



# February Fresh Oyster Menu



What Chefs Want!

## East Coast

### Cupid's Choice

#### *Item 48832-Prince Edward Island - 100 ct box-3"*

From the cool waters of Prince Edward Island, Canada! Clean even shells with deep cups and full plump meats. The flavors start sweet and finish with a blast of brine!

### Connecticut Blue Point

#### *Item 48577 - Long Island Sound - 100 ct bag - 3 to 3.5"*

Connecticut Blue Points are harvested from native beds in a wild environment off the shores of Long Island Sound. The clean, high salinity waters of this area produce fat, salt infused, delectable meats. Connecticut Blue Point Oysters have a fresh, crisp, firm texture, with a sweet after taste that sparkles with salinity. Bottom cultured, these oysters have a hard, round shell and a pronounced cup.

### Chesapeake's Best

#### *Item 48575-Medium-East Coast-30 lb case-110-130 ct*

#### *Item 48576-Large-East Coast-30 lb case-80 count*

Chesapeake's Best Oysters are an easy opening, thick shelled oyster harvested out of the Delaware Bay in Port Norris, New Jersey.

### Sex On The Bay

#### *Item 48831 – Northumberland Strait, Canada – 100 ct – 3"*

With its sparkling, slightly mineral notes, and unctuous finish, each mouthful is a caress to the palate, a sensuous invitation to pleasure. Generous and fleshy, this oyster is the epitome of voluptuousness. It has a clean, and uniform shell, making it irresistible!

## West Coast

### Ichiban

#### *Item 48848 – Skagit Bay, Washington - 60 ct bag*

A tide tumbled oyster from the south end of Skagit Bay in the north Puget Sound. These oysters have deep cups and full meats that tend to be mild in salinity, slightly sweet and have a lengthy cucumber finish.

### Miyagi

#### *Item 49183 – Hood Canal, Washington- 60 ct bag- 3"*

Miyagi oysters are a Pacific Northwest oyster raised on the shores at the foot of the Olympic Mountains and are one of the oyster appellations of Hood Canal in Washington State. They are an intertidal beach cultured oyster with a beautifully fluted shell.

### Chef Creek

#### *Item 04037-Chefs Creek, British Columbia- 60 ct bag-3"*

This oyster is raised near Chef Creek of Baynes Sound, British Columbia, Canada. It is tray grown to a perfect size for half shell eating, approximately 3 inches. The meats themselves are plump and attractive, with a flavor that starts salty and sweet, then finishes with a melon-like aftertaste.

### Fanny Bay

#### *Item 48839 – Baines Sound, British Columbia – 60 ct bag – 3"*

Fanny Bay Oysters are tray cultured oysters, meaning they are not in direct contact with the bottom of the bay. This method gives nice fluted shells and meats with a clean flavor. The meats are full and firm.