3" COCKTAILS

Featuring 'mischievous' crisp salty goodness with a sweet clean finish and perfectly sized cocktail meat, these fresh oysters may just 'steal' your heart and become your new favorites!



FRENCH KISS (New Brunswick, Canada) - 60 ct/cs

3" - 3.25" CHOICE

A Maison BeauSoleil oyster requires 3 to 5 years to reach its marketable size of 2.5-3". The French Kiss oyster gets an additional 2 years, for a total of 5 to 7 years. The result? A Maison Beau Soleil that is more generous in size.



SHINY SEA (PEI, Canada) - 100 ct/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.



CHAPPELL CREEK (PEI, Canada) - 100 ct/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.



207-439-6018

  /atlanticaquafarmsusa

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

