



Urbanna Seafood & Raw Bar and Virginia Oyster Country offer this hands-on oyster experience!

Saturday, September 10
Saturday, September 17
Saturday, September 24
10:00 am—1:00 pm

Urbanna Seafood & Raw Bar is hosting the September Oyster Academy sessions, you will get to touch and learn firsthand about the creatures of the Chesapeake Bay on the dock. Come aboard an oyster barge and meet an authentic waterman. Watch demonstrations of oyster tonging and crab pot pulling. Try it for yourself! Tour the shucking house and view the soft shell crab shedding floats and learn how oyster shells are recycled. See what it takes to get those wild oysters to your local restaurant!



Next up is “Shucking Your Own Oyster” at Shucking 101 classes at the waterfront picnic tables. Learn how to pry those little river treasures open. Taste samples of raw and steamed oysters on the half shell – fresh from the river! Lunch is included! A choice of Fried Oysters, Crab Cake or Chicken Tenders with a side dish and drink.



Bring your cooler and take home fresh seafood from the Urbanna Seafood Market. Stay and enjoy a microbrew on tap or glass of wine (not included in the package) with the majestic views of the river and the cool breeze of the salty air.

Urbanna Seafood & Raw Bar will be taking reservations at (804) 758-8588 for the Oyster Academy. Groups will consist of 15 people or less. Adult price is \$99.00 and Children 12 years old and under are \$69.00.



Urbanna Seafood & Raw Bar is approximately 3 hours from Washington DC and 1 hour from Richmond. Travel Route 17 to Old Virginia Street to Burrell's Marina Road to the final destination 453 Johnsons Drive, Urbanna, VA 23175. It's tucked away on a back road; it's a little “locals” secret.

TASTE, TOUCH, LEARN

