

Shuck in to the New Year!

SHIP DATES JAN 3rd - JAN 14th, 2022

Subject to availability

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

INTRODUCING!



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

3" - 3.5" CHOICE - FARMED

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.



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 (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.



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.



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

3" - 3.5" CHOICE - FARMED

A beautiful farm raised oyster with ivory lips, glistening meats and a heavy, thick shell. Pickles sit firmly in your palm, are a breeze to open and will deliver the firm salty taste you desire.


**ATLANTIC
AQUA FARMS**
PREMIUM SHELLFISH

207-439-6018



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

