

## Shuck Off! -Oyster Workshop and Tasting Experience

Guests will be invited in to our Oyster holding and packing premises where they will receive an educational workshop into the biology of oysters, how they are farmed, how their environment influences their taste, and how we grade and pack our product for the domestic and export markets.

We also show them our “Pet Tank” which contains many of the creatures that live in the sea outside our window – this is hugely popular with all our guests and greatly adds to the experience

Along with this informed and humorous introduction to the world of Oysters and Shellfish, we will show them how to open oysters before they taste them fresh from the sea.

We allow the guest to partake of an “all you can eat” oysters and also provide a glass of wine to enhance the experience

**Top Tip:** Visitors are guaranteed a shucking good time!

**Duration:** Typically 1 hour but we allow plenty of time for interested parties

**When:** 11-12pm and 2-3pm on Monday -Friday

Alternative arrangements may be available upon request

**Min/Max Numbers:** 4 Minimum – 30 Maximum

**Price:** €45 Per Person

**Location:** New Quay Burren Co. Clare

**Pre-Booking:** Yes prior booking required by contacting Gerry O’Halloran

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