SAMUELS Seafood Co.

FLORIDA CUSTOMERS

# DAILY SHELLFISH UPDATE

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| NAME | CODE | IN STOCK | AREA OF ORIGIN | FLAVOR PROFILE | CUP SIZE | COUNT |
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| **EAST COAST OYSTERS** | | | | | | |
| Raspberry Point | RPOY | | New London Bay, Prince Edward Island | Salty, clean & particularly sweet, with the characteristic muskiness of Atlantic oysters. | Large | 100 ct |
| Acadian Pearls | ANOY | | New Brunswick | Clean briny flavor with a firm, crisp texture and a sweet, slightly mineral finish. | | |
| Baby Shark | BIOY | | Indian River Lagoon, FL | An oceany brine with umami flavor and notes of citrus. | Small | 100 ct |
| Bay Breeze Oyster | BABOY | | Stanhope, PEI | A tender texture with a clean, crisp brine and a light touch of sweetness | Small | 100ct |
| Barnstable | BAROY | | Cape Cod, MA | Sweet, nut -like flavor and firm meat. | Medium | 100 ct |
| Barstool Cocktail | BARCOY | | Prince Edward Island, Canada | Clean, crisp, salty yet sweet flavor. | Small | 100 ct |
| Beach Plum | CBBOY | | Wesport, MA | Moderate brine, sweet, soft meats, and a lingering stone finish. | Large | 100 ct |
| Beau Soleil | BSOL | **900** | Miramichi Bay, NB | Very clean briny flavor with a crisp, snappy texture and a slight effervescent finish. | Small | 100 ct |
| Beaver Tails | BSTOY | | Narragansett Bay, RI | They have and elaborate briny flavor with hints of sweetness. | Large | 100 ct |
| Belons | BELON | | Harpswell, ME (seasonally available Oct-April) | They have a mild brininess, a potent coppery taste with a tannic accent and crisp bite to the plumb meats. | Medium | 50 ct |
| Black Berry Point | BLPOY | | Prince Edward Island, Canada | The clean crispness of a cold water oyster with a mild sweetness up front and a medium brininess on the finish. | Medium | 100 ct |
| Blackberry | BLAOY | **500** | Blackberry Hang Oyster Reef, VA | Mild briny flavor with a semi-firm texture and a slightly sweet finish. | Large | 100 ct |
| Blue Hill Bay | BHOY | | Blue Hill Bay, Maine | Crisp and clean with pronounced brine and a subtle sweetness. | Medium | 100 ct |
| Blue Point Mid-Atlantic | BPMAOY | **100** | Virginia | It has a fresh crisp taste with good salinity. The meat is firm with a sweet briny finish. | Medium | 100 ct |
| Blue Points CT | BPOYC | **500** | Long Island Sound, CT | It has a fresh crisp taste with good salinity. The meat is firm with a sweet briny finish. | Large | 100 ct |
| Boomamoto | BMOY | | Barnstable, MA | Strong brine up front with a sweet finish. | Small | 100 ct |
| Cascumpec | CSPOY | | Prince Edward Island, Cascumpec | These oysters generally have a sweet and mild-briny flavour. | Large | 100 ct |
| Cedar Key | CKOY | | Cedar Key, FL | A salty punch with a sweet yet crisp finish. | Medium | 100 ct |
| Chesapeake Bay | WUOY | | Chesapeake Bay, VA | Very mild, but meaty. High yields, but low salt content. | Large | 100 ct |
| Conways Cup | CROY | | Cascumpec Bay, Prince Edward Island | Deep cups and full meats with mild brininess and lean, sweet finish. | Large | 100 ct |
| Cooke's Cocktail | CNOY | | Prince Edward Island, Canada | Very meaty, have full body flavor with a briny liquor and just a touch of sweetness. | Small | 100 ct |
| Cupid's Arrow | CAOY | | Damariscotta River, ME | Meaty & sweet with a touch of brine. | Small | 100 ct |
| Damariscotta | DAMOY | | Damariscotta River, ME | A mildly sweet and lemony flavor is noticeable as the saltiness abates. | Large | 100 ct |
| Deep Cove | DDOY | | Prince Edward Island, Canada | Deep coves have a medium highly salinity and full meats. | Medium | 100 ct |
