



From Our Virginia Farms



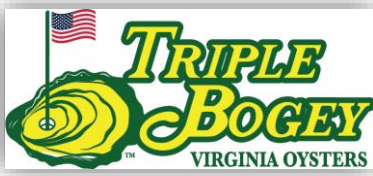
White Stone oysters are grown to stand out and are available in cocktail 2.5"-3" or Choice 3"-3.5" size. White Stones feature a deep cup, thick polished shell and plump meats. Their more subtle flavors will change with the seasons, but the location blends salty and sweet like only the Chesapeake can.

COCKTAIL | 2.5" - 3"
CHOICE | 3" - 3.5"
Grown 1 - 2 Years
100 count Box



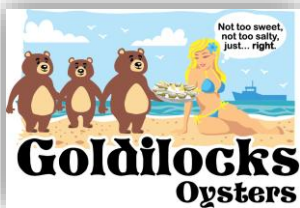
These Lone Point oysters 2.5" - 3" are cultivated in the pristine waters of Mobjack Bay. The year-round salinity gives them a distinctive sweet and salty flavor. Selected for their uniform shell and meat quality as well as ease of shucking.

COCKTAIL | 2.5" - 3"
Grown 1 Year
100 count Box



Triple Bogey 2.5" - 3" cocktail oysters are grown in the beautiful waters of Mobjack Bay. They deliver a hole-in-one combo of sweetness and mild salinity.

COCKTAIL | 2.5" - 3"
Grown 1 Year
100 count Box



Our Goldilocks oysters are available in cocktail 2.5"-3" or Choice 3"-4" and have just the right salinity. Enjoy the undeniable salty flavor of a plump oyster from the pristine waters of the Mobjack Bay for the most discerning oyster lover's palates.

COCKTAIL | 2.5" - 3"
CHOICE | 3" - 4"
Grown 1 - 2 Years
100 count Box



Our Mobjacks are Choice 3"-4" and have just the right salinity. Enjoy the undeniable salty flavor of a plump oyster from the pristine waters of the Mobjack Bay for the most discerning oyster lover's palates.

COCKTAIL | 3" - 4"
Grown 1 - 2 Years
100 count Box

Proudly grown and harvested in Virginia

www.atlanticaquafarms.com | 902-437-2700