

Huîtres Chebooktook Oysters



(che-book-took)

is the original Micmac name meaning "Great Little Harbour"

This was later adapted to the word Bouctouche, located in New Brunswick, Canada. Bouctouche Bay offers pristine waters and ideal conditions for the cultivation and consistency of our quality oysters.

Once you try the Chebooktook oysters you'll see for yourself.

What you need:

1 Chebooktook Oysters



2 Oyster knife



3 Dish towel



4 Protective glove (optional)



How to Shuck an Oyster

Step 1

Hold the oyster with the deep cup shell down. Fold a towel around part of the oyster leaving the hinged side uncovered.

Insert the tip of the knife in between the top and bottom shells near the hinge. Then twist the knife into the hinge until the top and bottom start separating.

Step 2

Run the oyster knife along the edges of the oyster separating the two halves and along the inside top shell to remove the attached muscle.

Step 3

Slide the knife under the oyster in the remaining bottom shell and sever the attached muscle there as well.

Remove any grit or shell pieces while being careful not to spill any of the delicious oyster juices.

Enjoy!



Raised in excellent quality waters

One source for consistent
flavour profile

Fresh – Harvested Daily
Hand packed for quality assurance



www.greatlittleharbour.com

THE GREAT
LITTLE HARBOUR
SEAFOOD COMPANY

1101 Route 475 Bouctouche Bay, NB E4S 4P3