TRUE CHESAPEAKE OYSTER Co

FARMED IN ST. MARY'S COUNTY
SOUTHERN MARYLAND · EST. 2011

SOFT SALT. SOUTHERN MARYLAND.

Clean, balanced — unmistakably Chesapeake.

SKINNY DIPPER

SELECT SIZE · 3–4"

BRINE ●●●◐○ **3–3.5 / 5**

Plump and meaty with a clean, balanced soft salt. You taste the whole oyster: savory depth and a buttery-brine finish — a little salty, a lot sexy.

SIZE	3–4 inches
COUNTS	25 · 50 · 100
SHELF LIFE	~10 days refrigerated

HUCKLEBERRY

COCKTAIL SIZE · 2–2.5"

BRINE ●●●◐○ **3–3.5 / 5**

Wonderful things come in small shells. Petite yet plump, with the same soft salt and a refreshingly clean finish — the perfect starter oyster.

SIZE	2–2.5 inches
COUNTS	25 · 50 · 100
SHELF LIFE	~10 days refrigerated

WHAT IS "SOFT SALT"?

St. Jerome Creek is a true Bay: fresh water meeting salt, averaging **17 ppt** (13 to 20 through the seasons). That makes the classic Bay oyster — the premium, the real deal. Soft salt means you taste the whole oyster — plump, buttery, savory meat — not just the salt water it grows in.

LIVIN' LARGE? WE GOT YOU.

Inquire about our XXL oysters. With a shell size of 5" and up, these oysters don't skinny dip — they CHUNKY DUNK!

LIMITED AVAILABILITY
FOR SERIOUS OYSTER LOVERS ONLY

truechesapeake.com · @truechesapeake

Maryland shellfish certificate **MD-186-SS**

THE MARYLAND FARM.

TRUE CHESAPEAKE OYSTER Co.



• ST. JEROME CREEK, ST. MARY'S CO.

SINGLE-SOURCE. SOUTHERN MARYLAND.

- Grown off-bottom in cages on St. Jerome Creek, St. Mary's County – we never re-sell other farms' oysters under our brands.
- Plump meat and an unmistakable Soft Salt flavor.
- Farming since 2011; first oyster sold in 2013, with exclusive distribution through J.J. McDonnell.
- Ships in 25, 50 and 100 counts.

2011	2013	10,000,000+
FARM FOUNDED	FIRST OYSTER SOLD	OYSTERS SOLD

CERTIFIED & VERIFIED

TRACEABLE · AUDITED · INSPECTED

MARYLAND DNR
Natural Resources

MARYLAND MDE
Water quality

MARYLAND MDH
Health

FDA
Food & Drug Admin.

USDA

MD-186-SS interstate shellfish certificate · Blue Trace tag-to-table traceability

PARTNERS

SCIENCE · SUSTAINABILITY · MARYLAND SEAFOOD

MRAG Americas

Institute of Marine and Environmental Technology

OYSTER RECOVERY PARTNERSHIP
THE NATURE CONSERVANCY
MARBIDCO · SUSTA

WHO'S BUYING

RETAIL · DISTRIBUTION

WHOLE FOODS MARKET

Wegmans

J.J. McDONNELL
Excellence in Seafood

LET'S TALK OYSTERS.

Patrick Hudson, Managing Partner
truechesapeake.com · @truechesapeake

SKINNY DIPPER
HUCKLEBERRY
CHUNKY DUNKER (XXL)