

SHRIMP, COLLARDS & GRITS

LIFESTYLE of the COASTAL SOUTH

FALL 2017

An Oyster Bar Revival

Where to Shuck One or Eat Steamed, Stuffed or Baked



Photo courtesy of Blossom



Blossom

You may want to venture over to Blossom, located in historic downtown Charleston at 171 East Bay Street, where Executive Chef, Adam Close, is at the helm. Since 2006, he has nurtured Blossom into a real showstopper of a seafood restaurant. He shares with us facts and recipes from a few of his favorites, including his method of preparing those irresistible darlings from Frank Roberts' oyster farm just down the road.

These recipes can be used with any type of oyster. This is how Chef Adam prepares his different varieties.

Oyster Name	<i>Single Lady</i>
Harvest Location	Lady's Island, South Carolina
Appearance	Slightly elongated, medium-sized fragile shells, meat is slim, very clean
Tasting Notes	A very good oyster to eat raw, but not so much for cooking as they tend to shrink to a very small size. High salinity with a sweet finish.

Oyster Name	<i>Tole Dauphine</i>
Harvest Location	Alabama Gulf Coast
Appearance	Medium, sturdy shells, very meaty, very clean
Tasting Notes	Medium salinity, meaty oyster with a sturdy shell, mildly sweet, medium flavor. Good for cooking due to the large size of the meat.

Oyster Name	<i>Sewausecott</i>
Harvest Location	Virginia
Appearance	Medium, very fragile shells, very clean, fairly meaty
Tasting Notes	Briny, not particularly sweet, more umami, full flavored