



from the coast of Canada to your doorstep



Fresh Oysters

Prince Edward Fresh Oysters are considered by many to be some of the finest oysters in the world. They are always vibrio-free due to the consistently clean, clear waters of Prince Edward Island, Canada. **Prince Edward Fresh Oysters** stay alive longer. They adapt to Prince Edward Island's harsh winter environment by going into hibernation at temperatures around 40°F, perfect for refrigerating and storing. Kept at the proper temperatures, they live up to three to four weeks in the summer and an additional two months in the fall and early winter.

These high quality **Prince Edward Fresh Oysters** are succulent in flavor and very versatile. They fit perfectly with many cooking preparations. In-shell oysters can be baked, steamed or grilled. Shucked oysters are delicious deep-fried or sautéed, as an appetizer or main course. These oysters are excellent on the half-shell, served in nothing but their own juice. Their clarity and exquisite flavor make them the #1 choice for the oyster aficionado.

Prince Edward Fresh Oysters are packed in 100ct choice cases.

Try our delicious



Fresh Oysters today!



Contact your

 **Stavis Seafoods**

Sales Representative today for pricing
and availability on


Prince Edward
Fresh Oysters

Call: 800-390-5103, Fax: 617-482-1340

Email: fish@stavis.com

www.stavis.com

We Bring More To The Table