



How to Shuck

Clams

1. Clean shells under cold running water to remove sediment
2. Firmly secure clam in towel in your hand
3. Insert shucking tool into hinge on the back of the clam and twist to separate
4. Remove top shell and loosen clam from abductor muscle

Oysters

1. Secure oyster in towel to avoid movement
2. Work oyster knife into the hinge of the shell (bottom where two shells come together)
3. Twist and pry until you feel the shells separate
4. Rotate oyster knife to open shell and free oyster from the muscle on the bottom shell

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions.