

- Labor-Free
- All-Natural
- Hand-Shucked

- Locally Sourced
 All-Year Availability
 Uniform Shape & Size
 Individually Quick Frozen

Chesapeake Bay Oysters

Shucked on the Half Shell

BY SHORE SEAFOOD, INC.

Family Owned & Operated

- Since 1981 -













Shore Seafood, Inc.

PO Box 10, Saxis, VA 23427 757.824.5517 | 757.824.5662 (fax) orders@shoreseafoodinc.com shoreseafoodinc.com



For five generations, encompassing 125 years of experience, our family owned business has been committed to harvesting oysters in the pristine waters of the Chesapeake Bay. Grand Pearl Oysters are selected for shape and size and then hand-shucked perfectly on the half shell with the adductor muscle left in tact to maintain their own natural juices. This allows the oysters to remain plump and rich, even after being cooked, which makes for a grand presentation. Grand Pearl's region two oysters hold a mild, briny saltwater taste that transitions into a sweet, buttery finish.

Serving Suggestion: Oysters Rockefeller. Serves 6.

Ingredients: 36 oysters, 3 tbsp. minced raw spinach, 3 tbsp. minced parsley, tabasco sauce to taste, 6 tbsp. butter, 3 tbsp. minced onion, 5 tbsp. bread crumbs, 1/2 tsp. salt.

Cooking Instructions: Melt butter in a saucepan on high. Add all ingredients except for oysters. Cook for 15 minutes, stirring occasionally. Press the mixture through a sieve or food mill. Let cool. Line six pie tins with rock salt. Set 6 oysters on rock salt in each pie tin. Distribute the mixture evenly over each oyster. Broil until topping is brown.

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Item ID: 0Y-144-FRZ

Product: Frozen Half Shell Oyster Scientific Name: Crassotrea virginica Harvest Location: Chesapeake Bay, VA Catch Method: Wild-Caught Case Size: 144 Count Inner Pack: 12 layers x 12 oysters

Case Gross Weight: 32 lbs.

Case Net Weight: 8 lbs.

Tie x Tier: 17 x 5

Case Dimensions: 11.5 x 9 x 12.5 in. Shelf Life: 12 months



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