



Delivering fresh blue point oysters from the Long Island Sound to your home, restaurant or business event.

How to Shuck an Oyster

To Shuck an Oyster...

Upon arrival, Ned's Island Oysters should be alive and sealed shut. To test any open oysters for freshness, push down on the open point of the shell. If they snap shut, you're good to go. Shucking oysters is an art, so it takes practice. But if you keep at it you'll be an expert in no time!

You'll Need...

- A hard-bristled brush
- A towel
- A sharp knife with a strong blade
- Oysters

The Grand Opening

- Your fresh Ned's Island oysters must be kept cold prior to serving. Do not open them until just before mealtime, two hours maximum.
- Rinse while scrubbing with the brush.
- Using the towel, hold the oyster with the flatter side turned up. Find the seam on the oyster, insert the blade closest to its hinge, and twist the knife to the side, much like a key. Work the knife along the seam until the shell is thoroughly opened.
- Be certain to hold the oyster so that the "liquor" inside does not spill. You may want to work over a bowl. Using the knife, cut the cord connecting the muscle to the shell. Remove the top half of the shell and the cord attached to the bottom part of the shell.
- Place the oysters on ice to keep them chilled before serving.



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Oysters on the Half-Shell

Ingredients:

- 6-8 Ned's Island Oysters (per person)
- Crushed Ice
- Cayenne and Black Pepper
- Salt
- Lemon Slices

Preparation:

- Open the oyster and remove the top of the shell, draining the water inside.
- Lay the bottom half shell with the oyster in it on a plate of crushed ice.
- Top each oyster with a small amount of lemon juice, cayenne and/or black pepper, and salt. If desired, serve with crackers.



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Oysters Rockefeller

Ingredients:

- 36 Ned's Island oysters on the half shell
- 6 tbsp butter
- 6 tbsp finely minced spinach leaves
- 3 tbsp finely minced onion
- 3 tbsp finely minced parsley
- 5 tbsp breadcrumbs
- Tabasco sauce
- ½ tsp Pernod or Herbsaint
- ½ tsp salt
- rock salt
- lemon wedges

Preparation:

- Open and drain the oysters.
- Melt the butter in a large saucepan and add spinach, onion, parsley, breadcrumbs, Tabasco Sauce, Pernod/Herbsaint, and salt. Cook for 15 minutes, stirring constantly, then remove from heat.
- Put the mix through a sieve and let it stand to cool. Meanwhile, preheat the broiler.
- Use an oven-safe plate and cover the inside with a shallow layer of rock salt (one inch deep or so.) Make sure the salt is slightly moist. Then carefully place all of the oysters on the salt.
- Spoon a small amount of the oyster liquor onto each oyster. Follow that with a comparable amount of the spinach mix, spreading it over each oyster up to the edges of each shell.
- Broil for five minutes, keeping a constant eye on the oysters. Once the oyster edges begin to curl and the mix on top begins to bubble, they are done.
- Serve immediately after removing them from the oven. Garnish the serving dish with whatever you like – parsley and lemon wedges are classic favorites.



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Grilled Oysters in the Shell

Ingredients:

- 40-50 Ned's Island Oysters (or as needed)
- ¼ cup chopped green onions
- ¼ cup lemon juice
- ¼ lb. Butter
- 1 minced garlic clove

Preparation:

- Heat the grill to a temperature of approximately 250°. Lay the oysters carefully onto the grill, keeping the shells parallel to the grill grate to prevent the oysters from spilling their juices as they open.
- Sauté the onion and garlic together until they become tender. Add lemon juice and stir well.
- Once the oysters have opened, remove the top part of the shell and keep the bottom level with the grill.
- Add ¼ tsp of the onion and garlic mix to each oyster.
- Cook for ten to fifteen minutes, tasting frequently to avoid overcooking.



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Oysters Au Gratin

Ingredients:

- 24 Ned's Island Oysters on the half shell
- 3 tbsp. Butter
- 1 tbsp. Pepper
- 1 ½ cups ketchup
- 1 cup grated swiss cheese

Preparation:

- Preheat the oven to 350°.
- Season the oysters with pepper.
- Lay the oysters in an ovenproof pan.
- Spread ketchup on each oyster.
- Sprinkle with the grated Swiss cheese.
- Lay a pat of butter on each oyster.
- Place them in oven and bake until they brown.
- Serve warm.



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Oysters with Champagne-Vinegar Mignonette

Epicurious

Ingredients:

- ½ dozen Ned's Island Oysters
- 1 ½ cups coarse salt
- ½ tbsp. butter, cut into 6 pieces
- 2 finely diced seedless red grapes

Mignonette:

- 2 tsp. Champagne vinegar
- 1 ½ tsp. finely chopped shallot
- pinch of ground black pepper
- pinch of sugar
- 1 tsp. Finely chopped flat-leaf parsley

Preparation:

For the mignonette...

- Stir together the vinegar, shallot, pepper, and sugar.
- Let the mix stand for 30 minutes.
- This may be done the day before, covering and refrigerating the mixture until oysters are prepared.

For the oysters...

- Preheat the broiler
- Spread ¾ cup of salt in an 8-10" ovenproof dish. Place the half-shelled oysters in the salt. Lay a pat of butter atop each oyster.
- Broil until the butter has melted and the edges of the oysters begin to curl. This should take 1-2 minutes.
- Stir the parsley into the mignonette. Divide the remaining salt between 2 plates and place oysters on each. Spread ¼ tsp. Mignonette over each oyster. Sprinkle each with grapes. Serve warm.



