

# HANDY

ESTABLISHED 1894

## Frozen Whole Oysters

**Nitrogen Frozen • Easy to Shuck • Natural Liquor**

Handy offers nitrogen frozen whole **EAST COAST OYSTERS**  
The species is Crassostrea virginica and is one of only two that are indigenous to North America.

### FEATURES & BENEFITS:

- Nitrogen frozen for the highest and most consistent quality oyster available.
- Easy to shuck – Shucking tools or skills not required.
- Retains natural color and flavor.
- Longer shelf life over fresh.
- Natural liquor remains in shell - No liquor loss.

### PRODUCT FORMS & PACKS

**Frozen - Whole In The Shell (bulk pack)**

Item #1761103 - 100 Count

Item #1761084 - 80 Count

### THAWING INSTRUCTIONS:

Place on a sheet pan in refrigerator for 4 hours or overnight  
or

Submerge oysters in cold water  
for approximately 35 minutes until fully thawed.

Once thawed, Oysters can keep for 3 days in refrigerator.

### COOKING METHODS

Grill • Bake • Broil • Fry • Stew

### MENU INSPIRATIONS

#### Raw Bar

Bloody Mary Mignonette  
Chimichurri Sauce

#### Starters/Appetizers

Oyster Gumbo  
Baked w/ Spinach Artichoke Dip  
Grilled w/ Thai Basil Butter

#### Entrées

Cornmeal Fried Po'Boy Sandwich  
Oyster Rockefeller Flatbread



## EAST COAST OYSTERS

