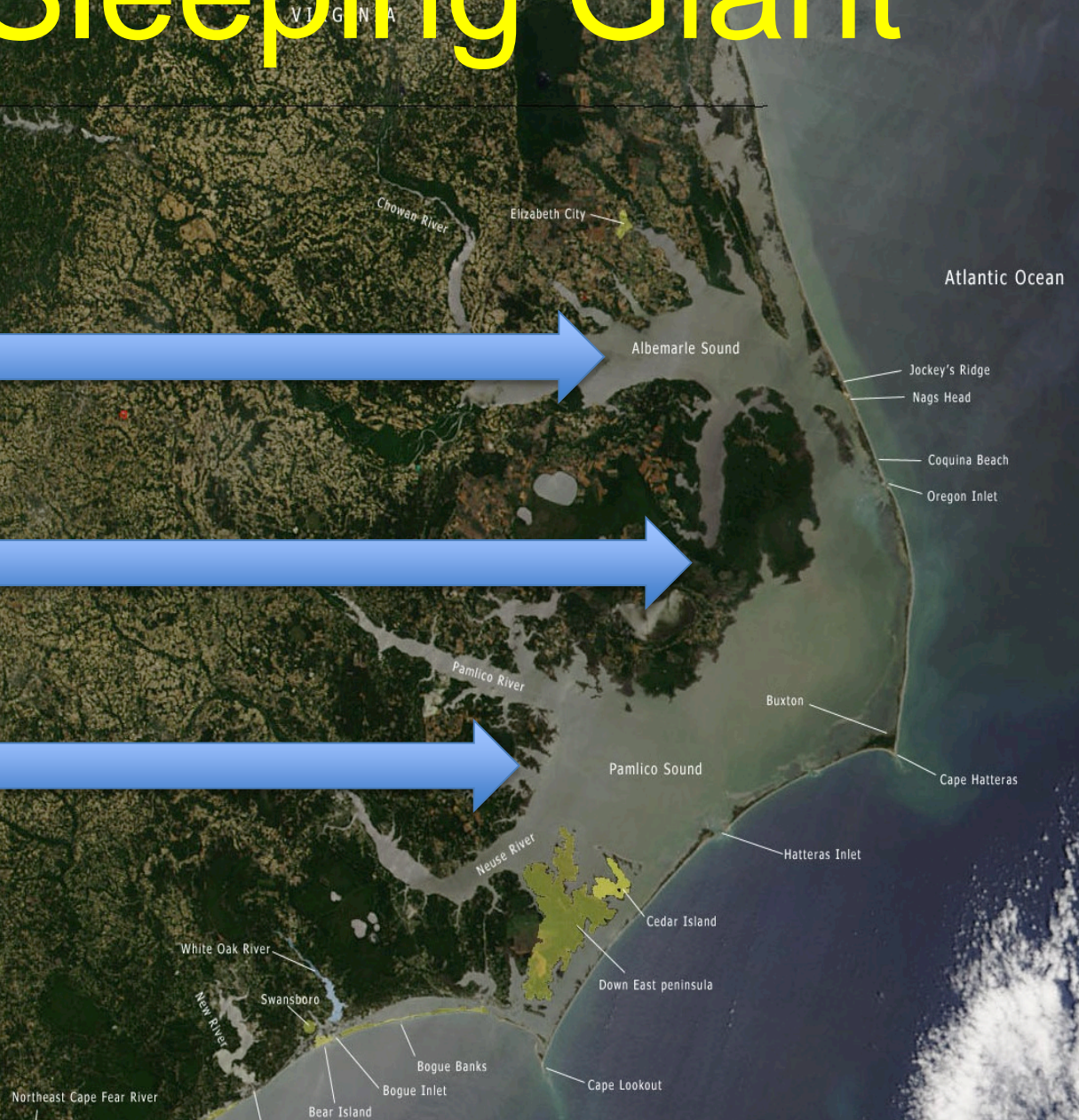