| Delaware Bay | DBOY | | Delaware Bay, NJ | Mild briny flavor with a medium texture and a sweet, nutty finish. | Large | 100 ct |
| Duxbury Oyster | OCOY | | Duxbury Bay, MA | Very briny with plump meats set in deep cups. | Large | 100 ct |
| East Beach Blonde | SBBOY | | Rhode Island | Fresh open ocean flavor, with crisp brine and a soft umami fish. | Medium | 100 ct |
| Edgewater | FEOY | | Wareham, MA | The meat is dense and delicious. There is a complex root vegetable finish on these oyster after a salty kick. | Large | 100 ct |
| Fire lake | FIROY | | New Brunswick, Canada | Medium saline flavor which yields to a bright and clean finish. | Medium | 100 ct |
| Fortune | FOOY | | Prince Edward Island, Canada | Smooth and salty just like a dip in the North Atlantic. | Medium | 100 ct |
| Foxley River | FSOY | | Prince Edward Island, Canada | Good balance of fresh ocean taste and sweet notes finish. Oyster full of meat making it great to cook with. | Medium | 100 ct |
| Gold Doubloon | GDOY | | Sebastian, FL | Starting with a high salinity up front give you that brinier flavor with a savory finish. | Large | 100 ct |
| Great Whites | GEOY | | Cape Cod, MA | High salinity with a sweet after taste finish. | Medium | 100 ct |
| Gulf Oysters | GTOY | | Texas, Louisiana | Taste is mild and delicate spoon shaped is briny and firm. Also has a little rosted artichoke flavor. | Medium/Large | 85/75 ct |
| Hammerhead | HAMAOY | **1000** | Osterville, MA | Strong brine up front with a sweet finish. | Large | 100 ct |
| Honey Moon | HONEY | | New Brunswick, Canada | A firm, rich, plump flesh and salty flavour with a sweet, slightly lemony finish. | Medium | 100 ct |
| Irish Point | IPOY | | Rustico Bay, PEI Canada | A tender texture and sweet brine with a smooth mineral finish. | Medium | 100 ct |
| Iroc | IROY | | New Smyrna Beach Indian River, FL | Luscious delighful taste of the ocean. A smooth briny start with a sweet lean finish. | Medium | 100 ct |
| Island Creek | ICOY | | Duxbury, MA | Up-front notes of ocean brine and seaweed, and a smooth, sweet finish | Medium | 100 ct |
| Jacksons Signature | JPOY | | MA | | | 100 |
| James River | JROY | **3100** | James River, VA | Very mild briny flavor with a medium, plump texture and a mild finish. | Medium | 100 ct |
| King's Point | KPOY | | Chesapeake Bay, VA | Medium, buttery briny flavor with a semi-firm texture and smooth finish. | Large | 100 ct |
| Lady Chatterly | LCOY | | Northumbeland Strait, PEI | Overly briney flavor. | Large | 100 ct |
| Le Petit Barachois | PBOY | | Cymbria, Prince Edward Island | A deep cup and clean shells with a superb blend of sweet and salty. | Small | 100 ct |

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| Little Honey | LILOY | | Apalachee Bay, FL | Super sweet and suculent plump flavorful and briney. | Large | 100 ct |
| Love Shuck | LSHOY | | Damariscotta River, ME | A crisp, mineral brine, a meaty texture and a sweet finish. | Cocktail | 100 ct |
| Lucky Limes | LAOY | | New London Bay, PEI | The firm, abundant and generous flesh opens on a balanced flavor of seaweed, with a silky citrus tone finish. | Small | 100 ct |
| Malpeques | MPOY100 | | Prince Edward Island, Canada | They are easy to shuck and their meat has a rich, briny start and a fruit-like finish. | Ex-Large | 100 ct |
| Merasheen Bay | MROY | | Merasheen Island, Canada | Burst of lingering salinity on the front with a mélange of seaweed notes and a slight mineral taste. | Ex-Large | 100 ct |
