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on August 05, 2015 at 9:30 AM, updated August 05, 2015 at 9:35 AM

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National Oyster Day 2015: Learn how to shuck oysters, plus where to find them in Michigan



National Oyster Day 2015: Fish Lads in Grand Rapids at the Downtown Market will offer many specials today -- oysters for \$2. Also, Weber's Restaurant in Ann Arbor offers a video below on how too shuck oysters. (John Gonzalez / MLive)

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How are you going to celebrate **National Oyster Day 2015**?

To prepare for today (Aug, 5, 2015), I decided to do a little research to **No. 1** - learn how to shuck an oyster, to **No. 2** - find out what restaurants in Michigan serve great oysters, and **No. 3** - get a little more background on oysters.

On my Facebook page, I asked friends to make some suggestions for restaurants.

They recommended **The Grand Seafood & Oyster Bar** in Grand Haven, **Boathouse** in Traverse City and **Fish Lads** in Grand Rapids. I

also heard **Tom's Oyster Bar** in Royal Oak and **Weber's Restaurant** in Ann Arbor offer some great deals.

Feel free to add more suggestions in the comments section below.

Recently, celebrity chef **Mario Batali stopped by Downtown Market Grand Rapids** for a bucket of oysters at Fish Lads when he was in town for a charity event. So, I stopped at Fish Lads, where owner Jeff Butzow and I spent some time "chewing" -- not "slurping" -- West Coast and East Coast oysters.

He explained the flavor profile and textures of the Chesapeake oysters, which are more salty and briney, and the Kumamoto oysters, which are "super sweet and have a melon finish."

"There are five different species of oysters worldwide," he said. "But where they're from and how they're cultured dictates the taste and texture, and there is a really wide spectrum. That's what makes them so interesting."

He also dispelled some old myths that say oysters are best when purchased fresh in the months that end in "R."

He offers 6-8 varieties of oysters and sells them for \$2 each today. More details on the [Fish Lads Facebook page](#).

Since opening in 1937, **Weber's Inn and Restaurant** in Ann Arbor has been known for serving fresh oysters, especially on Mondays.

I checked in with **Michael Weber**, V.P. of Food and Beverage, who said some customers are a little hesitant to try oysters.

He said today -- National Oyster Day -- is a great excuse to give them a try.

"If you've never tried them before, it's not as intimidating as you may think," Weber said.

"They really are delicious. You can put a little cocktail sauce and lemon on them and they're refreshing, and they're tasty, and they're really nothing to be afraid of. I hope people give them a shot because they really are a delicious food."

Michael was kind enough to offer a video about how to shuck an oyster.

You can get more information about [Weber's on their Facebook page](#).

By the way, you can also see Weber on WDIV Local 4's "Live in the D" during the 11 a.m. hour on Aug. 5. He will be demonstrating how to prepare and shuck oysters.

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