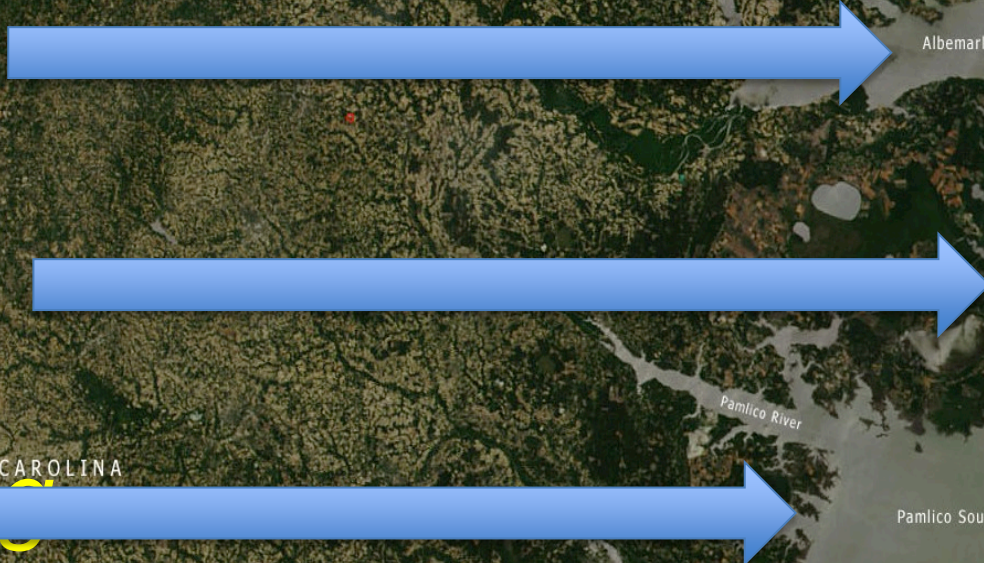


