

# It's always time for a COCKTAIL PARTY

SHIP DATES SEPT 18th - OCT 13th, 2023. *Subject to availability*

**Queen's Cup**  
OYSTERS

**QUEEN'S CUP** (PEI, Canada) - 100 ct/cs  
2.5" - 3" COCKTAIL - FARMED

Grown in the nutrient-rich waters of Rustico Bay Island for 3-5 years before finishing in the cool clear waters of New London Bay. The finish in New London Bay gives the oyster a nice, clean salty taste.

**NORTHERN  
SILVER**  
OYSTERS

**NORTHERN SILVER** (PEI, Canada) - 100 ct/cs  
2.5" - 3" COCKTAIL - FARMED

Northern Silver Oysters are grown in the nutrient-rich waters of Rustico Bay on the North shore of Prince Edward Island for 2.5 - 4 years before finishing in the cool clear waters of New London Bay. 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.

**ShinySea**  
OYSTERS

**SHINY SEA** (PEI, Canada) - 100 ct/cs  
2.5" - 3" COCKTAIL - FARMED

The Shiny Sea oyster presents itself beautifully on the half shell for the delicate oyster slurper. The cups are full, with plump meats that have an immediate salty taste and end with a subtle, sweet finish.