



East Coast Bluepoint Oysters on the Half Shell

These American Bluepoint Oysters are wild caught, harvested fresh, and flash frozen for optimal freshness. These sustainably sourced oysters are ready to thaw and eat raw, serve with a mignonette sauce, or to prepare with any number of toppings for baking or grilling.

EASY SERVING DIRECTIONS

KEEP FROZEN UNTIL READY TO THAW AND USE. DO NOT REFREEZE.

RAW (RECOMMENDED FOR BEST RESULTS)

1. Remove tray from box and place **skin side down/black side up** in refrigerator for 2-3 hours or until thawed. This allows the juice and moisture to retain while thawing.



INSTANT RAW

1. Remove tray from box and place **skin side down/black side up** in a tray of ice water for 5 minutes, or until thawed.
2. To Serve, turn tray over and remove easy-peel film.
3. Cut oysters from shell.
4. Serve on ice with cocktail sauce, hot sauce, lemons and crackers.



For best results, use within 72hrs of thawing. KEEP REFRIGERATED.

BAKED

1. Thaw first, then cut oyster from shell.
2. Preheat oven to broil.
3. Add your favorite toppings and place oysters on broiler pan.
4. Broil until desired temperature is reached.

GRILLED

1. From frozen, place oysters (shell side down) directly on hot grill.
2. Grill to desired temperature. *OPTION: add butter or favorite topping while grilling.*
3. Allow to cool slightly, then slide fork under oyster and twist to separate oyster from shell.
4. Serve with cocktail sauce or drawn butter and crackers.

Enjoy!