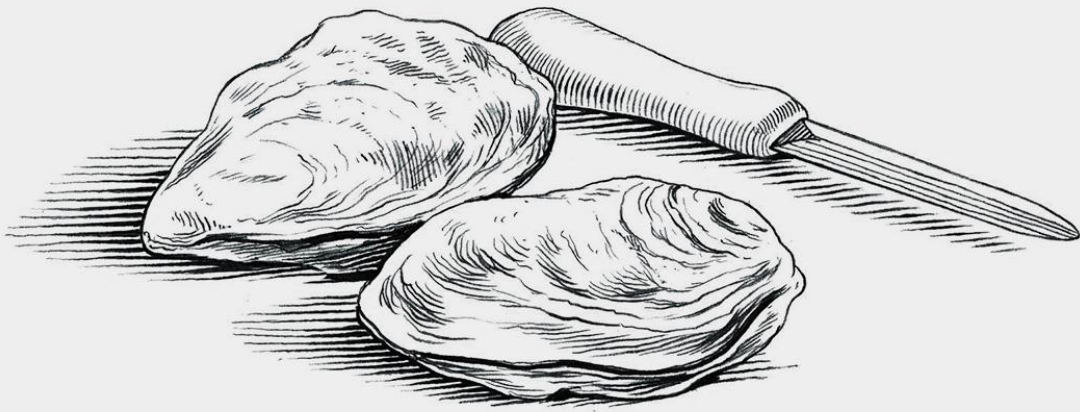


OYSTER PRIMER

AUGUST 2017



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METROPOLITAN MEAT, SEAFOOD & POULTRY

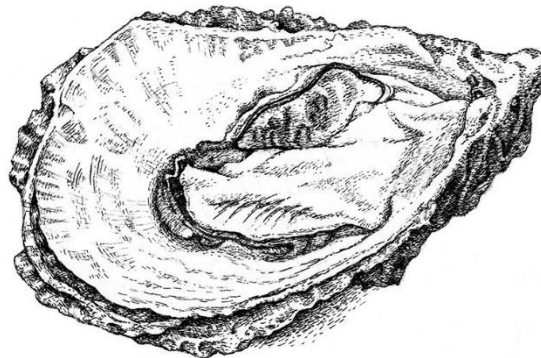
OYSTER SUSTAINABILITY PRIMER

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 **LOCALLY RAISED OYSTERS** doesn't add to the overfishing of wild fish or shellfish and also uses less energy and resources than other types of seafood. Oysters are self-sustaining and actually improve local water quality.

Farmed oysters also have the benefit of being very traceable. Each bag is legally required to have a tag that identifies its harvest location, harvest date, and grower/distributor.

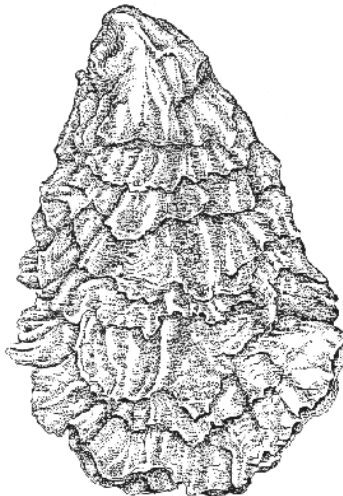
According to Monterey Bay Aquarium's Seafood Watch list, both wild and farmed oysters are relatively good options within the grand scheme of things. Because nearly 80% of the world's wild oyster beds have been wiped out, farmed oysters account for 95% of the world's oyster consumption. Many states are currently trying to restore wild oyster beds. The **Virginia Aquaculture Oyster** industry is growing oysters with a variety of tastes that please all. The salty flavors of seaside oysters to the sweet/buttery flavors of the bay and its tributaries oysters will please any palate. Virginia's quality control and regulatory standards for water quality and processing plants are recognized among the most stringent in the nation. The **Maryland Department of Natural Resources** is working to establish an economically-productive and sustainable oyster harvesting cooperative in Anne Arundel County. With funding from the Chesapeake and Atlantic Coastal Bays Trust Fund and the National Fish and Wildlife Foundation.

Lastly is that oysters are astonishingly nutritious. They are packed with zinc and other multivitamins and minerals, making them one delicious super-food of the sea.



