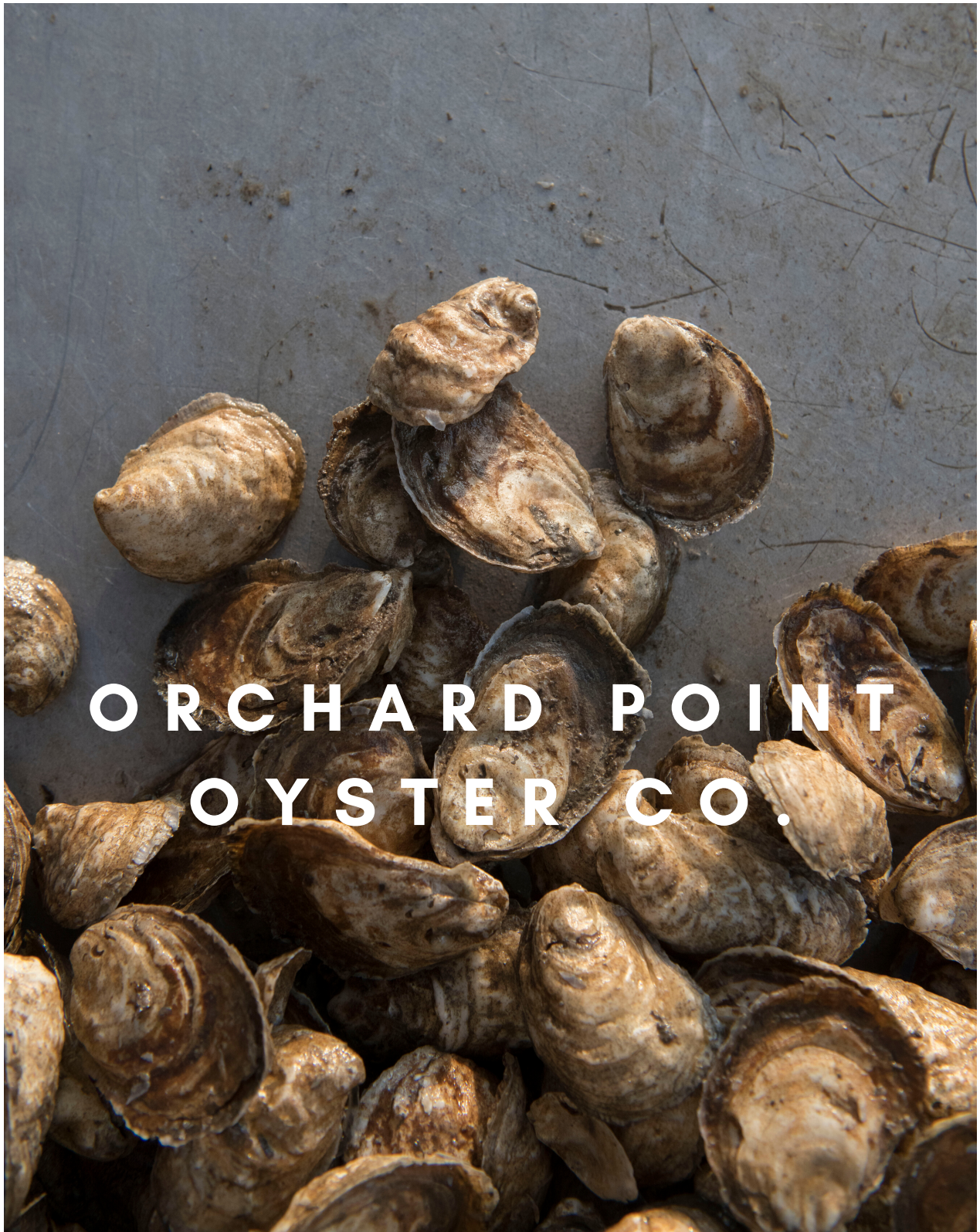


WWW. ORCHARDPOINTOYSTERS.COM



ORCHARD POINT
OYSTER CO.

MEDIA KIT

FOR MORE INFO, CONTACT
SCOTT BUDDEN, PARTNER AT
SCOTT@ORCHARDPOINTOYSTERS.COM
443-480-0302



ORCHARD POINT
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ORCHARD POINT OYSTER CO. | ABOUT OUR OYSTERS

Orchard Point oysters are grown in off-bottom cages in the Upper Chesapeake Bay. The unique mineral content of the watershed, the gentle Infusion of fresh water, and the hard bottom of the farm gives each oyster a soft brine. Distinctive to our oysters, every Orchard Point oyster shines with a buttery, sweet flavor and a kiss of melon at the finish.

