

ICE HOUSE

Ice House Cove Port Clyde, ME

Ice House oysters are started from seed in bags and grown in the intertidal area of Port Clyde. They're exposed for a couple hours each day at low tide and the bags get flipped on each tide, making the shells thicker and hardy for easier shucking.



size

2.75-3"

count

100

available

limited

FLAVOR

Sharp brine with a mouthy, rich, almost creamy finish

TECHNIQUE

Grown in bags that flip on each tide in the intertidal area of Port Clyde

APPEARANCE

Hardy green shell that makes for easy shucking

THE FARMER

Ice House Oysters are farmed by John Cotton, who's a bit of a jack-of-all-trades when it comes to the fishing industry. He lobsters and goes tuna fishing full time and now also grows oysters on the side.

Coastal Harvesters Collection

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