SOME SCIENCE

- Oysters are some of the hardest working animals in the ocean. An adult oyster is capable of filtering 25-50 gallons of water a day. The entire Chesapeake Bay could be filtered in just five days before oysters were reduced to just 1% of their historic population.
- Oysters don't just filter water– oyster reefs *shelter* fish and crabs. With filtered water comes more seagrass, which is a feeding and breeding ground for other species that we love to eat – like rockfish and blue crabs.
- Oysters take on the flavor of the water where they're grown. The term 'merrior' is used to describe the marine environment in which a particular oyster is grown. East Coast oysters tend to be saltier and brinier while West Coast oysters tend to be a little sweeter.
- Oysters and oyster growers are vulnerable to ocean acidification. As carbon emissions are absorbed by the ocean, the sea water becomes more acidic, and oysters have trouble building their shells. In 2006 to 2008, some oyster growers in the Pacific Northwest nearly declared bankruptcy because they lost more than 80% of the baby oysters (or oyster larvae). The good news is that states like Washington, Oregon, California, Maine, **Maryland and Virginia** – where coastal communities depend on a healthy ocean to grow and harvest oysters, clams, mussels, and lobsters – are taking action to tackle acidification. These actions include funding for research on commercially important species – like salmon or lobster – that may be impacted by acidification, and exploring ways to reduce pollution from land (like storm water runoff and other types of coastal pollution) that makes acidification worse.



VIRGINIA OYSTER FLAVOR PROFILES

Region 1: Seaside, east from Cape Charles along the Eastern Shore and north to the state line

Tasting Notes

Saltiness: Strong

Buttery/Creamy: Slight

Sweetness: Slight

Comments: Initial bold saltiness mellowing into a taste of sweet butter/cream at the finish.

Common Oysters Found Here: Ballard/Cherrystone, Broadwater Salts, Chincoteague Cultured Salts, Indian Rock, Misty Points, Tom's Cove, Watch House Points

Region 2: Upper Bay Eastern Shore, north from around Onancock along the Eastern Shore to the state line

Tasting Notes

Saltiness: Moderate

Buttery/Creamy: Barely Perceptible

Sweetness: Slight

Comments: Classic Virginia Bay oyster flavor with balanced salt and sweet, with a savory finish

Common Oysters Found Here: Battle Creek, Dixie Belles, Pungoteague Creek

Region 3: Lower Bay Eastern Shore, south from around Onancock along the Eastern Shore to Cape Charles

Tasting Notes

Saltiness: Very Noticeable

Buttery/Creamy: Slight

Sweetness: Slight

Comments: Salty and creamy with mellow sweetness and a quick finish

Common Oysters Found Here: Nandua, Ruby Salts, Sandy Point, Shooting Point

Region 4: Upper Bay Western Shore, from the mouth of the Rappahannock River north along the Northern Neck shore and west into the Potomac River

Tasting Notes

Saltiness: Moderate

Buttery/Creamy: Barely Perceptible

Sweetness: Barely Perceptible

Comments: Sweetwater oyster with a light cream taste

Common Oysters Found Here: Bevans Oysters, Clippers, Fleets Bay, Schooners, Skipjacks, White Stone Oyster Co., Windmill Point

Region 5: Middle Bay Western Shore, the Rappahannock River and south along the mainland shore to about midway along the Middle Peninsula

Tasting Notes

Saltiness: Moderate

Buttery/Creamy: Slight

Sweetness: Slight

Comments: Lightly salty with easily distinguished cream or butter and a pleasant slight minerality

Common Oysters Found Here: Chapel Creek Oyster Company, Rappahannock River Oysters, Deltaville Oyster Co.

Region 6: Lower Bay Western Shore, from about midway along the Middle Peninsula south along the mainland shore to, and including, the York River

Tasting Notes

Saltiness: Moderate

Buttery/Creamy: Barely Perceptible

Sweetness: Barely Perceptible

Comments: Mild saltiness moving to a sweet finish

Common Oysters Found Here: Dandylicious, Eagle Flats, Forbidden Oysters, Mobjack Bay, Stingray Oysters, York River Oysters, Yorkster

Region 7: Tidewater, from the mouth of the York River south, including the James River, Nansemond River, Elizabeth River and the Hampton Roads coast from Ocean View west to Cape Henry, including Lynnhaven Bay

Tasting Notes

Saltiness: Very Noticeable

Buttery/Creamy: Barely Perceptible

Sweetness: Slight

Comments: Salty oyster with sweetness and a smooth finish

Common Oysters Found Here: Church Point, James River, Lynnhaven River, Lynnhaven Oyster Co., Nansemond River, Pleasure House Oysters, York Point Oysters

Note: Flavors of oysters can change slightly depending on the time of the year they are harvested.



Available Oysters

ALPINE BAY #16842 - Prince Edward Island, Canada

Harvested in Prince Edward Island, Canada by hand. These oysters have a smooth, copper colored shell with a deep cup, a crunchy bite and a clean aftertaste.



