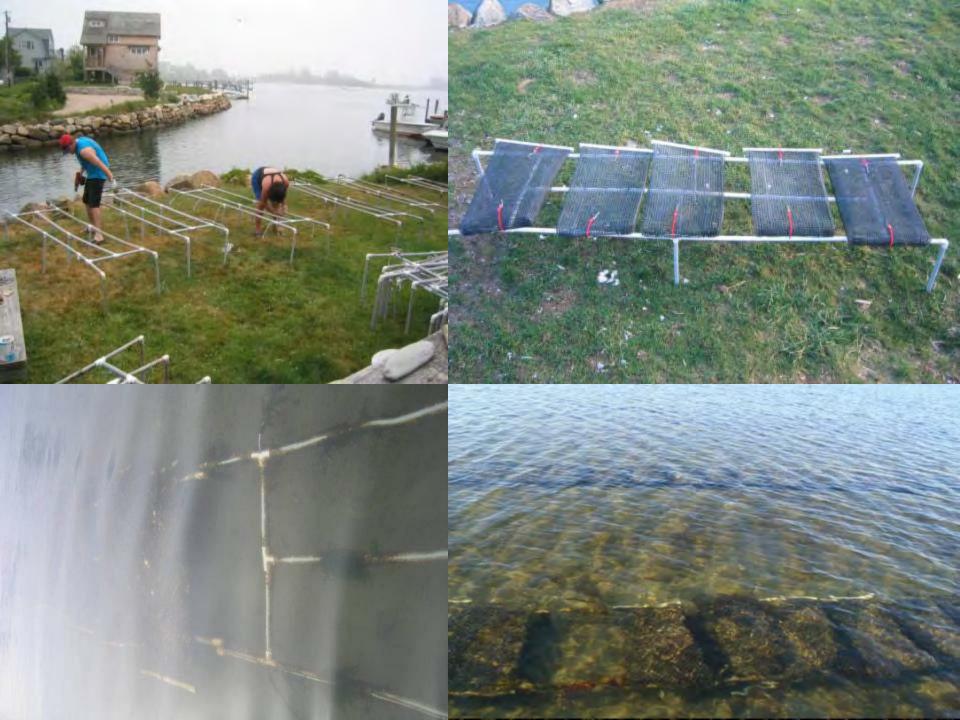
aturuci OYSTE

Marketing Matunuck Perry Raso Matunuck Oyster Farm Maryland Aquaculture Conference













Markets

 Retail • Wholesale Open air markets Community events (fundraisers, fairs, food shows) Catering (weddings, graduation parties, etc.) Juvenile oyster seed Restoration Agritourism































RAW BAR

Matunuck Oysters 1.75 Potter Pond Estuary, Rhode Island Ninigret Oysters 1.75 Charlestown Pond, Rhode Island East Beach Blondes 1.75 Charlestown Pond, Rhode Island Salt Pond Selects 1.75 Point Judith Pond, Rhode Island Cedar Island Oysters 1.75 Point Judith Pond, Rhode Island Rome Point Oysters 1.75 Narragansett Bay, Rhode Island Watch Hill Oysters 1.75 Winnepaug Pond, Rhode Island Kumomoto Oysters 2.25 Please ask your server Pacific Coast Oysters 2.25 Northern Galifornia

> Oyster Sampler 20.95 Assortment of a dozen local oysters

Littlenecks 1.75 Cherrystones 1.75 Jumbo Shrimp 2.50 Half Lobster Tail 4.95 Whole Lobster Tail 8.95

STARTERS

Matunuck Oysters Rockefeller 11.95 Pernod, spinach, bacon, bread crumbs, and fresh herbs.

Point Judith Calamari 9.95 Spicy greens, cherry peppers, fried capers, and citrus aioli Steamed Mussels 9.95 Write wine, herb butter, and garlic crostini Fall River Stuffies 5.95 Two House-made stuffed qualags with chouriço and cherry peepers

Fried Oysters 10.95 Cayenne-dusted with chipotle remoulade

Pan-Roasted Littlenecks & Grilled Chourico 10.95 White beans, tornatose, garlic, and white wine broth Grilled Oysters 9.95 Five Salt Pond Select Oysters grilled with zesty garlic herb butter

Fried Whole Belly Clams 12.95 House-made slaw and chipotle remoulade

SOUPS

LOBSTERS

Served with mashed potatoes, chef's vegetables, and drawn butter. Larger sizes available, please ask your server

Baked-Stuffed Lobster 26.95 1 1/2 lb lobster, lazy man-style, stuffed with lobster, scallops, shrimp, and seafood stuffing

Boiled 1 1/4 lb Lobster 20.95

Boiled 1 1/2 lb Lobster 24.95

Boiled 2 lb Lobster 27.95

MARKET FRESH FISH

Swordfish 18.95

Grilled and topped with lobster tomalley butter. Served with asperague and mashed potatoes

Atlantic Salmon 15.95 Grilled with a horseradish dijonnaise, grilled asparagus, and

mashed notatnes

Atlantic Cod 15.95

Broiled with chef's vegetables and basmati rice

ENTREES

Steak Au Poivre 19.95

Pan-seared 12 oz peppered ribeye steak topped with a brandy and green peppercom cream sauce, served with mashed potatoes, and chef's vegetables

Seared Scallops 18.95

Pan-seared scallops over a lemon zest and caper risotto with grilled asparagus Fish & Chips 13.95

Local beer-battered cod, hand cut French fries, cole slaw, fartar sauce, and malt vinegar

Fried Oysters 13.95

Served with house-made cole slaw and French fries Linguine & Clams 15.95

Fihode Island littleneck clams, white wine, gartic, extra virgin olive cil, and fresh herbs

Chicken Parmesan 15.95 Hand-breaded chicken breast with house-made marinars and parmesan cheese over your choice of pasta

Oyster Stew 15.95

A hearty cream stew with whole shucked Matunuck Oysters and frizzled leeks

Frutti di Mare 17.95 Shrimp, scallopa, calamari, and mussals in a clam and tomato

broth over linguine Fried Whole Belly Clams 18.95 Served with house-made slaw & tartar sauce

SANDWICHES

All sandwiches served with choice of house-cut French fries or side house salad











- Start with a simple design easy to maintain
- Gradually expand
- Get into the public seen (chamber events, BSS, charities)
- Aquaculture is "sustainable agriculture"; talk about it
- Take advantage of opportunities grants, USDA, extension, free labor
- Maintain relationship with customer
 - Establish an open relationship with other growers and harvesters
 - Attend regional and national conferences- ask questions
 - Join local aq. Assoc., ECSGA, NSA, WAS
 - Square mesh
 - Create your brand
 - Use taste descriptors to create interest