



OYSTER VARIETIES

East Coast

Barnstable (*Crassostrea virginica*) - Massachusetts

Fished from the Jewel's Island area of the north shore of historic Cape Cod, MA, Barnstables are pearly white shelled treasures. Medium choice size, with full salty meats.

Beau Soleil (*Crassostrea virginica*) – New Brunswick, Canada

Grown on suspension lines in the chilly waters off the eastern reaches of New Brunswick, these cocktail oysters have surprisingly full shells and plump meats. Classic, briny flavor and a mellow melon-like finish.

Beaver Tail (*Crassostrea virginica*) – Rhode Island

Grown in trays suspended 20-40 feet below the surface on the East Passage of Narragansett Bay, Rhode Island, the tasty Beaver Tail oyster is so named because of its broad flat shape (like a beaver's tail). Flavor is briny, with hints of sweetness and a buttery, bold finish.

Belon (*Ostrea edulis*) - Maine

The famous oyster of Europe, named for the river in Western France where they originated, are finally being grown in Maine. Belons have a distinct appearance, with a round, flat shell which resembles a scallop. Their flavor is also unique, with a very coppery finish which transforms into a delicious nectar with a drop of lemon juice.

Blackberry Point (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

Blackberry Points are raised in the waters of Northwestern Prince Edward Island. Beach grown with a smooth shell, filled with plump meats. Mildly sweet, with a medium-high salinity on the finish.

Blue Point (*Crassostrea virginica*) - Virginia

The name 'Blue Point' originally applied only to oysters grown at Blue Point, Long Island, New York. However, it has become something of a generic term for oysters grown on the Atlantic coast. Our Blue Points are Chesapeake grown, rich in flavor with plump meats. Available in 80 and 100 count sizes.

Bras D'Or (*Crassostrea virginica*) – Cape Breton Island, Nova Scotia, Canada

Bras D'Or oysters are grown on Cape Breton Island, NS, from wild spat, hand collected then placed in floating trays for a full year. The oysters are then gently placed on the bottom of the lakes, where they spend three more years slowly feeding in the strong Atlantic currents. Delicious and crisp.

Cape Breton (*Crassostrea virginica*) – Nova Scotia, Canada

These are farm-raised oysters growing off the northern tip of Nova Scotia in an area called Aspy Bay. The Cape Breton is a very salty oyster with a delicate texture and a crisp, sweet finish.

Caraquette (*Crassostrea virginica*) – New Brunswick Canada

A farm raised cold water oyster from the Caraquet region of New Brunswick, Canada. Sizes range from two and one half to three inches in diameter, well cupped, and hard shelled. Caraquet oysters have well formed

hinges and are rather easy to open. The flavor is salty and crisp with a mild, clean aftertaste and a delicate texture.

Chincoteague (*Crassostrea virginica*) - Virginia

For many, Chincoteague Island, Virginia's oysters have long been considered the 'aristocrats' of all oysters harvested in America. They have a highly prized, briny flavor and the meat is full and firm. Excellent when served steamed, poached, grilled, baked or simply raw on the half-shell.

Chunu (*Crassostrea virginica*) - Virginia

These cocktail oysters are similar in shape and size to Kumamoto oysters but have the flavor profile of an East coast oyster. High salinity up front quickly transitions into a sweet finish. Harvested and shipped the same day, these Virginia beauties will certainly impress.

Cooke's Cocktail (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

The Cooke's Cocktail are grown on the northwest coast of Prince Edward Island. The round, consistent shape of the oysters, salty/sweet taste and good meat yield make it a desirable product and a popular treat for first time oyster samplers. Smaller by design, the Cooke's Cocktail oyster still takes 2-3 years to reach market size.

Fire River (*Crassostrea virginica*) – New Brunswick, Canada

Midway up the New Brunswick coast, the Richibucto River flows northeast to the ocean. For generations, the native Mi'kmaq people enjoyed the delicate flavor of the meaty oysters from the unspoiled "Fire River". These oysters exhibit a smooth, complex liquor, a custard-like texture and an unmistakably sweet finish.

Foggy Cove Oysters (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

Wild harvested from the clear, cold ocean waters off Prince Edward Island, Canada. These oysters are hand-picked from gravelly bottoms to ensure a deep cup and smooth copper colored shell. Full of meat and pure ocean sweetness, each oyster yields a clean, crisp meat with a mildly fruity finish.

French Kiss (*Crassostrea virginica*) – New Brunswick, Canada

Farm-raised in Neguac, New Brunswick, French Kiss are Beau Soleils that are left longer in the sea and allowed to attain greater size. Deeply cupped, with a perfect paisley shape. Excellent meat to shell ratio. Flavor leads with a profound salinity and finishes mildly sweet.

