



Oysters
Mussels
& Clams



Shellfish might just be the most artistic bounty of the ocean. With visually striking abstract-like shells that are each unique to their own and an ocean-fresh flavor and scent that almost certainly cannot be counterfeited, no wonder these marvelous mollusks have remained marquee starters and beloved entrée adornments in the finest and trendiest of restaurants.

With that said, we only offer the very best quality shellfish that are responsibly harvested by our closest partners. We work with the best so we can give you the best, ensuring your next shellfish creation is the best.

The world is your oyster.

Raw Seafoods

Oysters, Mussels & Clams

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**FROM PIER TO PLATE,
 THIS IS SPECIALTY SEAFOOD AT ITS FINEST™**

Did You Know?

OYSTERS *OSTREIDAE*

Oysters have been around for a long time, research has them pegged at about 15 million years.

The lifespan of an oyster is 15-20 years, the older the oyster gets the larger its shell.

Oysters can filter up to 50 gallons of H₂O per day. *Wow, talk about hydration.*

Oysters are vegetarian. *How trendy of them.*

National Oyster Day is August 5th. *Mark your calendar.*

Oysters pack a big nutritional punch, providing high daily value %'s of zinc, copper, and manganese.

MUSSELS *MYTILUS EDULIS*

National Mussels Day is October 7th. *What are your plans?*

An iron grip! Scientists study the hulk-like grip of mussels due to their incredible strength from their beards (byssal threads). These silky, sticky fibers are made up of protein and lots of iron; they produce their own byssal threads as needed to anchor down to rocks and hard surfaces.

This mighty mollusk is loaded with nutrients including Marine Omega-3s, superior fully digestible protein, iron, and vitamin C.

Mussels grow in very large groups; populations of these groups can sometimes grow to over a million. *Quite the party!*

Mussels were first farmed in the 13th century, where they were grown on poles in France.

CLAMS *BIVALVIA*

It is not uncommon for scientists to find clams with lifetimes in excess of 200 years, mainly in cold North Atlantic waters. *Wow.*

National Clams on the Half Shell Day is March 31st. *Tell your friends.*

Clams are nutrient rich, the most abundant nutrients in clams are Iron and B-12. *You better B-lieve it.*

Clams, unlike oysters, are omnivores. They eat both plants and animals, such as plankton and algae.

The idiom "happy as a clam" is shortened from the full expression "happy as a clam at high water." The origin of this phrase suggests that a clam is happiest when the tide is high, when they are protected from fishermen and predators.

Oysters

OSTREIDAE

Flavor Spectrum

Ocean Fresh, Briny, Mild Sweetness, Grassy

Texture Spectrum

Springy, Slightly Chewy, Plump



Great White Oyster Platter

BEAVERTAIL OYSTERS

Beavertail oysters are harvested from the East Passage of Rhode Island's Narragansett Bay. These oysters are known for being very clean and deeply cupped. The name Beavertail comes from the oyster's shape resembling a beaver's tail. They have an exquisite briny flavor with well-balanced hints of sweetness.

Method: Grown in deep cold water, suspended

Size: 3.5" - 4"

#EFOYS1070

50 CT

BOOMAMOTO OYSTERS

This unique golf ball-sized oyster is from Barnstable, Massachusetts. It is quite a meaty oyster, full of brine and ocean freshness. Although an authentic East Coast oyster, its name pays homage to Japanese-style West Coast oysters. This is a strong, robust oyster with a potent upfront brine and an oh-so-sweet finish. Truly a fan favorite of shuckers because of how easy they are to open.

Method: Extra tumbled, sand-finished, natural growing

Size: Golf ball-size, 2.5" x 2.5"

#EFOYS1080

100 CT

CHEBOOKTOOK OYSTERS

From the ultra-pristine waters of Bouctouche Bay in New Brunswick, Canada, Chebooktook oysters have a distinct flavor profile built on salty, sweet, and nutty notes, complimented by a freshness that is unique to the local geography and merroir. The name Chebooktook comes from the Micmac name meaning "great little harbor."