| Momma Mia | MOMOY | | Prince Edward Island, Canada | Nice medium brine with a slightly fruity. | Small | 100 ct |
| Moon Dancer | MEOY | | Maine | Distinct sweet-salty taste profile duality, followed by a briny kiss. | Medium | 100 ct |
| Murphy's Lucky Charm | LUOY | | Stanhope, PEI | Briny flavor with a crisp texture and sweet finish. | Small | 100 ct |
| Mystic | MAOY | | Noank, CT | Balance of brine, sweetness and a hint of mineral. | Ex-Large | 100 ct |
| Norumbega | NROY | | Damariscotta River, ME | High burst of salt upfront with sugar and zinc throughout. | Cocktail | 100 ct |
| North Shore Gold | NSGOY | | Prince Edward Island, Canada | Their plump meat is packed full of flavor brisk brine with a sweet finish. | Large | 100 ct |
| Northern Belle | NBOY | | North Lake, PEI | A clean, crisp brine and a distinctly savory finish | Cocktail | 100 ct |
| NY Blue Points | BPOY | | NewYork, Long Island Norfolk | Medium salinity, springy meat, and a light mineral finish. | Large | 100 ct |
| Olde Salts | OSOY | | Chesapeake Bay, VA | The true taste of the ocean brings together sea side brininess with a smooth , clean follow through. | Medium | 100 ct |
| Orchard Point | OPOY | | Long Island, NY | They are very plump with rich sweet taste. | Large | 100 ct |
| Osprey Point | OSPOY | | Prince Edward Island, Canada | Top grade oyster with deep shells. Perfect on the half shell because of their salty liquor and sweet meat. | Medium | 100 ct |
| Otter Choice | OTOY | | Apalachee Bay, FL | Plump meats, medium high brininess and a mild clean sweetness, with melon finish. | Medium | 100 ct |
| Oysterponds | OYOY | | Long Island, NY | Strong briny flavor with a clean slightly sweet finish. | Medium | 100 ct |
| Osterville | OSTOY | | Massachuesetts | Big salt upfront with a slightly sweet finish | Small | 100 ct |
| Peachtree | PEOY | **300** | Peachtree Point, VA | Medium briny flavor with a touch of sweetness, and a mild fruity finish. | Large | 100 ct |
| Pemaquid Cove | PEMOY | | Damariscotta River, ME | Strong brine upfront with a clean finish. | Medium | 100 ct |
| Pleasant Cove | PLEOY | | Damariscotta River, ME | A pronounced brine with a subtle sweetness. | Medium | 100 ct |
| Pickle Point | PICKLE | | New London Bay, PEI | Nice brine and rich tasting umami flovor firm meat, and slightly briny. | Medium | 100 ct |
| Pink Lady | PLOY | | Prince Edward Island, Canada | These deliciously delicate oysters taste like bacon or ham, and their flavor intensifies when its cooked. | Large | 100 ct |
| Pink Moon | PDOY | | Prince Edward Island, Canada | They have a wonderful salty tate clean flavor and sweet finish. | Medium | 100 ct |
| Queens Cup | QUOY | | Rustico Bay, PEI | Plump silky meat with a salty sweet taste and an earthy mineral finish. | Large | 100 ct |
| Rappahannock | RAPOY | | Rappahannock, VA | Sweet, buttery, full bodied taste with a refreshingly clean crisp finish. | Large | 100 ct |
| Raspberry Point | RPOY | | PEI National Park, PEI | Light, full bodied briny flavor with a crunchy texture and a smooth ocean finish. | Medium | 100 ct |
| Saltwater Taffy | TAFFY | | Barnegat Bay, NJ | Salty, yet succulent flavor, plump meat and a deep cup. | Small | 100 ct |
| Salty Birds | SSTOY | | Florida | Clean, salty, plump and full of flavor. | Medium | 100 ct |
| Stags | SGOY | | PEI | | | |
| Salty Mariners | SMOY | | Damariscotta River, ME | Known for their full, plump meat the flavor comes across as buttery cream with salt and finish clean and sweet. | Medium | 100 ct |
| Salute | SALOY | | Prince Edward Island, Canada | Plump and round with a briny, sweet taste. | Medium | 100 ct |
