

AXIOS Charlotte

Oyster farm tour: Beaufort's hidden gem



Owner Nancy Dupuis, to the right of the wine glass, is naturally a pro at oyster shucking. I, however, learned it's much harder than it looks, but the reward is worth it. Photo: McKenzie Rankin/Axios

Oyster fans can shuck and eat them straight from the water on a tour in Beaufort, North Carolina.

Context: [Seashore Oyster Company](#) is a family-run business led by Nancy Dupuis, a former military and sales professional turned shellfish farmer.

What to expect: Dupuis' oyster farm is located roughly 30 minutes by boat on the North River in Beaufort.

- When you arrive, you'll see rows of floating bags where oysters are grown and protected from predators.
- Dupuis and her son Max guide you through a shucking demo, and then you get to enjoy.
- Your freshly harvested oysters are paired with lemon, hot sauce, crackers and champagne.

Fun fact: If you crack open an oyster and find a tiny crab inside, don't panic. It's actually a sign of a healthy oyster, according to Nancy.

If you go: Tours depart from [229 Willet Drive in Beaufort](#) and the cost is donation-based.

- Reach out to seashoreoyster@gmail.com to inquire about booking.