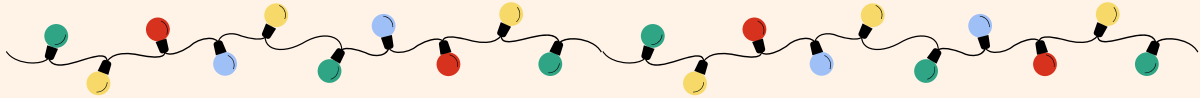


bump 'n brine



DIY Holiday Raw Bar

Hosting a cozy dinner, holiday party, or oyster-and-bubbly night?
We'll pack everything you need to build your own raw bar at home.
Straight from our farm to your fridge!



CHOOSE YOUR SEAFOOD

Build your menu & pick your favorites:

- Oysters
- Shrimp cocktail
- Littleneck clams

Mix and match! Provide your menu via our holiday inquiry form, and we'll help create the perfect lineup for your gathering.

ALL THE ACCOUTREMENTS

Every DIY raw bar includes everything you need to serve & enjoy:

- Signature mignonette
- Cocktail sauce, hot sauce, & lemons
- Serveware for easy hosting
- Optional chili butter add-on



OPTIONAL RAW BAR RENTALS

Take your setup to the next level with our:
Raw bar boat or
Galvanized trough



TOOLS & HOW-TOS

Don't have the tools? Add on a custom shucking kit.
Novice shucker? We'll send our step-by-step shucking how-to video.
Perfect for beginners or anyone looking to look the part while they shuck!



HOW IT WORKS

Fill out our holiday inquiry form.
Choose your seafood, rentals, and add-ons.
We'll confirm your order and coordinate pickup or delivery.
Chill, shuck, & serve!