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Oysters Kilpatrick

Ingredients:

- 15 Ned's Island Oysters on the half shell
- Olive Oil
- ½ lb. Bacon
- 1 onion
- Worcestershire Sauce
- Tabasco Sauce
- Lemon Wedges

Preparation:

- Slice bacon into thin strips.
- Finely chop the onion.
- Placing the bacon and a small amount of olive oil into a pan, partially cook the bacon. Then drain the oil into one dish and the bacon into another.
- Replace the oil into the pan and cook the onion until tender. Be sure to not overcook.
- Drain the oil and add the onion to the bacon. Add Worcestershire and Tabasco sauce to the mix as desired.
- Add the mix to the oysters on an ovenproof tray, place under the grill in the stove, and cook until the mix on the oysters has browned.
- Serve with lemon wedges.



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Grilled Oysters with Mango Pico de Gallo and Red Chile Horseradish

Epicurious | 2004 by Bobby Flay, Bobby Flay's Grilling for Life

Ingredients:

Mango pico de gallo

- 1 ripe mango, peeled, pitted, and finely diced
- 1/2 small red onion, finely diced
- 1 jalapeño chile, finely diced
- Juice of 1 lime
- 2 tablespoons olive oil
- 1 tablespoon finely chopped fresh cilantro leaves
- 2 teaspoons honey
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Red chile horseradish

- 1/4 cup prepared horseradish, drained
- 1 tablespoon ancho chile powder

Grilled oysters

- 32 Ned's Island Oysters

Preparation:

For mango pico de gallo:

Combine all of the ingredients in a medium bowl and let sit at room temperature for at least 30 minutes and up to 1 hour.

For red chile horseradish:

Stir together the ingredients in a small bowl.

For grilled oysters:

1. Heat your grill to high.
2. Place the oysters directly on the grates of the grill, close the cover, and cook until all of the oysters have opened, 4 to 5 minutes (discarding any that are not).
3. Top each oyster with 1 teaspoon pico de gallo and 1/4 teaspoon red chile horseradish. Serve hot.



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Baked Oysters in Jackets with Bacon Cognac Butter

Epicurious | Gourmet

Ingredients:

For Cognac butter

- 1 1/2 slices lean bacon (about 1 ounce), chopped fine
- 1 tablespoon minced shallot
- 1 1/2 tablespoons Cognac
- 2 tablespoons unsalted butter, softened
- 1 1/2 teaspoons minced fresh flat-leafed parsley leaves (wash and dry before chopping)
- 6 spinach leaves, tough stems discarded, washed
- 6 Ned's Island Oysters on the half shell
- coarse sea or coarse salt for filling roasting pan and plates

Preparation:

Prepare butter:

In a heavy skillet cook bacon over moderate heat, stirring occasionally, until golden and add shallot. Cook mixture, stirring, until shallot is softened. Stir in Cognac and cool mixture to room temperature. In a small bowl stir together bacon mixture, butter, and parsley. Butter may be prepared 3 days ahead formed into a 3-inch-long log, and chilled, wrapped well in plastic wrap.

Preheat oven to 425°F.

In a steamer set over 1/2 inch simmering water steam spinach, covered, until just wilted, about 1 minute. Gently rinse spinach under cold water to stop cooking and pat each leaf dry.

Loosen each oyster from shell with a small knife if necessary and wrap in a spinach leaf. Return oysters to shells and top with butter. In a small roasting pan spread coarse salt 1/4 inch deep and nestle shells in salt to keep them level. Oysters may be prepared up to this point 8 hours ahead and chilled, covered. Bake oysters in middle of oven until plump and butter is sizzling, about 10 minutes.

Spread coarse salt 1/4 inch deep on each of 2 plates and nestle oysters in salt.



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Hangtown Fry

Ingredients:

- 2 tablespoons olive oil
- 1/4 cup diced slab bacon, or sliced bacon cut into pieces about 2 inches long
- 1/2 cup sliced shiitakes (no stems)
- Salt and pepper
- 6 or more shucked oysters
- 4 or 5 eggs
- Chopped fresh parsley leaves.

Preparation:

1. Put oil in a skillet over medium heat; a minute later, add bacon. Cook for a minute, then add shiitakes and a pinch of salt. Cook, stirring occasionally and adjusting heat so bacon and mushrooms brown without burning. Add oysters, stir, and cook until plump and firm, a minute or so. Turn off heat.
2. Beat eggs with some salt and pepper; stir in parsley. Pour into pan; turn heat to medium-high and cook, stirring frequently and scraping the sides of the pan (a heat-proof spatula is good).
3. As eggs begin to curdle, parts touching pan will begin to dry out; when you see that, remove pan from heat and continue to stir until cooking slows a bit. Return to heat and continue cooking. Eggs are done when creamy, soft and a bit runny; do not overcook. Serve immediately.

Yield: 2 or 3 servings.



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Oysters Benedict

Ingredients:

- 8 shucked medium oysters and liquor
- 4 slices Canadian bacon
- 2 English muffins
- 1 Tablespoon butter
- ½ Tablespoon dry Sherry
- 1 Tablespoon finely chopped shallots
- Freshly ground white pepper
- ¾ cup warm Hollandaise sauce
- 2 lemon wedges

Preparation:

Oven Temperature: High Broil

1. Remove the oysters from the shells, strain, and reserve ¼ cup of the liquor.
2. Lightly sauté the slices of Canadian bacon in butter.
3. Split the English muffins and toast them in the broiler.
4. Heat the butter, oyster liquor, and Sherry in a saucepan and simmer the shallots until tender; add the oysters, season with pepper, and cook until the oysters are hot and plump.
5. Place 2 muffin halves on each plate, top with a slice of bacon, 2 oysters, and some of the pan juices. Cover generously with Hollandaise. Serve immediately with lemon wedges.

Yield: 2 servings.

