

Sham-Rockin' ST. PADDY DEALS

SHIP DATES February 28 – March 14, 2025. Subject to availability



SHAMROCK OYSTERS (Virginia, USA) – 100ct / cs 2.5" -3" COCKTAIL – FARMED

Shamrock Oysters are farmed in Mobjack Bay, these oysters offer a classic mid-Atlantic taste with a consistent shell shape and texture making them ideal for the most discerning oyster connoisseurs looking to add a touch of magic to their St. Paddy's Day festivities.



PADDY'S PEARLS (Maine, USA) - 50 ct/cs 3" – 3.5" CHOICE – FARMED

Indulge in the enchanting taste of some of Maine's finest oysters, boasting a delightful hint of citrus kissed by the luck of the Irish, with just a touch of briny charm and a sweet, clean finish fit for a St. Paddy's Day feast.



IRISH POINT (PEI, Canada) – 100ct / cs 2.5" -3" COCKTAIL – FARMED

Irish Point Oysters are beautifully cultured cocktail oysters, 2.5" – 3". 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.



SHENANIGANS (PEI, Canada) – 100ct / cs

3" – 3.5" CHOICE – FARMED Product Description

Shenanigans Oysters are a nicely cupped choice size (3" – 3.5") oyster with a sweet, crisp, briny finish. Add some Shenanigans to your table, they are the life of the party!



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

