



J.J. McDONNELL

Excellence in Seafood



Grown in Southern Maryland on St. Jerome's Creek. The water in this creek is of a moderate salinity and therefore produce an oyster that has a buttery flavor with soft salt finish. The shell is 3 to 4" long with a beautiful white color and a deep cup. These are grown in off bottom cages to keep the oysters exceptionally clean.



Grown in Southern Maryland on St. Jerome's Creek these are a cocktail oyster which are perfect for any level of oyster eater or even a composed dish. The cup is 2 1/4 - 2 3/4" long and is very deep. These oysters are crisp with a soft salt finish. Huckleberry oysters are grown in off bottom cages to keep the oysters exceptionally clean.



JJ McDonnell & Co, Inc.

410.799.4000

www.JJMcDonnell.com

Exclusive Oysters

Exclusive Oysters



White Stone Oysters

These oysters are grown by the mouth of the Rappahannock River where it enters the Bay. They are grown on the surface and tumbled by the wind and wave action, resulting in a deep cup hard shelled

oyster that are great for easy shucking. These oysters have a buttery ivory meat with medium salinity and a clean fishish. The shells measure 2 3/4 - 4".



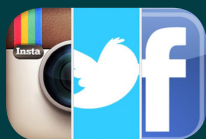
Salt Grass Point Oysters

PREMIUM QUALITY
PRINCE EDWARD ISLAND OYSTERS
Leslie Hardy, Ellerslie, R.R. 2, P.E.I. COB 1J0

Salt Grass Point Oysters are grown in Malpeque Bay in Prince Edward Island, Canada.

They are slowly grown on the

ocean floor and therefore have a very hard shell for easy shucking. With direct access to open ocean these oysters have a high salt content with a sweet cucumber flavor. During the winter months they are harvested through the ice for a true cold water oyster. The shells measure 3-4".



Join us on
Social Media

Twitter @JJSeafood

FaceBook

www.FaceBook.com/JJMcDonnell

Instagram JJMcDonnell