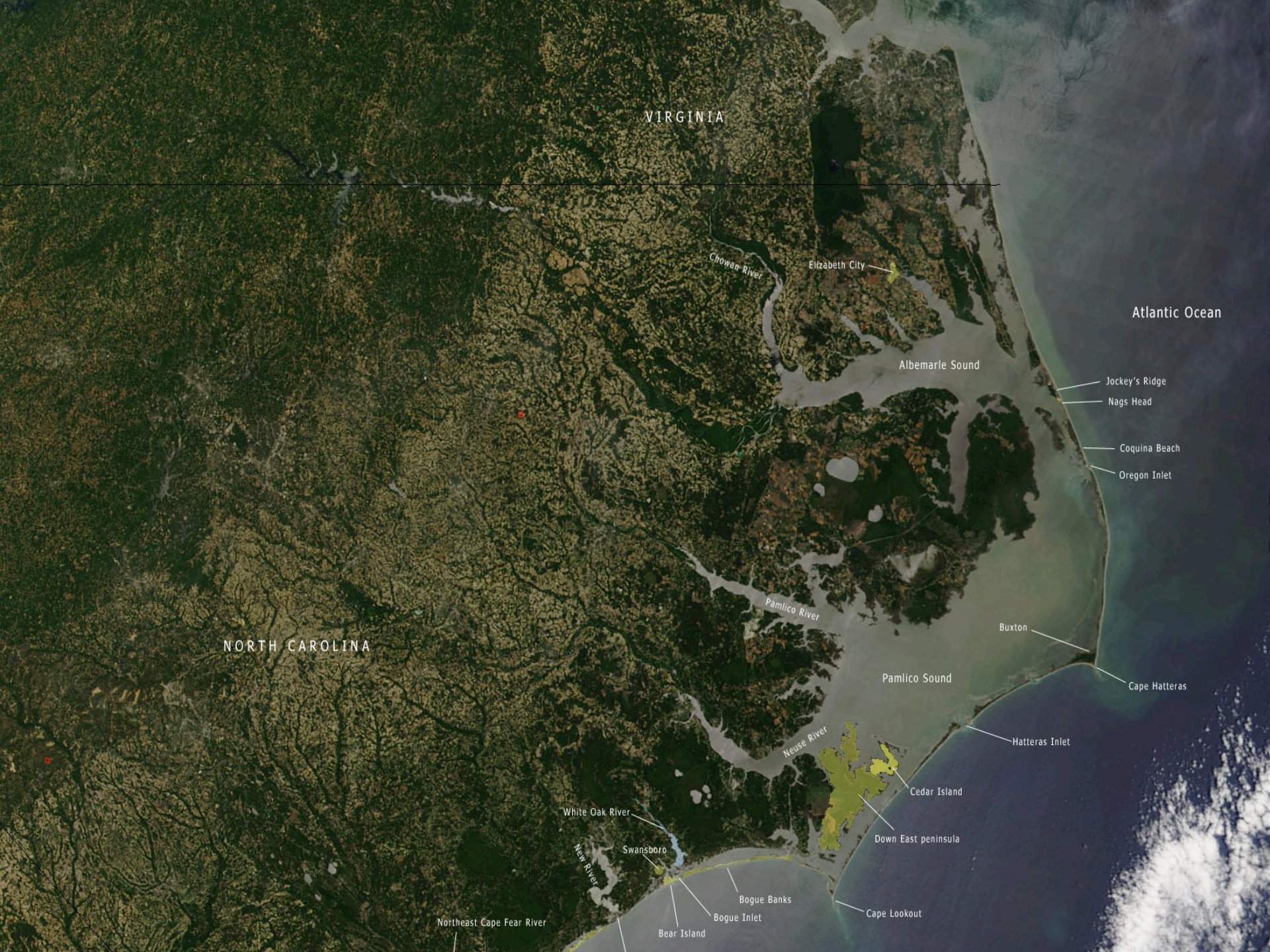
Where Are Oysters Headed?



