

BROAD SOUND

Harraseeket River Freeport, ME

Broad Sound oysters have a beautiful green, hardy shell, courtesy of the time it spends bottom planted in cages in the Harraseeket River. Their flavor has a distinct earthiness and noticeable iron and mineral finish. Once to size, the oysters are harvested either by hand at low tide or with tongs from a skiff.



size

2.5"

count

100

available

year
round

FLAVOR

Distinct earthiness with a noticeable iron and mineral finish

TECHNIQUE

Bottom planted in cages, then hand harvested and tonged by skiff

APPEARANCE

A hardy, green fluted shell

THE FARMERS

Chad Coffin started Broad Sound Oyster Company two years ago, after spending a long career in the seafood business. He works closely with the Downeast Institute to culture experimental surf clams and quahogs. In addition to that, he's been a softshell clammer since his youth. Now branching out into oyster aquaculture, he's joined by his daughters Bailey and Katie on the farm.



Coastal Harvesters Collection

GLIDDEN POINT OYSTER FARM | 637 RIVER ROAD, EDGECOMB ME 048556 | 207-315-7066

