

# ★★ SHELL-ABRATE ★★ INDEPENDENCE DAY

★★ SHIP DATES JUNE 21st - JULY 2nd, 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 - FARMED

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!



**WHITE STONE** (Virginia, USA) - 100 ct/cs

3" - 3.5" CHOICE - FARMED

On the outside, this oyster has a deep cup and a thick polished shell. Inside, a plump oyster fills the shell. Never any grit, mud, or sand. Our oyster's more subtle flavors will change with the seasons, as the farm is strategically located to blend salty and sweet like only the Chesapeake can. Its firm meat makes it a very approachable oyster and its layered flavors excite even the most seasoned oyster fan.



**BARSTOOL COCKTAILS** (PEI, Canada) - 100 ct/cs

2.5" - 3" COCKTAIL - FARMED

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



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

3" - 3.5" CHOICE - FARMED

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.



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

3" - 3.5" CHOICE - FARMED

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

