



All Salty Seas brand shellfish are manufactured in our GFSI certified processing plant. We start with freshly harvested shellfish from some of the most pristine ocean waters in the USA. Combined with our special processing from Ocean to Frozen using state of the art pressure steaming and cryogenically freezing technology, finishing with proprietary butter and topping recipes cultivated by top chefs!

All of these processes come together to provide a one of a kind luxury Seafood experience for your customers.

**SUSTAINABLY
Harvested
in the U.S.A.**



Bluepoint Oysters on the Half Shell



*Dressed in nothing
but salty goodness
from the sea*



Bluepoint Oysters Rockefeller



*A classic
combination of
real butter,
watercress and
spinach*



Bluepoint Chargrill Oysters



*A smoky blend of
Italian cheeses,
real butter, and
a hint of garlic*





East Coast Littleneck Clams



*Dressed in nothing
but salty goodness
from the sea*



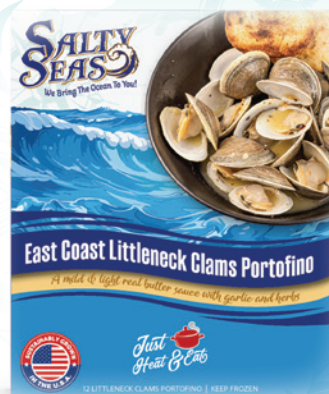
East Coast Littleneck Clams in New England Net



*An ocean fresh
taste of a
New England
coastal favorite*



East Coast Littleneck Clams Portofino



*A mild & light
real butter sauce
with garlic
and herbs*

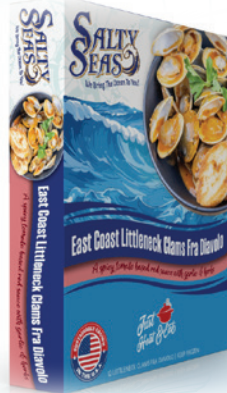
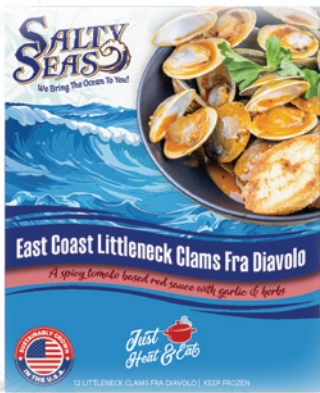




**SUSTAINABLY
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East Coast Littleneck Clams Fra Diavolo



*A spicy
tomato based
red sauce with
garlic & herbs*



East Coast Littleneck Clams Casino



*A crunchy
herb & breadcrumb
topping*



East Coast Blue Mussels Provençal



*A tomato & butter
topping with a
hint of fennel and citrus*





**SUSTAINABLY
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East Coast Blue Mussels Portofino



*A mild & light
real butter sauce
with garlic
and herbs*



East Coast Blue Mussels Fra Diavolo



*A spicy
tomato based
red sauce with
garlic & herbs*



Baked Half Shell Scallops Galicia



*A light
Gruyere cheese,
real butter,
herbs & tarragon
topping*

