



## High Quality

### Flavor profile:

Our oysters offer a sweet, buttery taste with a medium saltiness and a rich, clean finish. The flavor is one that receives consistent positive feedback when eaten on the half shell or used in a recipe.

### Handling & care:

Raised in the pristine waters of the lower Rappahannock our oysters are grown and harvested by hand in small batches, never touching the bottom, ensuring you receive the highest quality oysters.



## Farm Raised

Providing locally grown 100% native crassostrea Virginica oysters (Chesapeake Bay oysters) through sustainable and eco-conscious methods.



To order fresh oysters call

Don Abernathy

(804) 357-1931

[www.DeltavilleOysterCompany.com](http://www.DeltavilleOysterCompany.com)

# Deltaville Oyster Company



From the shore  
...to your door!





## Rockin' Annie's Oysters Rockefeller

### INGREDIENTS:

25 Deltaville Oyster Company Oysters  
1 Yuengling  
2 cloves garlic  
Seasoned salt to taste  
7 black peppercorns  
1/4 cup butter  
1 small onion, chopped  
2 cloves garlic, crushed  
1/2 lb fresh organic spinach, chopped

4 oz Monterey Jack cheese, shredded  
4 oz Fontina cheese shredded  
4 oz Mozzarella cheese, shredded  
1/4 cup organic milk  
1/2 teaspoon fresh ground pepper  
2 tablespoons fine bread crumbs

### Directions:

Clean oysters & place in a large stockpot. Pour in beer & enough water to cover oysters; add 2 cloves of garlic, seasoned salt & peppercorns. Bring to a rolling boil. Be careful not to over-cook. Place them in the sink & let cool.

Once cooled, break off & discard the top shell. (Save for recycling, please). Arrange the oysters on a rock salt filled cookie sheet (appx 1/2 inch in depth), the rock salt is used to hold them in place and prevent spillage. Preheat the oven to 425 degrees Fahrenheit.

Melt butter in a saucepan over medium heat. Add onion & garlic to butter, cook until soft. Reduce heat to low & stir in 1/2 pound chopped spinach, Monterey Jack, Fontina (or Provolone) and Mozzarella cheeses. Cook until cheese melts, stirring frequently. Stir in the milk & season with salt & pepper. Spoon the sauce over each oyster just filling the shell, sprinkle with breadcrumbs.

Bake until golden & bubbly, approximately 8 to 10 minutes.

Enjoy with loved ones!

## Chesapeake Oysters

Once upon a time, the Chesapeake Bay flourished with an abundance of wildlife. John Smith wrote in his journal of how rich the waters were with fish, & the Native Americans enjoyed a beautiful life sustained by the Bay. At the heart of this incredible ecosystem was the Chesapeake oyster. They grew so dense they presented a shipping hazard. The copious number of oysters filtered the entire volume of water in the Bay weekly & provided a pristine environment & nursery for young fish & other animals. With its average depth of 15 feet the Chesapeake Bay provided the perfect environment for a thriving oyster population. They covered the fractured coastline & created giant reefs. In the shallow waters they grew plump & sweet-famously sweet. The Chesapeake Bay is the largest estuary in the nation, vast quantities of fresh water pour into the Bay creating an immense basin of medium-salinity water that kept billions of oysters growing happily. Today, due to over-harvesting there are virtually no more wild oysters to harvest. All the best Chesapeake oysters come from aquaculture operations in Virginia. It is our hope that with time & conscious efforts of the aquaculture industry & Bay lovers everywhere we can help to restore this keystone species to the Bay. Support your local aquaculture operations; buy farm-raised oysters, save shells for restoration projects & if you have water front property consider having your own home oyster garden!