

Milford Festival

August 17-18, 2012

Oyster Menu



Shellfish are provided by the East Coast Shellfish Growers Association, dedicated to the sustainable production of delicious and nutritious shellfish.

Wawenauk Oyster - Damariscotta, Maine

Perfectly sized, elegant and succulent, these individuals reflect the flavors and character of the Maine Coast. The essence is rich and natural. The texture is firm yet supple. The taste is a romance of sweet and salty. Unforgettable. Muscongus Bay Aquaculture Co., toniesimm@aol.com (207) 529-4900

The WiAnno Oyster – Osterville, Massachusetts

A unique, complex oyster that layers salty freshness, sensual depth with a buttery sweet finish. Not to be eaten hastily, this oyster should be savored for the **perfect** oyster experience. Sustainably hand-harvested in the clear, cold, nutrient-rich waters of Cape Cod.

Aquanor Marketing, Inc., Boston, MA. www.WiAnnoOyster.com. (617) 269-6900

Island Creek Oysters – Duxbury Bay, Massachusetts

Grown in the cold rich waters of Duxbury Bay where 14 foot tides sweep the beds twice daily the Island Creek oysters have a plump sweet buttery meat with a distinctive briny finish. Shore Gregory, (781) 934-2028 www.islandcreekoysters.com

Merry Oysters – Duxbury Bay, Massachusetts

Duxbury Bay's unique tidal flow and cool waters combine with high salinity to create the perfect growing environment for the oysters. Recognized for their salty-sweet balance and clean finish, the Duxbury oyster has remarkable consistency of texture and taste. don@merryoysters.com (781) 934-0966

Watch Hill Oysters[®] – Westerly, Rhode Island

Watch Hill Oysters are mild in salinity but full-bodied, with an addictive sweet-butter flavor. Grown in a tidal salt pond a few hundred feet from the ocean, raised in trays so they are never gritty. J.P. Shellfish, (207) 439-6018 www.jpshellfish.com

Moonstone Oysters[®] – Point Judith Pond, Rhode Island

Rowan Jacobsen, author of '*Geography of the Oyster*' has called them the "quintessential *virginica* with a subtle brine flavor and nutty aftertaste." For twenty five years Moonstones have been recognized for superior quality and a consistent rich flavor. Ocean State Shellfish Coop., Sales@moonstoneoysters.com, (401) 789-2065

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Matunuck Oysters – East Matunuck, Rhode Island

A crisp, briny flavor with a clean and slightly sweet finish, Matunuck Oysters offer a true taste of Rhode Island. Grown adjacent to the award winning Matunuck Oyster Bar in South Kingston. Perry Raso, matunuckoysterbar@gmail.com, (401) 932-4946

East Beach Blondes – Ninigret Pond, Rhode Island

The farm is situated across the dunes of East Beach in Charlestown, RI. Grown in sandy shallow flats washed by Atlantic tides making the shells 'blond' and imparting a sharp-salt flavor with buttery after-taste. Ocean State Shellfish Coop., oceanstateshellfishcoop@gmail.com (401) 789-2065

Silver Beach Oysters – Milford, Connecticut

Silver Beach Oysters are grown in the waters of Long Island Sound between the Housatonic and Wepawaug Rivers, the perfect salinity for the best tasting oyster. Nancy Follini, Briarpatch Enterprises, (203) 876-8923

Cedar Points - Norwalk, Connecticut

A Connecticut oyster closely related to the Bluepoint with good oyster flavor with medium salt. Mark Errico, Norm Bloom and Son <http://www.normbloomandson.net> (203) 866-7546

Cape May Salts – Cape May, New Jersey

Cape May Salts are of superior quality, farm raised on the Cape May County shores of lower Delaware Bay. The food-rich waters give Cape May Salts a firm, plump flesh with a sweet-briny flavor. Intertidal farming produces a medium sized oyster with a deep-cup. Atlantic Capes Fisheries Inc., Brian Harman, bharman@atlanticcapes.com, (609) 675-1363.

Chesapeake Gold Oysters – Hoopers Island, MD.

Chesapeake Gold Oysters are grown in Chesapeake Bay by third generation watermen. Chesapeake Gold Oysters have a thick shell, a deep cup and full meat with an intense salt taste and a buttery, sweet finish.

Hooper's Island Oyster Aquaculture Company, Johnny Shockley, johnny@cgoysters.com, (443) 521-1635

Shooting Point Salts – Bayford, Virginia

These are the finest select Nassawadox Salt oysters, finished by growing them for a month in the Atlantic ocean waters protected by Paramour Island. This cultured heirloom oyster is a merger of brine and the essence of an oyster. Tom Gallivan, Shooting Point Oyster Company, www.shootingpointoysters.com (757) 693-1303