A close-up photograph of several oysters resting on a bed of crushed ice. One oyster in the foreground is open, revealing its glistening, light-colored meat. The background shows the rough, textured shells of other oysters.

# **Artisanal oysters from the Chesapeake**

Grown just for you

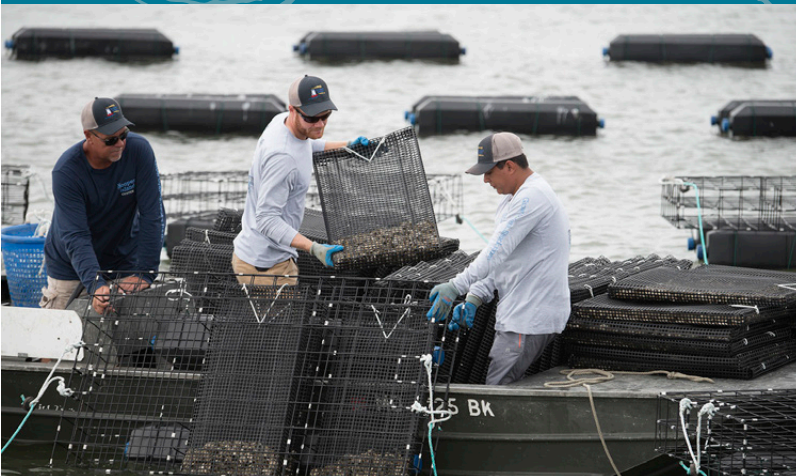
You choose your produce  
with care. You demand the  
highest quality meats. All  
sourced from purveyors  
you know - and trust.

**But what about  
your shellfish?**





# Introducing a customized program for cultivating oysters



## Create your custom oyster

Just as individual wines and coffee have their own terroir reflecting the soil where they are grown, Hoopers Island will work with you to develop a custom oyster varietal with its own unique “merroir,” the flavor and taste characteristics of the sea that make it special.

We offer two grow-out choices to produce the best oyster for your menu:

- Select value-priced, bottom cage growing to produce oysters perfect for casual dining.
- Choose a surface-rearing method that yields a more delicate oyster with deep cup and beautiful shell suited for fine dining restaurants.

Variations in size, natural salinity and flavor can be achieved based on growing techniques. We even have the ability to infuse additional salt and smoked flavors through a post-harvest finishing process.

Ask to participate in our custom flavor infusion system research.

And you can co-brand your artisanal oysters with a name of your choice.



# Choose your location

As the premier oyster farmer on Maryland's Eastern Shore, we grow our oysters in two open water areas of the Chesapeake Bay. We'll cultivate your oysters in a unique location within our leasing grounds and provide a set of GPS coordinates so your diners know exactly where your oysters are raised.





# Our Oysters

Name	Description	Size
Chesapeake Gold	Characterized by a slightly briny bite, followed by a firm texture, this medium-size oyster finishes with a progression of marine-inspired flavors.	M
Mermaid	With their higher salinity, crisp texture and sweet finish, these perfectly shaped, deep-cup cocktail sized oysters are prized by oyster connoisseurs.	S



Hoopers Island Oyster Co. regularly hosts chef tours of our farm on Maryland's beautiful Eastern Shore.

## How Aquaculture Grow Out Methods Influence Taste & Texture

Our premium oysters are grown primarily using surface gear – including long line cages and floats – that provides enhanced sunlight for a faster growing, bright tasting product.

Oysters grown in surface gear are continuously tumbled by the tide's ebb and flow resulting in a clean, strong shell with a deep cup and meaty oyster.

## Hoopers Island Oyster Co.

**Vision:** A globally thriving and sustainable oyster industry.

Founded in 2010, our mission is to guide **a new future for the oyster industry on the Chesapeake Bay** – and in coastal regions around the world. Our premium oyster farms on Maryland's Eastern Shore combine leading-edge science with generations of experience on the water to develop innovative practices to produce seed, systems and strategies for farmers, conservationists and job creators.

From seed to shuck, we offer a **fully integrated system of oyster production and processing**. We spawn disease-resistant seed, design processing equipment, build and distribute grow-out gear, and create systems to help fellow watermen thrive as sustainable, profitable oyster farmers.

Today, Hoopers Island oysters are served to customers throughout the mid-Atlantic and across North America.

**We raise millions of premium oysters** – including our signature “Chesapeake Golds” – for wholesalers, restaurants and resorts. Raised in the Chesapeake – where Atlantic seawater mixes with fresh water tributaries – Golds are prized by oyster lovers for their distinct merroir and golden hue. A fusion of salt and sweet found in every deep cup.

**From the Chesapeake Bay to your table, discover oyster farming the watermen's way.**

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