

# Shuckapedia

Taylor Lobster Company

**Oyster Name:** *Goat Island Oysters* - Eastern oyster (*Crassostrea virginica*)

**Farmer name:** Todd Diggins and Jay Stensney

**Origin:** Little Bay in Newington, NH

**Size:** 3+ inches (petites: 2½ to 3 inches)

**Appearance:** *Goat Island Oysters* are narrower at one end and contain a slight curve as they slowly fan out. The unique ridges tell a story much like the rings of a tree created by the transition of cold winter water to warmer water brought by the summer sun.

**Flavor Profile:** *Goat Island Oysters* start with a punch of briny goodness that excites the palate and transitions to a mellow clean finish.

**Comments:** Straight from the oldest and longest running oyster farm in New Hampshire, *Goat Island Oysters* are nourished by the crisp cold sub tidal waters of Little Bay, which is constantly refreshed by the Atlantic Ocean. They are grown to market size over three years, which produces the distinct flavors provided by the surrounding water.