Method: Suspended above the ocean floor in cages

Size: 3"

#EFOYS1030

50 CT

CONNECTICUT BLUE POINT OYSTERS

For hundreds of years Connecticut Blue Point oysters have been harvested from natural oyster beds along Long Island Sound. These world-renowned oysters grow in a wild environment without any cages. Shallow waters, fast-moving currents, and ideal sandy bottoms provide excellent conditions that develop the unique shape and color of Connecticut Blue Point oysters. As for palate experience, you can expect medium brininess, springy meat, and a soft mineral finish.

Method: Wild

Size: 3.5"

#EFOYS1072

50 CT

COTUIT OYSTERS

Cotuit oysters are recognized for their unique briny flavor, unlike any other. Fresh water streams, marshes, and estuaries combined with the clean water entering from Nantucket Sound provide Cotuit oysters with a rich food supply. This special naturally occurring combination gives these oysters moderate salinity and a sweet finish. The name Cotuit refers to where these flavorful oysters are farmed, in the heart of Cotuit Bay, in Cotuit Massachusetts.

Method: Floating bags, finished on sand bottom

Size: 2.75" - 3.5"

#EFOYS1020

50 CT



For some next-level flavor that compliments the ocean fresh brininess of oysters, try:

A Generous Dash of Small Batch Hot Sauce

Handcrafting a Piquant French Shallot Mignonette

Macerated Meyer Lemons and Cracked Pink Peppercorns

House-Made Fresh Horseradish Sauce

Fresh Wasabi, for a Far East Inspired Flavor

Pickled Red Onions and Scallions

A Ponzu Mignonette

House Kilpatrick Sauce



Thai Chili Pepper Mignonette

FAT DOG OYSTERS

Fat Dogs are raised in Great Bay, New Hampshire, in a scenic inland estuary that is connected to the ocean by the Piscataqua River. The Piscataqua River is known to have the strongest tidal currents on the East Coast. These oysters are shaped by the strong currents as they tumble. They are deeply cupped and have plump meat with lots of brininess upfront, silky-sweet flavor notes, grassy undertones, and a clean cold water finish. Fat Dog oysters are referred to as the leading oyster in New Hampshire's oyster renaissance.

Method: Cage system

Size: 3.5"

#EFFOS2500 50 CT

GREAT WHITE OYSTERS

Great Whites begin their days as seedlings, feeding in the nutrient-rich waters of North Bay, on Cape Cod. From there, they are hand grown and hand-harvested in the premier merroir of Barnstable Harbor. The strong ebb and flow of ocean tides twice a day supply these deep-cup oysters with a diet rich in minerality and salinity, creating a distinctive ocean-in-a-shell flavor that can only come from the waters of Cape Cod.

Method: Closed cage system, tumbled, bottom finish

Size: 2" - 4"

#EFFOYS1040 50 CT

MOONDANCER OYSTERS

Moondancer oysters are renowned for being the gold standard of the Maine oyster industry. They are grown in the Damariscotta River and have a distinct sweet-salty taste profile duality. According to the farmers, Moondancer oysters provide a "briny kiss" followed by a "sweet glow."

Method: Surface cages

Size: 3" - 3.5"

#EFFOYS1050 50 CT

QUONSET POINT FROZEN OYSTERS

Grown in the East Passage of Rhode Island's Narragansett Bay, Quonset Point oysters are grown in an environment with strong tides and nutrient-rich ocean water. The taste of a Quonset Point oyster is quick and salty upfront with a mellow mild finish.

Method: Tall floating tray sets

Size: 3" - 3.5"

#EFFOYS1075 50 CT

WELLFLEET OYSTERS

For over 200 years Wellfleet oysters have been recognized for their superior quality. This is a plump, hearty New England oyster with consistent shape and size, both farm-raised and wild-harvested. Many of the most discerning oystermen, oysterwomen, and shuckers alike consider Wellfleet oysters to be some of the world's best, with a taste that is clean and briny, finishing with a unique creamy sweetness. They grow in cold waters with high salinity and big, fast-moving tides. These naturally occurring elemental occurrences are attributed to their clean upfront flavor.