We grow our oysters in the Upper Chesapeake Bay, where the salinity of the water is light-to-moderate. This produces oysters that have a buttery sweetness, with a gentle brine and a subtle minerality. Our two farm locations, off of Eastern Neck Island on the Chester River and on Eastern Bay at the confluence of the Wye and Miles Rivers, are in parts of the Bay with sandy bottoms, rich Bay grasses, and brackish waters. Thirteen miles apart as the crow flies, the two farms are both in parts of the Chesapeake that have been historically productive for wild oyster populations.

Our classic, 3-inch oysters are the mainstay of our production. Grown in surface floats that harness wind and wave action to tumble our oysters, each Orchard Point has deep cup and a firm shell for easy shucking. Our oysters are hand-raised and carefully cultivated in small batches on our two farm locations. We harvest to order, to assure maximum freshness, and rigorously test our oysters to ensure the cleanliness of our product.

We also grow a larger oyster, our Orchard Point Primes, with limited quantities available of these 4+ inch oysters. Orchard Point Primes (OPP's) are the largest we offer, and typically take up to 4 years to reach their generous size. We grow these specifically to be enjoyed on the grill, prepared in a skillet, or as an ingredient. Even after cooking, our OPP's are still satisfyingly plump and substantial.



ORCHARD POINT OYSTER CO. | ABOUT US

Raised on Maryland's Eastern Shore, Orchard Point Oyster Company founder Scott Budden grew up surrounded by the bounty of the Chesapeake Bay. After college, Budden found himself in corporate jobs, but he longed for a way to leave the world of cubicles behind. His dream was to find a way to make a living on the water and get back to his roots in Kent County, Maryland. In 2009, when the path was cleared for oyster farming in Maryland, the concept resonated with Budden deeply. Here, he felt, was a way to help restore the Bay, revive a once thriving product, and earn an honest living.

It took a few years of planning, and a few more years to jump the hurdles presented by the new industry. But in 2015, Budden planted his first crop of oysters along the northeast side of Eastern Neck Island on the Chester River. Historically the location of a rich natural oyster reef, the Orchard Point oysters steadily grew in the sandy, light-filled cove off the Chester River. The farm prospered under Budden's care and stewardship, with help from friends, family, and eventually, farm manager Sean Corcoran. In 2018, the company expanded to several new Upper Bay locations in Eastern Bay when partners Brian Connelly and Hal McBee, Jr. joined the team.

Today, Orchard Point Oyster Company is proud to be the Upper Bay's premier producer of farm-raised oysters. We stand behind our commitment to making the Chesapeake Bay better with every oyster we farm, and to growing the freshest, most delicious product possible. Every oyster we sell has been raised with care by hand, and we're proud of the distinctive buttery sweetness of our Chesapeake oysters—a flavor unique to Orchard Points.

SCOTT BUDDEN

PARTNER,
ORCHARD
POINT OYSTER
CO.

CONTACT

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BOARD AFFILIATIONS

ShoreRivers

Governing Board Member (Feb
2020-Present)

Maryland Sea Grant

External Advisory Board Member
(Jun 2018-Present)

Chesapeake Oyster Alliance (CBF)

Steering Committee Member (Feb
2018-Present)

SPEAKING ENGAGEMENTS

Chesapeake Bank & Trust/KC Young Professionals – guest
entrepreneur speaker (Nov 2018)

Chesapeake Bay Foundation – aquaculture panel guest
speaker (Nov 2016) & Slurp & Learn featured farmer (Oct
2018)

Chester River Packet – oyster cruise guest speaker (Dec
2015, Nov 2016 & Nov 2017)

Chestertown Rotary Club – guest speaker (Jan 2016)

Citizen's Climate Lobby – panelist (Jun 2019)

Crow Vineyard & Winery – CrowFest food panel guest
speaker (Sept 2017 & Sept 2019)

Gunston Day School – guest speaker for environmental
studies field excursion (Dec 2018)

K&B Market – oyster dinner guest speaker (Feb 2016)

Kent County Community Breakfast Group – guest speaker
(Feb 2015 & Dec 2018)

Kent County Public Schools – guest speaker for Kent Bay
Program (May 2017 & May 2018)

NASA Goddard Space Center – Chesapeake Bay Water
Quality Modeling Workshop presenter (Aug 2019)

Nick's Fish House – oyster & beverage industry guest
speaker (Mar 2019)

Oyster Recovery Partnership – guest "pro" shucker and
speaker at Shuck Like a Pro (Oct 2017)

Sassafras Environmental Education Center – guest
speaker/paddler (Summer 2015)

ShoreRivers – River Guardian Brunch guest speaker
(Nov 2016)

Sultana Foundation – guest speaker for public school
science teacher education (Aug 2019)

Trident Wealth Management – guest speaker for quarterly
client outings (Mar 2018 & Apr 2019)

University of Maryland Ag Day – speaker/exhibitor (Apr
2017 & Apr 2018)

Washington College – guest speaker at Center for
Environment & Society & Chesapeake Semester (Oct 2016-
Present)

Yelp! – guest speaker @Rare Steakhouse & Tavern for elite
status party (Feb 2018)