GAME ON!

TAILGATES, TOUCHDOWNS... AND OYSTERS!

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

WHITE STONE OYSTERS

WHITESTONE (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.

Queen's Cup OYSTERS

QUEEN'S CUP (PEI, Canada) - 100 ct/cs
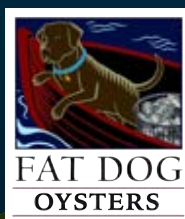2.5" – 3" COCKTAIL - FARMED
Queen's Cup Oysters offer a plump silky meat with a salty sweet taste and an earthy mineral finish. The finish in New London Bay gives the oyster a nice clean salty taste.

Irish Point oysters

IRISH POINT (PEI, Canada) - 100 ct/cs
2.5" – 3" COCKTAIL - FARMED
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.

FAT DOG OYSTERS

FAT DOG PETITE (New Hampshire, USA) - 100 ct/cs
2.5" – 3" COCKTAIL - FARMED
Raised in Great Bay, New Hampshire, Fat Dog Petites lead with a volley of bright brine which yields to a mild, simple-sugar, finish.

CHAPPELL CREEK OYSTERS

CHAPPELL CREEK (PEI, Canada) - 100 ct/cs
3" – 3.5" CHOICE - FARMED
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.

SWEET ISLAND KISS

SWEET ISLAND KISS (PEI, Canada) - 100 ct/cs
3" – 3.5" CHOICE - FARMED
This oyster will appeal to all and is guaranteed to be a crowd favorite. A salty punch with a sweet yet crisp finish.

ATLANTIC AQUA FARMS
PREMIUM SHELLFISH

207-439-6018
/atlanticaquafarmsusa

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