

OCTOBER IS OYSTOBER!

SHIP DATES OCT 4th - OCT 15th, 2021
Subject to availability

WE ARE HERE TO SUPPORT YOU
SPECIAL PRICING - SUPPORTING YOU

YOU'LL FALL FOR THESE SAVINGS

INTRODUCING!



BARACHOIS OYSTERS (PEI, Canada) - 50 ct/cs

3" - 3.5" CHOICE - FARMED

NEW BRAND! These premium choice size oysters have the luxury of growing in the nutrient rich waters off the shores of Cymbria, Prince Edward Island. Barachois oysters feature a deep cup and clean shells with a superb blend of sweet and salty.



MALPEQUE (PEI, Canada) - 100 ct/cs

3" - 3.5" CHOICE - WILD

These very meaty oysters have full body flavor with a briny liquor and just a touch of sweetness. Their unique appearance can range from whitish green to whitish brown.



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.



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.



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

3" - 4" LARGE CHOICE - WILD

The plump meat of these large choice oysters features a flavor profile where its initial mild sweetness is juxtaposed by a pleasantly lingering medium - high salinity in the finish.



NAKED ISLANDERS (PEI, Canada) - 100 ct/cs

3.5"+ LARGE CHOICE - FARMED

This large choice oyster is a mood changer. It's unique combination of salty and sweet flavors is like a party on a shell.