The Sleeping Giant

Can I have this, if you're not using it?





VIRGINIA

NORTH CAROLINA

Atlantic Ocean

Chowan River

Elizabeth City

Albemarle Sound

Jockey's Ridge

Nags Head

Coquina Beach

Oregon Inlet

Pamlico River

Buxton

Pamlico Sound

Cape Hatteras

Neuse River

Hatteras Inlet

Cedar Island

Down East peninsula

White Oak River

Swansboro

Bogue Banks

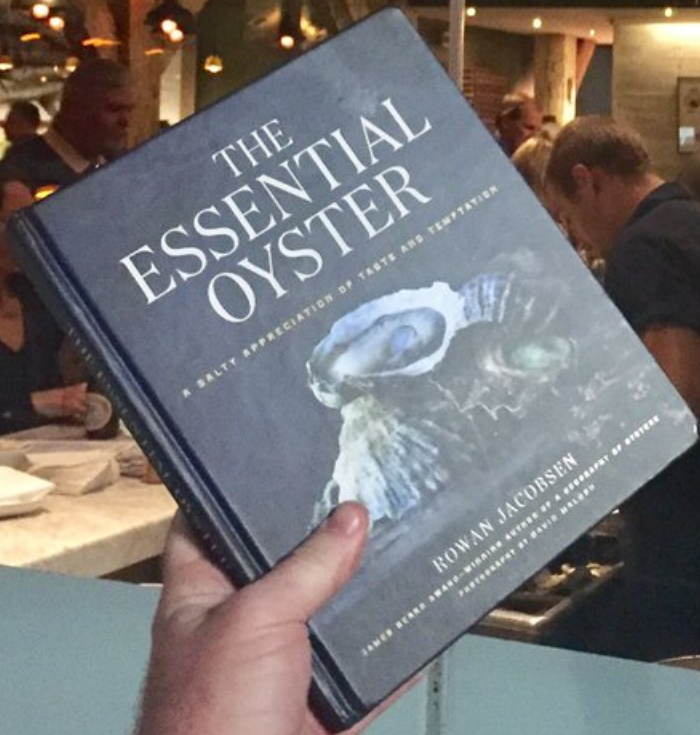
Bogue Inlet

Cape Lookout

Northeast Cape Fear River

Bear Island

OYSTER BAR



THE
ESSENTIAL
OYSTER

A SALTY APPRECIATION OF TASTE AND TEMPTATION



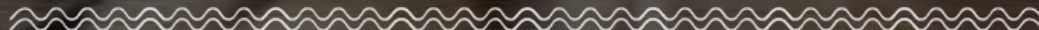
ROWAN JACOBSEN

JAMES BEARD AWARD-WINNING AUTHOR OF A GLOSSARY OF OYSTERS
PHOTOGRAPHS BY DAVID HILLMAN

EVERYDAY 4PM-7PM



OYSTER HAPPY HOUR



\$1

*Minimum half dozen to order

www.BARNJOO.com

893 BROADWAY, FLATIRON DISTRICT, NEW YORK, NY 10003 T. 646-398-9663 INFO@BARNJOO.COM

As more consumers become acquainted with oysters, more restaurants are taking advantage of the trend. Oysters are becoming more ubiquitous than ever, and it shows no signs of stopping. These days, they're no longer making a comeback. Instead, they're taking center stage. So what's next for the oyster in 2016?



MARKET TRENDS

The growing petite oyster market



ROCKSALT

fine **LEON'S**
POULTRY & OYSTER SHOP
843•531•6500
Foreign & American Beers

698



Go





OYSTERS

HOUSE \$1.75

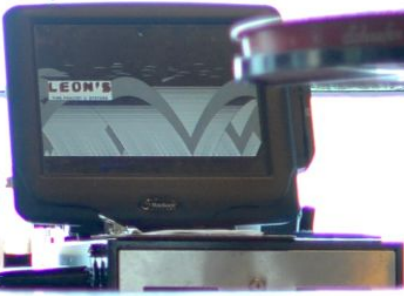
VIRGINIA WILDS, VA

HIGHLAND \$3.00

CHARLESTON SALTS, SC

WELL LETS MA.

OSPREY POINTS, PEI





-RAW BAR-

CAPERS BLADES

OTTER ISLAND WILDS

LADY ISLANDS

BLUE POINTS

PEEL & EAT SHRIMP

MAINE LOBSTER

BLUE CRAB COCKTAIL

O.I. LITTLENECKS



Oysters ^{on} the Half

all served w/ cocktail, lemon: Hog Island Mignonette

- Lynnhaven (VA) \$ 14
- wild • Local Crab Slough (NC) \$ 12
- Ware River (VA) \$ 16
- wild • Seaside Salts (VA) \$ 14
- Shooting Point Salts (VA) \$ 16
- Local Bodie Island (NC) \$ 14
- wild • Blue Point (CT) \$ 8 1/2 Doz



OYSTERS

• OYSTER CHART

- WINE BARLEY 3
- CHAMPAGNE BAR 2
- BARLEY 2
- BARLEY 2
- BARLEY 2
- BARLEY 2

• EAST COAST

- PETIT BAR FISH 3
- BARLEY 2
- BARLEY 2
- BARLEY 2

• WEST COAST

- BARLEY 2
- BARLEY 2
- BARLEY 2

© 2010 [unreadable] [unreadable]





