

# BUCKHEAD

Meat & Seafood | a Sysco company

# OYSTERS AVAILABLE



## BAY SHORE #16868

Nanticoke River, Maryland, USA

HARVESTED OUT OF THE CHESAPEAKE BAY, THESE OYSTERS HAVE A MILDLY SALTY MEAT, BUTTERY FLAVOR AND SMOOTH FINISH. THEIR UNIQUE BAY FLAVOR IS A SIGNATURE TASTE OF THE CHESAPEAKE BAY. 3.5"-4" | 100 COUNT BOX

## CHESAPEAKE BAY BLUE POINT #16287

Solomons Island, Maryland, USA

CHESAPEAKE BAY BLUE POINT OYSTERS ARE GROWN IN SOLOMONS ISLAND, MARYLAND. THESE BLUE POINTS ARE WILD (BOAT SOURCED DAILY) AND POWER-WASHED, CULLED, AND PACKED. THEY HAVE A WORLD-FAMOUS CHESAPEAKE BAY BRINE TASTE. AVAILABLE FROM OCTOBER - MARCH. AVERAGING 3"-4" | 100 COUNT BOX



## SALT SHAKERS #16851

Chincoteague Bay, Maryland, USA

GRADE "A" MARYLAND SEASIDE OYSTERS HARVESTED FROM THE MARYLAND SIDE OF THE CHINCOTEAGUE BAY. HIGH SALINITY, AVERAGING 2.75"-3.25" | 100 COUNT BOX.

## SWEET JESUS #16803

Chesapeake Bay, Maryland, USA

ALSO KNOWN AS "HOLLYWOOD OYSTERS" SWEET JESUS OYSTERS ARE GROWN IN HOG NECK CREEK, HOLLYWOOD, MARYLAND ON THE PATUXENT RIVER IN THE CHESAPEAKE BAY. 'SWEET' OYSTER WITH LESS SALT THAN AN OCEAN OYSTER. THE 'MERROIR' OF AN OYSTER REFLECTS THE CONDITIONS UNIQUE TO EACH FARM. HOLLYWOOD AND SWEET JESUS OYSTERS HAVE A SUBTLE CUCUMBER MINERALITY WITH A DISTINCTIVE FLINTY FINISH. 2.75"-3.25" | 100 COUNT BOX



## RASPBERRY POINTS #16811

Prince Edward Island, Canada

HARVESTED FROM ONE OF THE MOST NORTHERN STOCKS OF OYSTERS IN NORTH AMERICA, THESE OYSTERS TAKE ABOUT 6 YEARS TO REACH MARKET SIZE. WONDERFUL SALTY TASTE, CLEAN FLAVOR WITH A DELIGHTFUL SWEET FINISH 2.75"-3.25" | 100 COUNT BOX

## CHOPTANK SWEETS #16834

Chesapeake Bay, Maryland, USA

ROBUST, MEATY OYSTER WITH A RICH, CREAMY TEXTURE, A SWEET BUTTERY FLAVOR WITH A CLEAN CRISP FINISH. THE MODERATE SALINITY OF THE CHOPTANK RIVER ENSURES THE FLAVOR IS NOT OVERBURDENED WITH SALTINESS. | 100 COUNT BOX