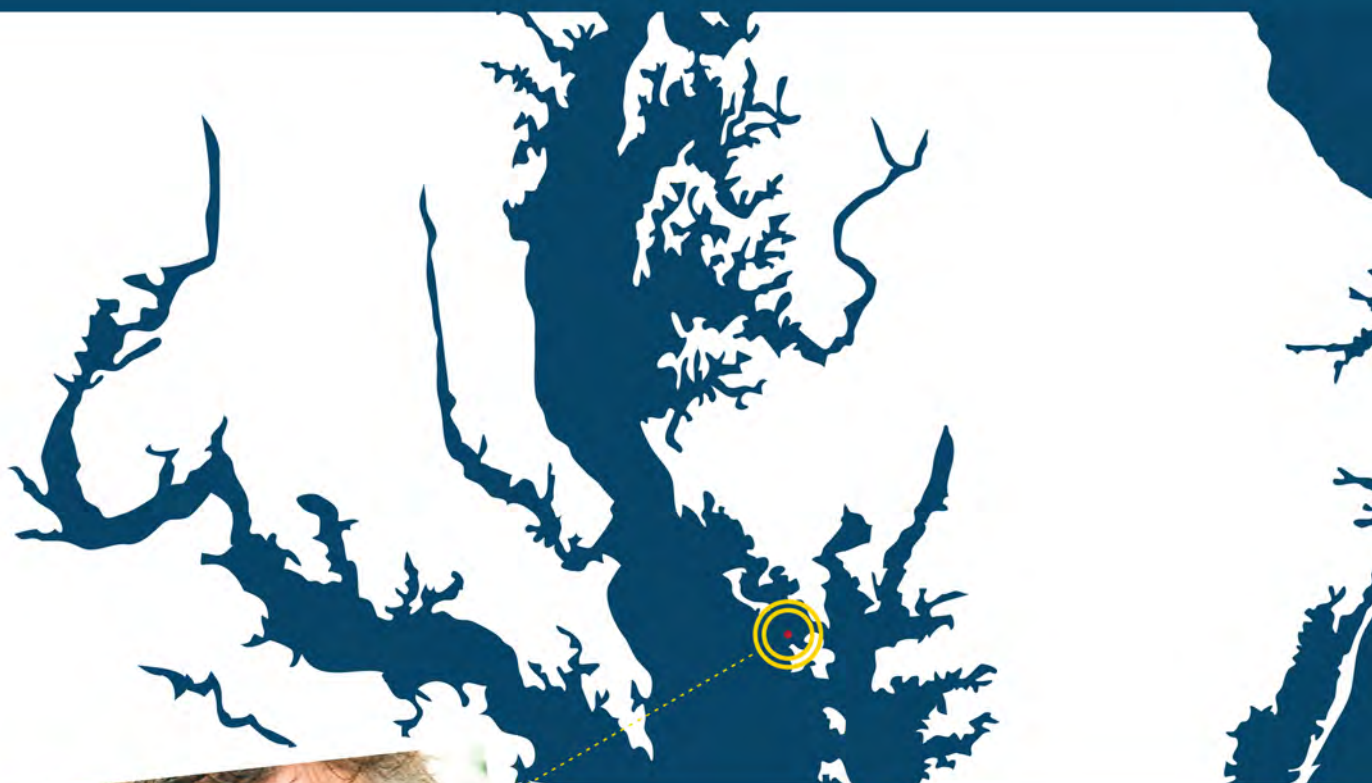


BARREN ISLAND OYSTERS

• HOOPERS ISLAND, MD •



Hi, I'm Tim.

I'm a photographer by trade but an oysterman at heart. I moved back home after 11 years in NYC to grow Maryland's best oyster and improve the health of the Chesapeake Bay, my second home. I'm loving every minute of it!

For oysters, taste is all about location so I picked a little spot in the open waters of the Bay protected by Barren Island for our oysters to grow. The salinity is a consistent 17ppt and my team and I chip and clean our oysters every 4-6 weeks.

The result? "BEST OYSTER 2014" - MD Seafood. Wonderfully mild, clean, buttery with just the right amount of salt.

I recommend you try them "naked" first so you can really taste the Bay. Enjoy! And be on the look-out for my second brand of oysters—Ugly Oysters—they've got great personalities!

#eatmoreoysters

Barren Island Oysters®

Based in the heart of the Chesapeake, Barren Island produces the tastiest, juiciest, most succulent oyster on Maryland's Eastern Shore. Barren Island Oysters are raised with care in the open-waters of the Bay using the most advanced, sustainable aquaculture techniques. An ideal combination of nutrients, water flow, oxygen, and salinity produces Maryland's best oyster.



For more information
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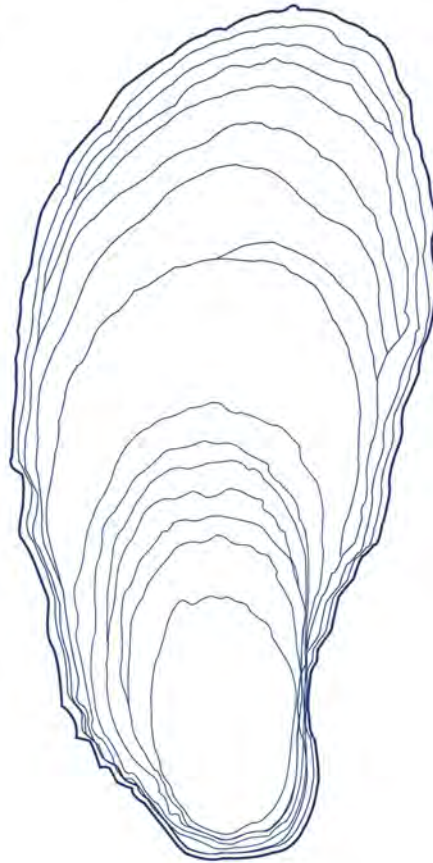
Barren Island Oysters® are known for:

Flavor Profile

- A three inch East Coast classic, our oyster meats are plump and buttery with a medium brininess to complement a sweet finish.
- Delicately smooth flavor with large, fluffy white meat in a clean, uniform shell.
- Triploid oysters are available year round and have a consistent flavor profile.

Open Water Location & Sustainability

- Our open waters are bordered by the width of the Chesapeake to the west and the Blackwater National Wildlife Refuge to the east, buffering our oysters from urban and agricultural run-off.
- Off-bottom cages increase the flow of water, protect the bottom of the Bay, and create shelter for small fish.



Size and Shape

- By regularly chipping the edges of our oysters, we force the shell to grow a deeper cup, creating a plumper, meatier oyster.
- In addition to chipping, cleaning and hand sorting our oysters allows for a more consistently-shaped and uniformly-sized shell.

Minerals & Salinity

- Raised in water with a unique blend of minerals, including: zinc, iron, iodine, magnesium & calcium, giving them a delicate flavor.
- Our oysters are of medium-high salinity and raised in waters with 17 ppt salt content.

Salinity Scale

Low	< 12 ppt	Barren Island
Medium	13 - 20 ppt	Oysters: 17 ppt
High	> 21 ppt	



Are oysters a sustainable choice?

Oysters are different from other types of seafood such as shrimp and salmon, which require protein-based feed sources usually derived from wild-caught fish. Oysters are vegetarians and eat only plants (algae!). This means raising and feeding Barren Island Oysters doesn't add to the overfishing of wild fish or shellfish and also uses less energy and resources than other types of seafood.