BARREN ISLAND #16859 - Dorchester County, Maryland, USA

Award winner at the 2014 "Mermaid's Kiss Oysterfest", Baltimore, MD. A succulent, delicately smooth flavor with large, fluffy white meat. Barren Island oysters are hand cleaned and have a 3" shell with a uniform and consistent flavor. Raised using the most advanced, sustainable aquaculture techniques, Barren Island oysters are helping to preserve and protect the local habitat.

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.

BLUEPOINT #16027 - Delaware Bay, New Jersey, USA

An iconic American oyster, the clean, high salinity waters of this area produce fat, salt-infused delectable meats. Generally medium to large in size, the shells are white to brown with deep cups and plump meats. Available year round.

CAPE SHORE #16805 - Cape May Shore, New Jersey, USA

Cape Shore Oysters are beautiful cocktail oysters that are farmed in the Cape May County region of the New Jersey Shore. These waters are abundant with plankton, an essential ingredient to producing beautiful oysters. The result is a nice 3 to 3 ½ inch bivalve with a full meat. The farmer employs a method known as "French Trellis" that raises the mesh bags containing the spat off the bottom. This method eliminates predatory threats and keeps the sand and silt levels to a minimum. Cape Shores are a wonderful cocktail oyster with a mildly salty flavor, perfect with a glass of white wine.



CHINCOTEAGUE CULTURED SALTS #16856 - Assateague Channel, Virginia, USA

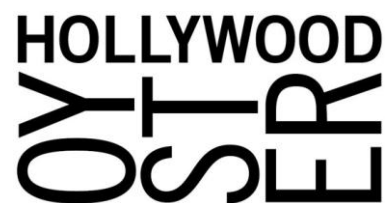
The original Salt oyster that Virginia is known for. This deep cup 3 ½" oyster is grown in the salty waters surrounding Chincoteague Island and Assateague National Wildlife Refuge. This well-known oyster has a briny flavor with a sweet finish.

DEEP COVE #16836 - Bedeque Bay, Prince Edward Island, Canada

Grown in the pristine waters off the Southern end of Prince Edward Island, where the tide floods the cove twice daily, these wild oysters are a clean, Growing 3-4", Deep Cove oysters have a deep cup. The meat is full and has a noticeably sweet, melon-like finish.

HOLLYWOOD #16822 (aka: SWEET JESUS #16803) - Hollywood, MD, USA

Both brands are the same nationally-sought oyster grown by Hollywood Oyster Company. Hollywood and Sweet Jesus Oysters are grown in Hog Neck Creek on the Patuxent River in the Chesapeake Bay.



Available Oysters



Bay oysters are by definition, a '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.

MALPEQUE #16035 - *Malpeque Bay, Prince Edward Island, Canada*

Iron and beryl, curvaceous, with her flaked shell hardened from centuries in the elements. This is a wild and robust Canadian stalwart, perfect for easy shucking and grilling with light lime. Culled from the glacial depths of Malpeque bay, the Eighty will bring the Maritimes to you. Available until the thickest of ice flows consume the Bay.

MISTY POINT #16845 - *Chesapeake Bay, Virginia, USA*

Grown on the seaside waters of Southern Virginia, these 3" oysters have a high salinity. A top-shelf oyster with a deep cup and great taste.



RIPTIDE #16806 - *Westport, Massachusetts, USA*

The Riptide Oyster Farm has the perfect location for growing oysters. The farm is surrounded by state and town protected land, which ensures a pristine environment for eternity. The farm has 3' tidal changes and a salt pond and two freshwater creeks nearby that make the food and water extremely unique for the oysters. You will not find another oyster in the world with the unique Riptide taste or finish.



SOLOMONS CHOICE #16871 - *Solomon's Island, MD, USA*

Harvested by local watermen from Solomon's Island at the mouth of the Patuxent River on the Chesapeake Bay, these wild oysters have a heavier shell than farm raised oysters and have the World famous Chesapeake Bay Brine.

VaVa VOOM #16870 - *Chesapeake Bay, Virginia, USA*

A premium farm raised oyster grown on the Chesapeake Bay side of the Lower Eastern Shore of Virginia. This area was chosen because of the incredible quality of the Bay water. The water creates a unique Chesapeake merroir and a medium brine with a soft mossy, almost floral hints and a clean crisp finish.



WATCH HOUSE POINT #16844 - *Chesapeake Bay, Virginia, USA*

Grown on the southern tip of the Virginia eastern shore where the Atlantic Ocean meets the Chesapeake Bay. These 3" oysters are salty upfront followed by hints of cucumber and melon.

WHITE STONE #16833 - *Northern Neck, Virginia, USA*

Hailing from the Northern Neck of Virginia, White Stone Oyster Farm is structured to keep their oysters in constant motion. This continuous tumbling stunts bill growth, resulting in a deep and polished shell. This is a world class oyster in terms of halfshell presentation, consistency, meat quality, and flavor.





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