| Sassys | STAOY | | Prince Edward Island, Canada | Tender and juicy, with a delicious balance of salty and sweet and have a crisp, almost lettuce like finish. | Large | 100 ct |
| Savage Blonde | SAOY | **100** | Savage Harbor Bay, PEI | Sharp briny flavor with a crispy texture and a clean, stony finish. | Large | 100 ct |
| Sex On The Bay | SXOY | | New Brunswick, Canada | Plum meat, and perfect brine with a sweet mineral finish . | Large | 100 ct |
| Shamrock | WSOY | | Mobjack Bay, VA | Distinct salty flavor, and plump meats | Small | 100 ct |
| Shenanigans | SSOY | | Prince Edward Island, Canada | A sweet, crisp, and a briny finish. | Medium | 100 ct |
| Ship Wreck Select | SPOY | | Prince Edward Island, Canada | Sweet briny flavor with a well-rounded crispy texture and a clean, refreshing finish. | Medium | 100 ct |
| Summer Love | SLOY | | Prince Edward Island, Canada | Creamy flavor with a touch of citrus and slightly salty finish | Medium | 100ct |
| Summer Salts | SSTOY | | Apalachee Bay, FL | Super sweet and suculent plump flavorful and briney. | Medium | 100 ct |
| Sweet Island Kiss Petites | SWIKOY | | Prince Edward Island, Canada | Salty punch with a grassy but crisp finish. | Medium | 200 ct |
| Sweet Petites | PSOY | | Prince Edward Island, Canada | Their thick russet colored shells enclose fattened meats that possess a briny blast and mild chew. | Medium | 100 ct |
| Tidal Treasures | TIDOY | | Stanhope, PEI | Briny flavor with a crisp texture and sweet finish. | Small | 100 ct |
| Tiny Dancer | TIOY | | Maine | Start with a big briny kiss and finish with a sweet glow. | Petite | 100 ct |
| Village Bay | VILOY | | Richibucto-Village, Canada | Distinctive, salty flavor and meaty texture. Filled with protein and Omega 3 fats. | Medium | 100 ct |
| Wampum's | WUOY | | Chesapeake Bay, VA | A balance of salt and sweet, and a savory butter/cream finish. | Medium | 100 ct |
| Wellfleet | WELL | | Wellfleet, MA | Strong briny flavor with a crisp texture and a crisp, clean finish. | Large | 100 ct |
| Wiannos | WAOY | | Southern Cape Cod Bay, MA | Strong briny flavor with a firm, plump texture and a sweet finish. | Jumbo | 100 ct |
| Wild Goose | WGOY | | Narragansett Bay, RI | Strong brine up front with an earthy, mineral finish. | Medium | 100 ct |
| White Stone | WSOY | | Rappahannock River, VA | A well-balanced and textured product of the Chesapeake Bay's uniquely sweet and salty waters. | Medium | 100 ct |
| Riptides | RHOY | | | | | |
| Choptank Sweets | CSOY | | Choptank Tributary, MD | Classic Chesapeake brine with a rich, creamy texture and a crisp finish. | Large | 100 ct |
| Eel Lake | EKOY | | Eel Lake, Nova Scotia | Medium salinity, firm meat, and a grassy finish. | Medium | 100 ct |
| STAY FRESH OYSTERS | SFOY | | Florida | | | 100 ct |
| **WEST COAST OYSTERS** | | | | | | |
| Big Cove Steamboat | STOY | | South Puget Totten Inlet | These hood canal oyster have firm, plump meats with mild brine and smooth sweet finish. | Medium | 60 ct |
| Buckley Bay | BUTOY | | Denman Island, BC | Sweet flavor with a light brine finish and earthy organic undertones. | Large | 60 ct |
| Chef Creek | CHEF | | Baynes Sound, BC | Briny flavor with a semi-firm texture and a sweet lettuce finish. | Medium | 60 ct |
| Cortes Island | CIOY | | Deep Bay, BC | Delicate meats with a mild brininess and a sweet finish. | Medium | 60 ct |
| Cranberry Creek | CBCOY | | Oakland Bay, WA | Bold brininess, crisp, clean flavor, honeydew notes. | Large | 60 ct |

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| Dabob Bay | DAOY | | Outer Hood Canal, WA | Clean briny flavor with a crisp, creamy texture and a fresh melon finish. | Large | 60 ct |
