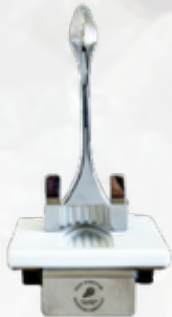


Get Shucking!



The East Hampton Shucker was invented to make opening oysters safer and faster in any setting! It's great for use at home, on a boat, or at restaurants and bars.



Step 1.

Set the shucker on a table or counter so that it is hugging the surface to prevent slipping.

Step 2.

Place an oyster under the shucker handle, with the oyster hinge pointing towards you with the cup side of the oyster facing down. Gently lower the shucker handle to hold the oyster in place.

The base of the shucker accommodates different oyster sizes.



Step 3.

Insert the tip of our signature oyster knife into the hinge, using a gentle wiggle and push motion. Once inserted, release pressure on the shucker handle to allow you to twist the knife. Do not pry with a downward motion; you need to twist and turn the knife, in place, until you feel the oyster hinge pop open.



Step 4.

Pick up the oyster and hold in your hand and gently slide the signature oyster knife along the top shell to sever the top muscle. Discard the top shell and turn the oyster 180 degrees in your hand.

Step 5.

Insert our signature shell blade knife under the oyster and gently sever the bottom muscle.

Once severed, use the shell blade knife to flip the oyster for a perfect presentation in the shell, with the oyster liquor intact.



Step 6.

Place the oysters on a bed of ice to serve, as shown on our signature platter. The oysters stay chilled while melted ice drains into our signature bowl beneath the platter.



Now the oysters will never lose their oyster liquor or sit in melted water. Enjoy!



Signature shell blade knife

To watch our How-To video, scan the QR code.

