

Shuckapedia

Taylor Lobster Company



Oyster Name: Norumbega

Farmer name: Erik Peters

Origin: Damariscotta Maine

Size: 3 to 3 and a half

Appearance: Variable tear drop

Flavor Profile: firm meats, a high salinity and a sweet finish

Comments: raised by the floating bag to bottom method which combines two oyster farming methods. Rack & bag oysters are taken from their pampered environment and put into the bottom cultured environment during their last 6 months before harvesting. This allows them to "toughen up" a bit, giving them stronger, less brittle shells and firmer meats