| Deer Creek | DCOY | | South Hood Canal, WA | Deep cupped with full meat, a crisp brininess clean flavor and mild mineral finish. | Large | 60 ct |
| Denman Island | DIOY | | Vancouver Island, BC | A clean, sweet flavor, a medium brininess and watermelon finish. | Large | 60 ct |
| Drunken Kiss | DKOY | | Marin Bay, CA | A clean briny flavor with a semi-firm texture and a complex metallic finish. | Medium | 60 ct |
| Elkhorn | ELSOY | | Nemah, WA | They are meaty and briny, even mineral with a strong finish. | Medium | 60 ct |
| Evening Cove | EVCOY | | British Columbia | | | |
| Fanny Bay | FBOY | **720** | Baynes Sound, BC | Mild briny flavor with a firm texture and a pronounced cucumber finish. | Large | 60 ct |
| Fat Bastard | FATOY | | Washington State | Strong brininess with a firm, plump texture and a sweet finish. | | 60 ct |
| Glacier Point | GROY | | Halibut Cove, AK | Dynamic briny flavor with a medium texture and a bright vegetal finish. | Small | 60 ct |
| Hammersley | HIOY | | Hammersley Inlet, WA | Very creamy with a sweet finish. Not briny at all. | Small | 60 ct |
| Hood Canal | HOOD | | Hood Canal, WA | | | 60 ct |
| Kisu | KISOY | | British Columbia | A sweet oyster that tastes mild rather than salty. | Small | 60 ct |
| Kumamotos | KUOY | **420** | California | Deep cupping and highly sculptured, fluted shell, smooth and fruity flavor. | Cocktail | 60 ct |
| Kusshi | KSOY | | Deep Bay, BC | Delicate briny flavor with a semi-firm texture and a bright cucumber finish. | Small | 60 ct |
| Kumamotos | KUOY1 | | Washington State | Deep cupping and highly sculptured, fluted shell, smooth and fruity flavor. | Cocktail | 60 ct |
| Little Skookum | LSOY | | Puget Sound, WA | Sweet, musky oysters with mild salinity. | Medium | 60 ct |
| Malaspina | MAPOY | | British Columbia | Plump, creamy white meats with a mild, sweet flavor, medium brininess and a watermelon accent. | Medium | 60 ct |
| Okeover Inlet | OKOY | | British Columbia | Nice salinity and size with a fairly deep cup. | Medium | 60 ct |
| Olympic View | OLOY | **420** | Washington State | High brininess with small meats and a sweet, coppery or metallic flavor. | Small | 60 ct |
| Peale Point | PPOY | | Washington State | Springy meat with a gentle brine and sweet mushroom finish. | Medium | 60 ct |
| Pickering Pass | PIPOY | | Puget Sound, WA | Mild briny flavor, followed by a sweetness, and a fruity finish. | Small | 60 ct |
| Royal Miyagi | MIOY | **360** | Mud Bay, BC | Mild briny flavor with a semi-firm texture and a kiwi like finish | Medium | 60 ct |
| Samish Bay | SBOY | | Samish Bay, WA | Medium brininess and a mild, sweet flavor. | Large | 60 ct |
| Sand Dollar | SENOY | | British Columbia | Medium briny flavor, mild sainity, with plump texture. | Medium | 60 ct |
| Sea Inlet | SEIOY | | Sooke Basin, BC | Salty brine taste with tender texture and a mild fruity finish. | Cocktail | 60 ct |
| Stellar Bay | STBOY | | Deep Bay, BC | Clean briny flavor with a firm, creamy texture and a crisp, fruity finish. | Medium | 60 ct |
| Shigoku | SHOY | | Washington State | Strong briny flavor with a firm, plump texture and sweet, aromatic finish | Cocktail | 60 ct |
| Totten Inlet | TOTOY | | Totten Inlet, WA | Medium sweet briny flavor with a creamy texture and a complex seaweed finish. | Medium | 60 ct |
| WILLAPA BAY | WILOY | | Washington State | Mild briny flavor with a creamy texture and a subtle kelp finish. | Medium | 60 ct |
| BEACH GLASS | BGOY | | Washington State | Clean and crisp with fresh flavors | Cocktail | 60 ct |