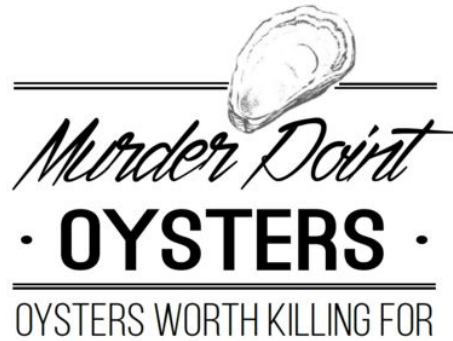


Shuckapedia

Taylor Lobster Company



Oyster Name: Murder Point

Harvest method: The adjustable longline system (ALS) is a combination of the rack and suspension system utilized in the Gulf of Mexico. The design suspends cages in the water column from a 100 yard cable with PVC posts as support every 10 feet. These posts have “riser clips” in order to suspend the cages horizontally at different heights depending on water depth. The clips allow for the cages to be lifted and exposed to the ambient air for a 24 hour drying period once a week, inhibiting biofouling of the cages.



Origin: Murder Point, Alabama

Size: 3”

Appearance: Extremely clean, yin

Flavor Profile: creamy with a buttery transition and light mineral finish

Comments: Arguably the most popular oyster in the country right now. These aren't your typical oyster – utilizing a progressive growing system they have developed a

magnificent hard shell, perfect little yin, tasty oyster. They name itself drives sales, especially in the fall Halloween months!