

SUMMER CHILLIN'

WITH FRESH OYSTERS

SHIP DATES: May 3 - June 14, 2024

Subject to availability.



LITTLE BEACHES (Maine, USA) - 100 ct

2.5" – 3" COCKTAIL - FARMED

Little Beaches are cocktail 2.5"- 3" oysters. Raised in the nutrient rich waters of the Damariscotta River, Maine, these beautifully shaped oysters have a crisp, mineral brine, a meaty texture and a sweet finish.



SUMMER FLING (Maine, USA) - 100ct

3" – 3.5" SMALL CHOICE - FARMED

Summer Fling oysters are grown in the salty, sweet waters of the Damariscotta River. These oysters are known for their full, plump meats and the flavor comes across as a salty buttery cream and finish clean and sweet.



TRIPLE BOGEY (Virginia, USA) – 100 ct/cs

2.5" – 3" COCKTAIL - FARMED

Triple oysters are grown in the beautiful waters of Mobjack Bay. They deliver a hole-in-one combo of sweetness and mild salinity and boast a uniform shell for an easy shuck every time.



DODGE COVE (Maine, USA) - 100ct

3" – 3.5" SMALL CHOICE - FARMED

Celebrated for their pristine flavor and hearty shells, our Dodge Cove Oysters are one of the Northeast's most recognized oyster varieties. Responsibly grown by Dodge Cove Marine Farm, *the oldest working oyster farm in Maine.*



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

