



Nonesuch Oysters

*The way **oysters** should be...*

Oyster Name: Nonesuch Oysters, “Nonesuch”

Farmer name: Abigail Carroll

Origin: Scarborough River, Scarborough Maine (Crassostrea Virginica)

Size: Cocktails 2 ½

Appearance: Emerald green with a deep cup and fanned shell

Flavor Profile: A sweet, crisp brine start, finishing with distinct grassy notes.

Comments: Our motto on the farm is “nature works well when you let it.” We grow diploid (spawning) oysters and keep them in gear for as short a time as humanly possible. For most of their lives, the oysters live free-range on the riverbed where they enjoy the briniest layer of the water column and transform into emerald green beauties. We handpick, dive, and drag to harvest. These are grown in an estuarial nature conservancy in Maine’s Saco Bay