



ShuckerPaddy
Patrick McMurray
World Champion
Oyster Shucker
@ShuckerPaddy



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
ShuckerPaddy@gmail.com

How to Shuck Oysters
<https://youtu.be/NdglrX8wKpA>



Toronto-born and raised, Patrick McMurray grew up with a family of teachers and antique dealers, immersed in food, travel, and a strong work ethic. Annual family trips across Europe and the UK inspired a lifelong passion for global cuisine and hospitality. Patrick began working in restaurants at 16 and never looked back, even while earning a B.Sc. in Kinesiology, University of Toronto, 1992.

World Oyster Shucking Champion & Guinness Record Holder 2002

Patrick is the only Canadian to win the prestigious World Oyster Opening Championship (Galway, Ireland, 2002). He holds three Guinness World Records, including:

39 oysters in one minute, 1,114 oysters shucked solo in one hour, Team Canada: 8,840 oysters in one hour

Inventor – ShuckerPaddy Oyster Gear (1997–Present)

Combining his kinesiology background with industry experience, Patrick invented the PistolGrip™ Oyster Knife, now globally distributed by Swissmar. He also developed the Shucking Tray System and Shuckin' Puck, designed to enhance speed, safety, and precision in oyster shucking.

Author – The Oyster Companion (Firefly Books, 2018)

Patrick's book is a widely respected introduction to oysters, blending stories, education, and oyster profiles. It laid the foundation for his global oyster consulting work, including "The Art of Oystering", a training program taught across Europe and Asia in partnership with WWF Canada and OceanWise.

Co-Founder Oyster Master Guild - Oyster Sommelier

Renowned as an Oyster Sommelier, Patrick consults with seafood wholesalers and restaurants on sourcing, staff training, menu development, and raw bar service. He is also Co-Creator of the Oyster Master Guild (2023), an international oyster education and certification program.

Restaurateur & Publican - 2001

Patrick built and operated two beloved Toronto institutions:

- **Starfish Oyster Bed & Grill** (2001–2015): A top-10 Toronto restaurant featuring sustainable seafood and fresh local ingredients.
- **The Ceili Cottage** (2008–2018): An East End Irish pub built in a converted garage, celebrated for its food, patio, and live music.

Speaker, Presenter & Media Personality

Patrick is a sought-after presenter and contest judge, known for his engaging and knowledgeable stage presence. Highlights include:

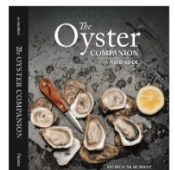
- Global Aquaculture Alliance, Seafood Show North America, Scotland's National Shucking Championship
- Martha & Snoop's Potluck Dinner Party, Gordon Ramsay's The FWord Live

Culinary Educator – Centennial College (2017–Present)

Patrick teaches and coordinates courses in Food Theory, Sustainability, Entrepreneurship, and Food Media at Centennial College's School of Culinary Arts, Hospitality & Tourism.

Marketing & Events – Atlantic Aqua Farms (2021–Present)

As Social Media & Marketing Manager, Patrick creates promotional strategies, digital content, and organizes oyster-focused events for one of North America's leading shellfish producers



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!