



Blue Ocean
MARICULTURE

OUR OYSTERS

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FAQ'S

How long do oysters keep?

Your oysters keep in the refrigerator for 5-7 days! You can order a day or two early before consumption. Keep them cold at the refrigerator temperature of below 40 degrees.

What is the difference between oyster variations?

Our oysters are farmed in the Pacific Northwest and imported to Blue Ocean Mariculture, where they are kept alive in our ocean-fed seawater tanks.

Pacific oysters are small and sweet and are the world's most cultivated oyster. Kumamoto Oysters are small, sweet, almost nutty oysters, characterized by their deep, almost bowl-shaped shell.

BBQ Oysters are a larger variety oyster that can stand up to grilling.

Kusshi Oysters are generally known for their clean, light flavor, with a slightly briny taste and a sweet, mild and fruity finish.

STORING & HANDLING LIVE OYSTERS

How do I handle live oysters?

Shucking oysters can be tedious, but that's what makes them so rewarding. The best way to shuck your oyster is to have the right tools (oyster knife and gloves) and find the right spot on the hinge of the shell to pry it open. While holding the oyster firmly down with your hand, press the point of the oyster shucker firmly into the hinge of the shell, twisting the knife. The upper shell should pop open. Cut the upper abductor muscle by sliding the knife between the shell and the meat at the 2'clock position. Move the knife under the meat to cut the bottom abductor muscle; remove shell fragments. Once opened, oysters on the half shell should be kept on ice to keep chilled.

How do I store live oysters?

Oysters are alive until preparation. When oysters are dead in their shells, they are no longer suitable to eat. To check if your oysters are alive, the shell should be closed or close. Knock them against each other and they will NOT sound hollow. Store your oysters in the refrigerator, covered with a moist cloth or keep in the packaging box. Keep oysters cupped or curved side down to preserve their natural juices- they need to keep moist to breathe.

POPULAR OYSTER RECIPES

Champagne Mignonette with freshly shucked oysters:

The natural brine that oysters hold in their shell is more than enough flavor, but if you wish to add a popular Champagne Mignonette or squeeze of lemon, here is a delicious recipe:

The addition of Champagne is not essential, but is particularly delicious. If you are planning to serve some bubbly with your oysters, simply save a splash for this sauce. 1 shallot, finely minced, ½ cup of champagne vinegar, 2 Tbsp of champagne or sparkling wine, ½ tsp freshly ground pepper, and freshly shucked oysters.

Mix all ingredients together in a small bowl, stir to combine. Chill the Mignonette and pour over chilled oysters when ready to serve.

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions)

POPULAR OYSTER RECIPES

Grilled Oyster Due Formaggi:

½ cup softened unsalted butter (plus more to taste), 2 Tbsp finely chopped garlic, 1 tsp freshly ground pepper, 1 pinch dried oregano, ½ cup grated parmesan cheese, ½ cup grated asiago cheese, 2 tsp finely chopped parsley and 18 large BBQ oysters. In a small saucepan, gently melt the butter. Mix with the garlic, pepper and oregano. Reserve in a small bowl.

Heat a gas or charcoal grill to high heat.

Place the oysters on the half shell right over the hottest part of the grill. Spoon enough of the seasoned butter over the oysters so that some of it will overflow into the fire and flame up a bit. The oysters are ready when they puff up and get curly on the sides, about 5 minutes. In a small bowl, mix together the grated cheeses and parsley. Sprinkle over the grilled oysters and serve immediately.