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## **Blackwall Hitch Announces Exclusive House Oyster**

**ANNAPOLIS, MD (April 11, 2017)**— Blackwall Hitch announced today their new exclusive house oyster, The Blackwall Beauty, for patrons to enjoy at the restaurant's signature Wine & Oyster Bar starting in April. The name, chosen by Blackwall Hitch customers, was inspired by the famous fictional horse Black Beauty and nods to the wild horses of Assateague Island where the oyster is harvested.

Virginia-based War Shore Oysters, a family-owned operation dedicated to ethical shellfish farming, will provide daily delivery of these oysters only to Blackwall Hitch locations. "We are thrilled to offer our guests fresh, local and responsibly harvested oysters," said Blackwall's Corporate Chef Michael Wagner. "Especially when paired with our signature accompaniments, the Blackwall Beauty will be a truly exclusive delicacy that complements our unique dining experience." The oysters will be served with new cucumber-lemon and mango mignonettes, as well as traditional accompaniments including horseradish, Tabasco and cocktail sauce.

The restaurant will continue its work with the Oyster Recovery Partnership, a non-profit that promotes ecological shellfish restoration, to ensure their oysters are sustainably recycled. "Contributing to the health of our local oyster populations and the Chesapeake Bay has always been a priority for us," Wagner added.

### **About Blackwall Hitch**

Blackwall Hitch is a coastally inspired concept that fosters a unique connection by blending locally sourced food, spirits and music. The sophisticated yet comfortable ambiance offers flexible gathering spaces for all occasions, and the menu draws upon classic American techniques with a regional twist. Guests enjoy creative cocktails, an extensive wine list and draught beer selection. Blackwall Hitch opened its flagship restaurant in Annapolis, MD in 2014, and has since launched locations in Old Town Alexandria, VA and Rehoboth Beach, DE. Corporate Chef Michael Wagner oversees the culinary teams at all three locations. Get hooked on the flavor at [theblackwallhitch.com](http://theblackwallhitch.com).

### **About War Shore Oysters**

Since 2009, War Shore Oyster Company has been committed to ethically growing and sourcing the highest-quality, best-tasting Eastern Oyster in and around the Lower Chesapeake Bay, VA and Chincoteague Island, VA. With their “farm to restaurant within twenty-four hours” delivery model, War Shore is a niche provider of fresh farm raised oysters, clams and deep sea scallops. War Shore is proud to contribute to modern efforts in defending the great Chesapeake Bay. Learn more at [www.warshore.com](http://www.warshore.com).

### **About Oyster Recovery Partnership**

The Oyster Recovery Partnership is a 501(c)(3) non-profit that designs, promotes and implements consensus-based and scientifically-sustainable shellfish ecological restoration, aquaculture and commercial fishery activities to improve the environment and expand economic opportunities in the Chesapeake and Coastal Bays and beyond. Learn more at [www.oysterrecovery.org](http://www.oysterrecovery.org).

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