



# Become a Restaurant Partner!



Recycle your shucked shells with Galveston Bay Foundation.





# About the Program

After you enjoy a tasty oyster on the half-shell at your favorite seafood restaurant, that shell, along with thousands of others, is more often than not sent to a landfill. Rather than losing this vital resource, the Galveston Bay Foundation (GBF) partners with local restaurants to collect shucked oyster shells and return them to the bay as new oyster habitat, thus transporting oyster shells from restaurants to reefs.



The Oyster Shell Recycling Program was piloted in 2011 by GBF and Tommy's Restaurant and Oyster Bar. Since then, GBF has expanded to 37 restaurant partners and three curing sites. GBF's collection methods have also been refined over the years, thanks to the generous support provided by federal grants and local sponsors.

# How Does It Work?

## Our 4-Step Process: Restaurant to Reef



### 1 Shell Collection

Restaurant staff deposit shucked oyster shells in recycling bins or buckets (provided by our team) that are stored behind the restaurant. These containers are collected on a weekly basis.

### 2 Curing

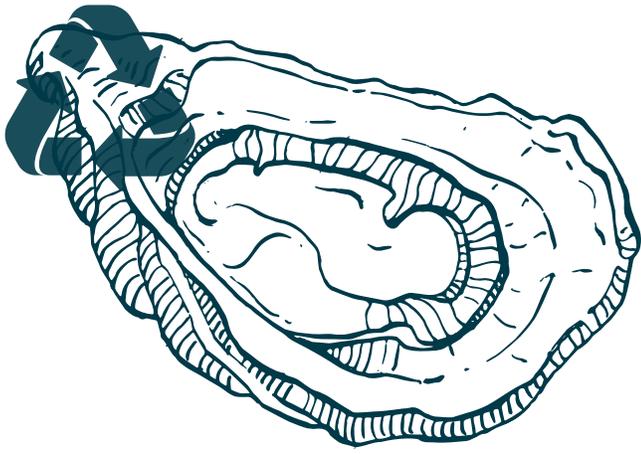
The oyster shells will then be transported to one of our “curing sites” to be quarantined for six months or more. This ensures all bacteria and non-native species have been eliminated.

### 3 Shell Transport

Following the curing process, the shell is ready to use in oyster reef restoration projects. We work with various partners to transport the shell to various restoration sites around the Bay.

### 4 Reef Restoration

We work with volunteers to build oyster shell breakwaters along eroding shorelines to create habitat and stabilize the shore. These recycled shell breakwaters provide new homes for baby oysters to attach and protect the shoreline from wave action, thus mitigating erosion. Sediment will also slowly build up behind the oyster shell breakwater, creating a protected habitat for marsh grass to flourish!



# Why Participate?

By participating in the Oyster Shell Recycling Program, local restaurants:



Save on waste disposal costs



Help support a commercial fishery that is essential to their business



Develop a positive "green" image and exposure to new customers and marketing opportunities



# Restaurant Partners:

**BARGE**  
295

**AQUARIUM**  
AN UNDERWATER DINING ADVENTURE



**\$LVD.**  
SEAFOOD

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**Tookies**  
seafood



**Eunice**



**KRITIKOS**  
GRILL



**Goode Co.**  
SEAFOOD



**LA LUCHA**

*"Gulf Gona and Chicken Perros"*



EST. 1911  
**GRAND GALVEZ**  
GALVESTON • TEXAS

**Nancy's Hustle**



**SAMS BOAT**  
Gulf Coast Kitchen + Sports Bar



**TINY CHAMPIONS!**



**uchiko**

**Winnie's**

**Bludorn**

# Connect with our team.

Got questions?  
Send us an email  
or give us a call!



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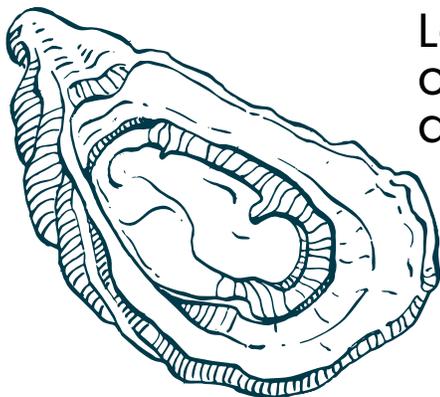
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Learn more about  
oyster shell recycling  
and reef restoration.

