



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.



PRODUCT IMAGE	PRODUCT DESCRIPTION	MFR#	UPC	BRAND NAME	WEIGHT	CASE SIZE	CASE DIMENSIONS	HI / TI	PACKAGING TYPE	STORAGE	PRICE FOB MELBOURNE, FL
	Bluepoint Oysters on the Half Shell Vacuum Skin Tray 144 Count	12VHS12	N/A	SALTY SEAS	30#VAR	12x12 VACUUM SKIN TRAYS 144 COUNT	22x13x7	6/9	CORRUGATED BOX	0°	<input type="text"/> EACH <input type="text"/> CASE
	Bluepoint Oysters on the Half Shell Vacuum Skin Tray 144 Count	6VHS12	N/A	SALTY SEAS	15#VAR	6x12 VACUUM SKIN TRAYS 72 COUNT	9.5x13x9.5	10/6	CORRUGATED BOX	0°	<input type="text"/> EACH <input type="text"/> CASE

BLUE POINT HALF SHELL OYSTERS are machine shucked with patented science. No tears or disruption of meats. **VACUUM SKIN TRAY PACKAGING** is one of a kind in the industry. Packed 12 half shell medium oysters per tray or 6 Half Shell per tray and vacuum skinned, Vacuum skin technology along with inverted thaw process delivers a superior quality half shell oyster. **FSNS CERTIFIED** 5-day shelf life after thawed for quality, texture and taste. Certificate available. This product TOPS any other frozen half shell on the Market. The product production and packaging methods holds 2 patents.

Bluepoint Oysters

	Bluepoint Oysters on the Half Shell 144 Count Bulk	FROZEN-HSOY S144B	N/A	SALTY SEAS	30#VAR	144 COUNT BULK	9.5x13x9.5	14/6	CORRUGATED BOX	0°	<input type="text"/> EACH <input type="text"/> CASE
	Bluepoint Oysters on the Half Shell 72 Count Bulk	FROZEN-HSOY S72B	N/A	SALTY SEAS	30#VAR	72 COUNT BULK	9.5x13x9.5	14/6	CORRUGATED BOX	0°	<input type="text"/> EACH <input type="text"/> CASE

HALF SHELL OYSTERS BULK are packed IQF in 144 mediums or 72 count prime boxes. Frozen live and shucked by machine. The process delivers uninterrupted meats and no natural juice is lost.

	Bluepoint Oysters Shucked Pillow Packs Blast Frozen	SFP 6#	N/A	SALTY SEAS	10# to 30#	AS CUSTOMER NEEDS	22x13x7		CORRUGATED BOX	0°	<input type="text"/> PER LB
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BLUEPOINT OYSTERS MEATS, Hand shucked with perfection, pillow packed and blast frozen. Meats are only shucked in peak season with highest protein content. Packed in any weight customer prefers

East Coast Hard Clams

PRODUCT IMAGE	PRODUCT DESCRIPTION	MFR#	UPC	BRAND NAME	WEIGHT	CASE SIZE	CASE DIMENSIONS	HI / TI	PACKAGING TYPE	STORAGE	PRICE FOB MELBOURNE, FL
	East Coast Littleneck and Middleneck Clams 12ct Bag Cooked Frozen	VAC10X12LN VAC10X12MN	N/A	SALTY SEAS	10#VAR	12CT 10 UNITS PER CASE	10x10x6.5	7/15	VACUUM BAGS CORRUGATED BOX	0°	VAC10X12LN EACH CASE VAC10X12MN EACH CASE

EAST COAST LITTLENECK AND MIDDLE NECK CLAMS. Farmed Raised SAND FREE CLAMS. Packed 12 clams per vacuum bag, cooked and flash frozen. Provides Superior Quality over ALL imports. Sustainable resource from American waters. This is the only the ONLY DOMESTIC cooked/frozen clams in the market. SPECIES: Mercenaria American Farm Raised Clams.

	East Coast Littleneck Clams 12ct Serve in Net Bags Cooked Frozen	12/12NETS		SALTY SEAS	10#VAR	12CT 10 UNITS PER CASE	10x10x6.5	7/15	VACUUM BAGS CORRUGATED BOX	0°	EACH CASE
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EAST COAST LITTLENECK AND MIDDLE NECK CLAMS /SERVE IN NET. Farmed Raised SAND FREE CLAMS. Packed 12 clams per NET/vacuum bag, cooked and flash frozen. Provides Superior Quality over ALL imports. Sustainable resource from American waters. This is the only the ONLY DOMESTIC cooked/frozen clams in the market. SPECIES: Mercenaria American Farm Raised Clams.

	East Coast Topneck Clams on the Half Shell	12VSC	N/A	SALTY SEAS	10#VAR	12X12 VACUUM SKIN TRAYS 144 COUNTS	9.5x13x9.5	10/6	CORRUGATED BOX	0°	EACH CASE
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HALF SHELL CLAMS Sand Free, Hand shucked and IQF. Packed 12 half shell clams per tray and vacuum skinned .5-day shell life once thawed.

East Coast Blue Mussels

	East Coast Blue Mussels on the Half Shell IQF	HSMUSSEL	N/A	SALTY SEAS	10# MASTER	2LB BAGS 5 PER CASE	10x10x6.5	7/15	POLY BAGS CORRUGATED BOX	0°	PER LB CASE
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EAST COAST BLUE MUSSELS ON THE HALF SHELL. WILD CAUGHT off the coast of Maine. Steam cooked/half shelled IQF. Packed in 2 lb. bags 10# master. This is the only AMERICAN WILD CAUGHT half shell mussel in the market.

	East Coast Blue Mussels Whole Cooked Frozen	VAC10X15MS	N/A	SALTY SEAS	8# VARIABLE	2LB BAGS 5 PER CASE	10x10x6.5	7/15	VACUUM BAGS CORRUGATED BOX	0°	EACH CASE
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EAST COAST BLUE MUSSELS. WILD CAUGHT off the coast of Maine. Steam cooked and blast frozen. Packed in 15 count bags. 10 count master. **This is the only AMERICAN WILD CAUGHT mussel in the market.**