OYSTERS

• OYSTER CHART

- WINE & OYSTERS 3
- CHAMPAGNE OYSTER 2
- OYSTER OYSTER 2
- OYSTER OYSTER 2
- OYSTER OYSTER 2

• EAST COAST

- PETIT OYSTER 3
- OYSTER OYSTER 2
- OYSTER OYSTER 2

• WEST COAST

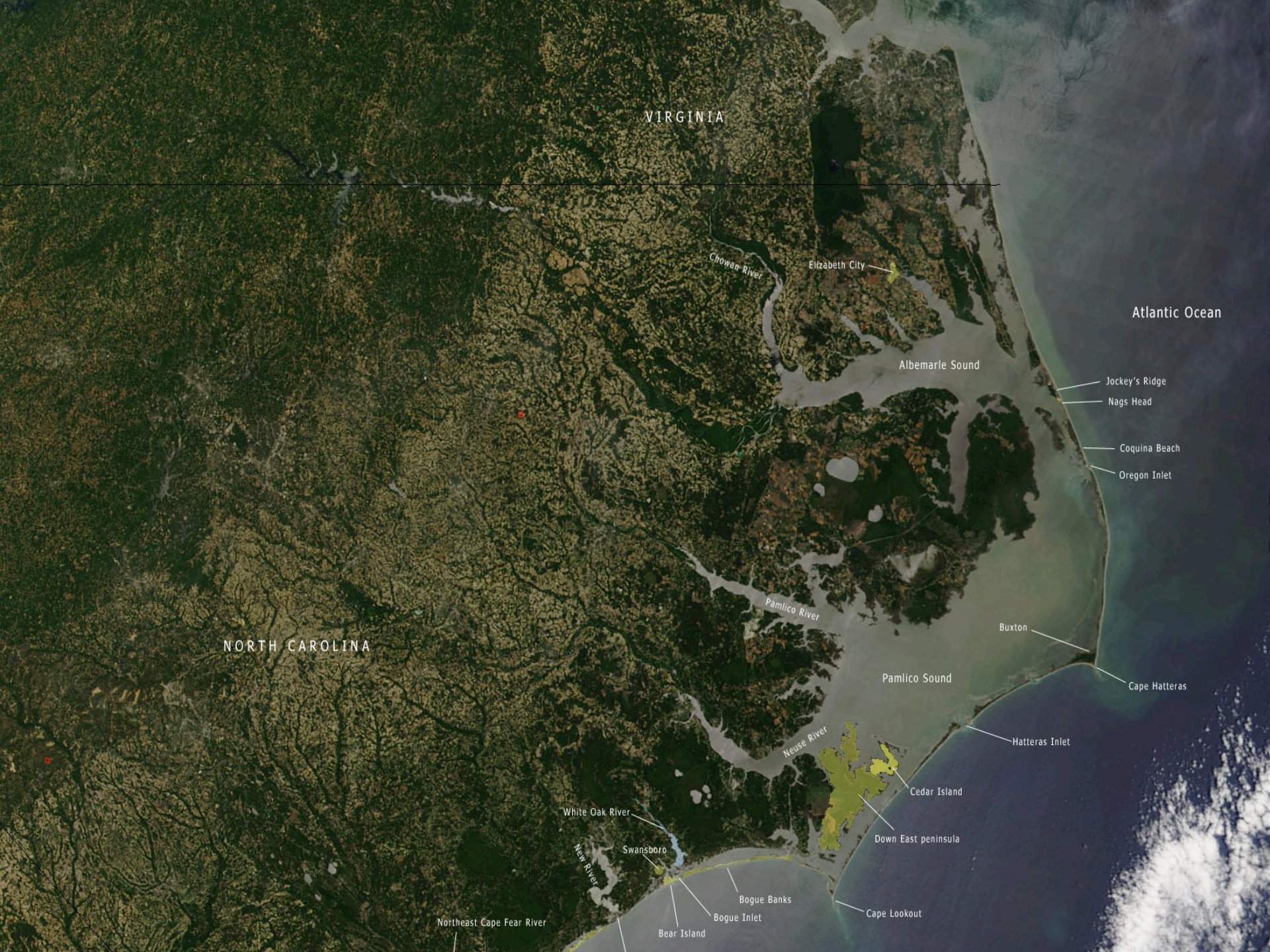
- OYSTER OYSTER 2
- OYSTER OYSTER 2
- OYSTER OYSTER 2

© 2010 [unreadable] [unreadable]









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Hatteras Inlet

Cedar Island

Down East peninsula

White Oak River

Swansboro

Bogue Banks

Bogue Inlet

Cape Lookout

Northeast Cape Fear River

Bear Island



Libertarian Interlude

“Here every one may have land to labor for himself if he chooses...And such men may safely and advantageously reserve to themselves a wholesome control over their public affairs, and a degree of freedom.”

