

# Thanksgiving DEALS TO GOBBLE UP!

SHIP DATES NOV 15th - NOV 26th, 2021

Subject to availability

**WE ARE HERE TO SUPPORT YOU.  
SPECIAL PRICING - SUPPORTING YOU**



**BELON** (Maine, USA) - 50 ct/cs

3" - 4" LARGE CHOICE - WILD

This large, flat-shaped oyster from the Gulf of Maine features a unique flavor profile. Enjoy the combination of brininess with strong metallic and mineral tones.



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

4" - 5" SELECT - FARMED

Beautifully briny with firm substantial meats that taste of buttery cream and offers a sweet clean finish. These beauties are bottom planted in the marine clay of the Damariscotta River and are the perfect addition to your grilling menu.



**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.



**OYSTER HOUSE** (Maine, USA) - 100 ct/cs

3.5" - 4" LARGE CHOICE - FARMED

Harvested from the nutrient rich waters of the Damariscotta River. These beautifully shelled, deeply cupped oysters feature a deliciously light, citrus flavor, with a restrained brine and a sweet, clean finish. This oyster is a grill-masters delight.



**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.



**207-439-6018**



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

