



ShuckerPaddy  
Patrick McMurray  
World Champion  
Oyster Shucker  
@ShuckerPaddy

Toronto born and bred, the son of two teachers, and antique dealers, Patrick McMurray has always been brought up around food, travel, and a strong work ethic. Patrick's family travelled Europe and the UK every summer. Dining out to try new and wonderful tastes, and learned about food from other cultures. Patrick entered into the restaurant trade at the age of 16, and really hasn't looked back, despite a degree in Physical and Health Education - Kinesiology UofT'92

**WORLD OYSTER SHUCKING CHAMPION & GUINNESS BOOK 39:60**

After shucking, and honing his skills for a number of years in Toronto, Patrick won the World Championships of Oyster Opening - Galway, Ireland 2002, the only Canadian to win this most illustrious shucking contest, in over 60 years.

Patrick also holds three Guinness Book Records for shucking oysters, 39 in one minute, part of Team Canada - 8840 Oysters in one hour, and personally 1114 Oysters in one hour.

**INVENTOR**

**SHUCKERPADDY OYSTER GEAR - 1997 - PRESENT**

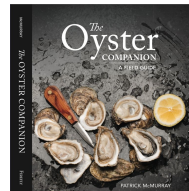
To win contests, you have to have proper equipment and technique. With the Kinesiology theories in mind, Patrick invented his World famous PistolGrip oyster knife, and shucking technique, that provides a faster, safer, and cleaner oysters. The pistol grip knife is now produced by Swissmar for worldwide distribution, along with the Shucking Tray System & All Canadian Shuckin'Puck



**AUTHOR**

The Oyster Companion 2018 - Firefly Books.

Stories, instruction, and descriptions Patrick's book works like a beginners guide to Oystering, and thus led to Patrick's Consulting, teaching, instructing and promoting of Oysters, RawBar, and sustainable seafood around the world. The Art of Oystering is an Oyster 101 program that has been taught from Europe to Asia, and promotes for WWF Canada, and OceanWise. "Been there, Shucked that!"



**OYSTER SOMMELIER 1992-present**

With his vast knowledge of Oysters, Shucking ability, and teaching skills, Patrick ins known in the OysterWorld as an Oyster Sommelier, and lends his expertise to several Seafood Wholesalers. Patrick is responsible for helping organize the Oyster and shellfish lists, acquiring new and exciting Oysters, train the sales team, and assist restaurants and retail shops in menu design, and Shucker training.



**OYSTER MASTER GUILD 2023 - Co-Creator Oyster Somm/Pro Oyster Shucker Education**

**RESTAURATEUR & PUBLICAN since 2001**

Patrick has built, owned and managed two successful restaurants in Toronto. Starfish Oyster Bed & Grill 2001-2014 and The Ceili Cottage 2008-2018  
Starfish specialized in Sustainable Seafood served in a casual bistro setting. Fresh fish, local vegetables, steak, lobster and of course, oysters. One of Toronto's Top 10 Restaurants -early 2000's  
The Ceili Cottage is Patrick's Irish "Local", an East End local pub with great food, patio, and music, designed and built by Patrick in an "Auld Car Garage".



**SPEAKER, PRESENTER, SHUCKING CONTEST JUDGE & TV APPEARANCES.**

With his Shucking abilities and knowledge in the OysterWorld, Patrick has been known to present insightful and entertaining stage, and television performances. Speaker at the Global Aquaculture Alliance, Seafood Show North America, Scotland's National Shucking Championship, Martha & Snoop Potluck Dinner, Gordon Ramsay's The FWord Live, and more.



**CULINARY EDUCATOR & COORDINATOR FOOD MEDIA & FOOD TOUISM -**

**CENTENNIAL COLLEGE 2017-present**  
Instructor, Coordinator and Teacher of Food Theory, Sustainability, Entrepreneurship at the Centennial Collage School of Culinary, Hospitality & Tourism

**SOCIAL MEDIA & MARKETING Manager- ATLANTIC AQUA FARMS - March 2021-present**

Patrick is working in Social Media Marketing - creative promotional plans, Social Media posts, and Oystery Events!



**39:60**

World Champion Oyster Bar  
Pop-Up Events

**Social Media**

@ShuckerPaddy  
@TheOysterCompanion  
@ShuckerPaddyHospitality  
@TheCeiliCottage  
@StarfishOyster  
@OysterMasterGuild  
<https://linktr.ee/ShuckerPaddy>  
Oysterlicious with ShuckerPaddy  
Podcast - <https://anchor.fm/shuckerpaddy>

**ShuckerPaddy Consultations**

Toronto & Worldwide  
-Oyster/Raw Bar Design/Build  
-Crew Training/ Corporate Events  
-Culinary Education  
-Menu Design / Sustainability  
-Events and Programming  
-ShuckerPaddy OysterGear  
[www.shuckerpaddy.ca](http://www.shuckerpaddy.ca)  
[ShuckerPaddy@yahoo.ca](mailto:ShuckerPaddy@yahoo.ca)

How to Shuck Oysters

<https://youtu.be/Ndg1rX8wKpA>



39 Oysters in 60 seconds - Team Canada 8840 oysters in 60 minutes - 1114/OPH - Oysters Per Hour  
The World is Your Oyster - I'm just here to Shuck it for you!