Thomas Jefferson to John Adams, 1813





Jefferson Parish

OYSTER TRAIL

www.louisianaoystertrail.com





The Virginia Oyster Trail

VIRGINIA

The
OYSTER CAPITAL
of the
EAST COAST

FROM BRINY TO MILD, these bite-sized bundles of love have been bringing local flavor to Virginia since the first settlers at Jamestown harvested them from our waters. The Commonwealth is developing the Virginia Oyster Trail that will connect producers with seafood restaurants and raw bars in Virginia's distinctive bay and river towns for the ultimate oyster experience. We welcome you to spend some quality time with friends and family on the Virginia Oyster Trail and raise a shell to what you love most.



WESTERN SHORE

4. UPPER BAY WESTERN SHORE

Slightest hint of saltiness.
Slightest hint of sweetness.
You won't need any more hints to enjoy these creamy, meaty oysters.

5. MIDDLE BAY WESTERN SHORE

Savor the pearl of balance.
Sweet, buttery with a crisp light finish that is nothing but good taste.

6. LOWER BAY WESTERN SHORE

Plump, briny & sweet. Is there no end to how much you can enjoy the quintessential Chesapeake Bay oyster?

7. TIDEWATER

Once reserved for presidents and royalty, these coveted oysters impress with both their size and gentle zing.

EASTERN SHORE

2. UPPER BAY EASTERN SHORE

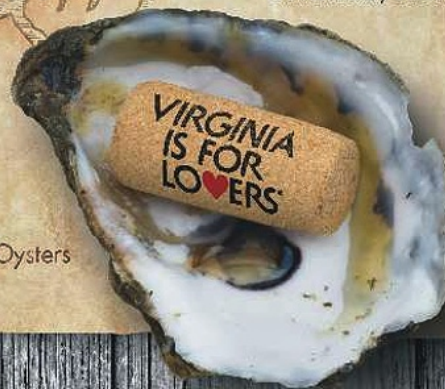
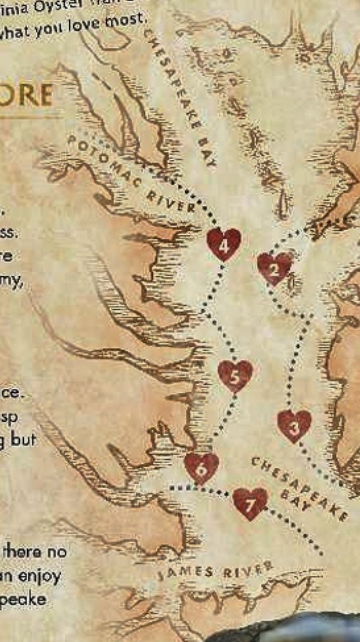
Delight more than your five senses with this classic Virginia Bay oyster experience.

3. LOWER BAY EASTERN SHORE

Mild saltiness that melts into a distinct sweet and buttery finish. So tender, one needs to be careful these oysters don't melt you first.