Method: Farm-raised, fine mesh bags on racks, moved to larger bags as they grow, wild-caught, picked at low tide

Size: 3.5"

#EFFOYS1010 50 CT

SHUCKED OYSTER MEAT

OYSTER GALLONS

#EFFOYS2000 8 LB

Mussels

MYTILUS EDULIS

Flavor Spectrum

Soft Sweetness, Mild Ocean Flavor,
Subtle Umami Undertones

Texture Spectrum

Slightly Chewy, Tender, Semi-firm



White Wine Steamed Maine Mussels with Garlic & Parsley

MOOSABEC MUSSELS

Family owned and operated by a father daughter team. Moosabec mussels are fresh-harvested each day from the icy-cold New England waters of coastal Maine.

#EFFMUS1030 **10/2 LB**

MAINE MUSSELS

Cold water mussels freshly harvested off Maine's prized coastline.

#EFFMUS1020 **10 LB**

#EFFMUS1025 **5 LB**

RHODE ISLAND MUSSELS

Farm-raised mussels, suspended in 50ft of nutrient-rich ocean water, located in the East Pass of Narragansett Bay.

#EFFMUS1010 **10/1 LB**

Clams

BIVALVIA

Flavor Spectrum

Marine-forward, Salty, Semi-sweet, Buttery

Texture Spectrum

Delicate Chewiness, Meaty



Paccheri & Cherrystone Clams

HARD SHELL CLAMS

CHERRYSTONES

Cherrystone clams have wonderfully tender meat with semi-sweet flavor and well-balanced notes of brinness.

#EFFCLM1130 50 CT
#EFFCLM1140 100 CT

LITTLE NECKS

Little Necks are mild and briny with chewy yet tender meat that is also buttery and sweet.

#EFFCLM1110 50 CT
#EFFCLM1120 100 CT

TOP NECKS

Top Neck clams are marine-forward and briny with piquant salty overtones and notes of tang and earthiness.

#EFFCLM1150 100 CT

MANILA CLAMS

Manilla clams are sweet with juicy plump meat and a smooth delicious briny aftertaste. Their mild and sweet taste makes them extra versatile in the kitchen.

#EFFCLM1145 10 LB

QUAHOGS

Quahogs are meaty and chewy with mildly sweet flavor and a fantastic briny accent. Known as chowder clams, Quahogs are the star ingredient in classic New England clam *chowdah*.

#EFFCLM1300 50 LB



Size Matters

With clams, size does matter. Generally speaking, the larger the clam, the meatier and chewier the clam. All clams, whether they be Little Necks, Cherrystones, Top Necks, or Quahogs are all the same species.

The naming conventions help create differentiation in the scope of clam sizes. For example, Little Necks, are for the most part, the smallest size of clam. Next, we get a little larger in size with Cherrystones, Top Necks a little larger, and then we have the big kahuna, Quahogs. These are also known as chowder clams and help give New England clam *chowdah* its iconic meaty, hearty texture.



Red Curry Razor Clams



New England Clam *Chowdah*

SOFT SHELL CLAMS

RAZOR CLAMS

Deliciously mild, sweet, and somewhat tangy, razor clams have an interesting meaty inner that is different from top to bottom. The meat at the foot of the clam is chewy and accompanied by a sandy feel. The center of the meat provides a much more delicate chewy texture and sweeter taste. At the tip of the clam, where the meat is whiter in color, the texture is the softest with a more well-balanced taste.

#EFFCLM1160 10 LB

STEAMERS

Steamers are softer shell clams with a distinctive saltwater taste, accompanied by buttery and marine-like undertones. The meat is usually semi-soft and chewy.

#EFFCLM1200 10 LB

BUSHEL STEAMERS

Steamers carefully packed in bushel format.

#EFFCLM1220 50 LB

PURGED STEAMERS

Steamers purged of sand and grit, saving on preparation time.

#EFFCLM1210 10 LB

SHUCKED CLAMS

CHOPPED CLAMS

This versatile style of preparation is best used in pastas, clam sauces, chowders, clam dips, and fritters.

7/1 #EFFCLM1010 8 LB

6/2 #EFFCLM1015 8 LB

#EFFCLM1100 12/1 LB

CLAM STRIPS

Cut clam strips, ideal for clam shack-style menus and fried clam preparations.

7/1 #EFFCLM1020 8 LB

FRYER CLAMS

The perfect clam for a perfect fry!

7/1 #EFFCLM1030 8 LB

The World is Your Oyster

 RAWSEAFOODS

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