



**Oyster Name:** Glidden Point Oyster from the Newcastle Shores lease

**Origin:** Damariscotta River Estuary, Maine

**Size:** 3 inch

**Appearance:** clean white shell, 3 years old, high meat to shell ratio

**Flavor Profile:** briny yet sweet, crisp and clean, plump full bodied meat

**Comments:** Harvested by hand from the clay and sand bottom of the Newcastle Shores lease, these Glidden Point Oysters are then washed and allowed to purge in an open-water raft for 1-2 weeks, removing all traces of grit or mud. The Newcastle Shores lease is planted with smaller seed, which produces a mature flavored oyster at the perfect savory size for connoisseurs.