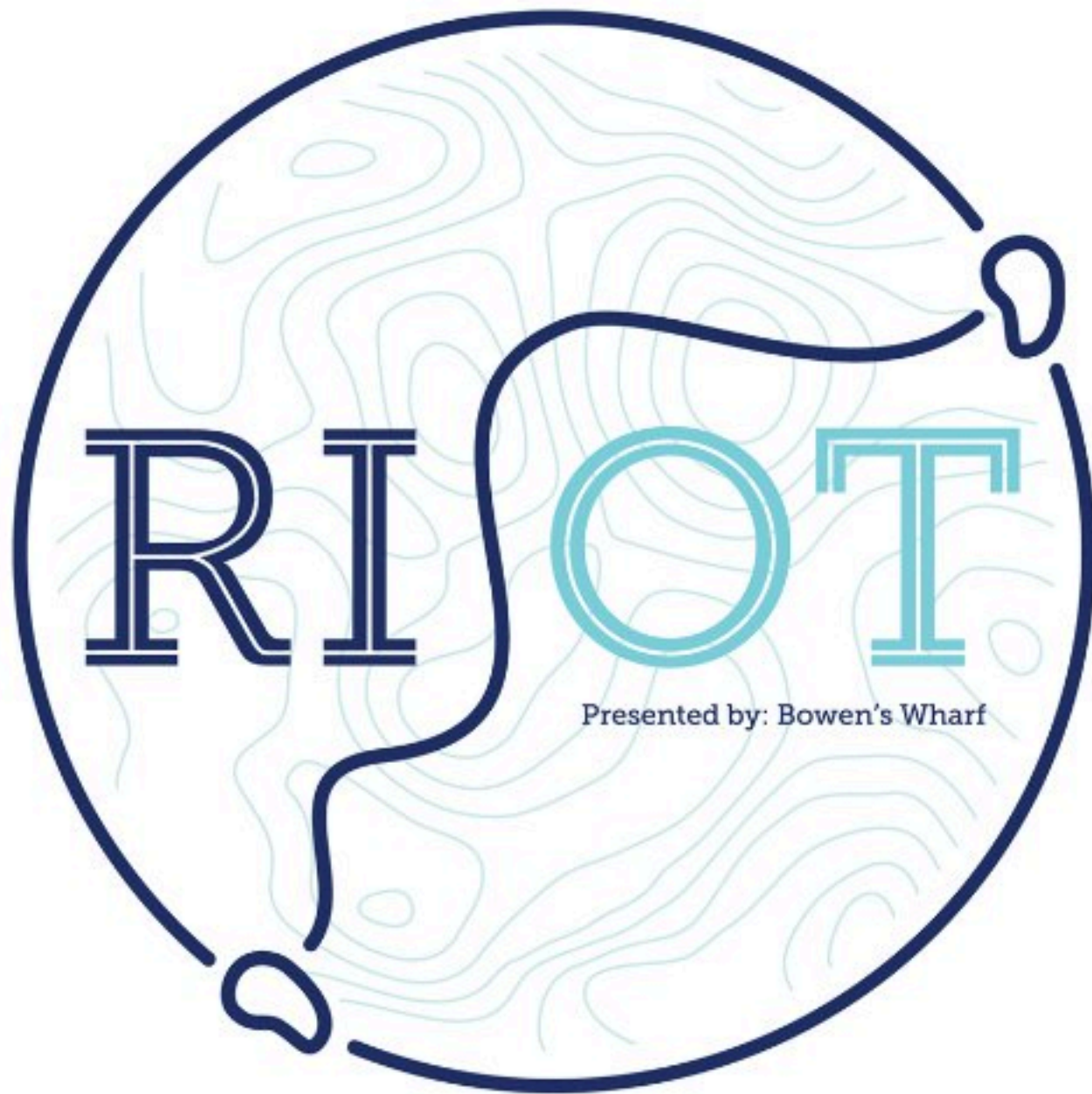
1. SEASIDE

Raised on the Atlantic side of Virginia's rich eastern shore, this region's tasty wallop finishes with a sweet buttery crescendo.



Virginia.org/Oysters





RIOT

Presented by: Bowen's Wharf





eat drink RI



INSTAGRAM

@INAHALFSHELLBLOG

VIEW



CITY GUIDES

NEW YORK

LOS ANGELES

BOSTON

INTERNATIONAL

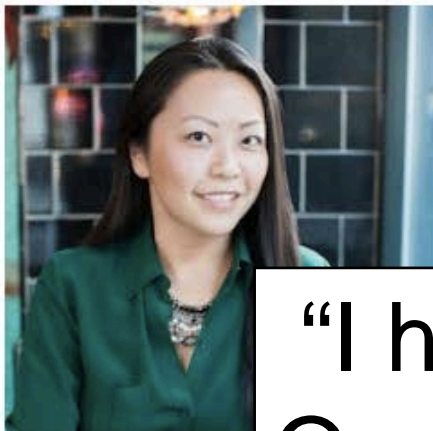
SEE ALL

▲
MEET JULIE

OYSTER SOMMELIER

MORE





INSTAGRAM

@INAHALFSHELLBLOG

VIEW



CITY GUIDES

NEW YORK

LOS ANGELES

WASHINGTON

INTERNATIONAL

ALL

MEET JULIE

OYSTER SOMELIER

MORE

“I had some NC oysters at Oyster South a few weeks ago that were Out. Of. This. World! You'd like them for sure.”

—Julie