

# Jax

FISH HOUSE & OYSTER BAR

want to impress your neighbors  
and make more friends?

## HERE'S HOW TO SHUCK AN OYSTER



Give your mollusks a good little scrub to get rid of any excess beach the sea covered them in  
*(Throw out any open fellas)*



Place the hinge of the oyster on a rolled up kitchen towel or cutting board. Using your oyster knife gently work the tip of the knife into the seam between the top and bottom shells.



Gently wiggle the knife back and fourth. When you hear a 'pop' twist the knife to create a larger opening and slide the knife along side the top edge and remove the upper shell. Use the knife to detach the bottom of the oyster from the bottom shell by scraping the knife beneath the meat.

*(Be sure to not spill the precious and delicious liquor!)*



You can drizzle some mignonette, tabasco, lemon juice, or just knock it back naked!