Hurricane Harbor (*Crassostrea virginica*) – Nova Scotia, Canada

This oyster is hand harvested from the clean, cold waters of the Northumberland Strait (off Nova Scotia, Canada). Hurricanes are small to medium in size with a tan/greenish color shell. They have a firm, crisp salty meat with a sweet finish.

Island Creek (*Crassostrea virginica*) - Massachusetts

Island Creeks are grown in Duxbury, MA and have an amazing butter and brine taste. They are very salty, making them the classic Boston partner for a pint of Sam Adams Lager. Delightfully firm and clean tasting.

Lady Chatterley (*Crassostrea virginica*) – Nova Scotia, Canada

Similar to the Tatamagouche, Lady Chatterley oysters are grown out in the pristine waters of Nova Scotia. These choice grade oysters are quite briny and have deeply cupped, thick shells.

Little Shemogue (*Crassostrea virginica*) – New Brunswick, Canada

Harvested from the pristine waters of the Northumberland Strait in Southeast New Brunswick Canada, the Little Shemogue oyster has plump, firm meats, liquor with a medium-high salinity and a clean, sweet finish.

Malagash Thrumcap (*Crassostrea virginica*) – Nova Scotia, Canada

Malagash Thrumcap is a wild, bottom-grown Nova Scotia oyster with a long, hard greenish-white shell. The meat of the Malagash is firm, as all the slow-growing Canadian oysters are, with a mild vegetal flavor.

Malpeque (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

This is a summer oyster that grows naturally in the cold, clean water of Malpeque Bay, Prince Edward Island, Canada. Because the water is so cold in Malpeque Bay, this oyster is extremely salty. The meat has a very crisp, lettuce like flavor with a clean aftertaste.

Martha's Vineyard (*Crassostrea virginica*) – Massachusetts

The Martha's Vineyard is known for its larger size and smooth, deep cup. These big oysters have a nice, clean flavor and a very pleasing salinity. As the North Atlantic spring oyster season is often interrupted by bad weather, availability can be an issue.

Matunuck (*Crassostrea virginica*) – Rhode Island

Matunucks are crisp and briny with a clean, slightly sweet finish. Grown slowly (3-5 years) in the pristine waters of Potter's Pond, Wakefield, Rhode Island. These oysters have a sturdy shell with a deep cup and a polished appearance.

Misty Point (*Crassostrea virginica*) - Virginia

Misty Points are raised on exclusive grounds in the pristine waters of Pope's Bay, Virginia. These top-shelf oysters are perfected through intense husbandry that creates their deep cups and insures their great taste. Misty Point oysters feature a high salinity that fades into bright, sweet hints of celery and melon.

Moonstone (*Crassostrea virginica*) – Rhode Island

The crisp and briny Moonstone is one of the more attractive oysters available. The shells are often more round than long and can sometimes even resemble scallop shells. They are grown off the coast of Rhode Island. A small to medium size oyster, their diminutive size and beautiful shape is only complimented by their flavor.

Mystic (*Crassostrea virginica*) - Connecticut

Grown by the Noank Aquaculture Cooperative off the Connecticut coast, Mystic oysters are as pretty an east coast oyster as you'll ever see, with a nearly round shell with a deep cup. The salinity is just right and the natural sweetness lingers. Like most northeast oysters, availability peaks in November and December.

Naked Cowboy (*Crassostrea virginica*) – New York

Naked Cowboys are wild oysters from Long Island Sound, and they have the wild variability you might expect. They feature a strongly mineral flavor, and a briny liquor. As wild-grown oysters mature slowly, 'cowboys' take three years to reach market size. Oysters that mature slowly in the wild have richer, firmer meat.

Nasketucket (*Crassostrea virginica*) – Massachusetts

Another gem from Cape Cod, the Nasketucket is a sterling example of a classic East coast oyster. With a well-formed shell, healthy cup and crisp, full meat, the Nasketucket balances brine and sweetness. Oyster fans often comment on the abundance of liquor in this variety.

North Haven (*Crassostrea virginica*) - Maine

These delicious oysters are sourced through a family fishery located on North Haven Island, Maine. Size wise, the North Havens are approximately three to four inches in diameter. Shells are round, with a well-defined cup. Salinity is dependant on how much rainfall the island receives.

Northumberland (*Crassostrea virginica*) – Nova Scotia

This variety benefits from the high nutrient level in the North Atlantic waters off the coast of Nova Scotia in Canada. Named for the rugged coast of western Scotland which bears a striking similarity to Nova Scotia, the 'Northies' have a mildly sweet flavor and a cool, briny finish. Highly recommended.

Peacock Cove (*Crassostrea virginica*) – New Brunswick, Canada

Peacock Cove oysters come from the pristine waters of Southeastern New Brunswick, and are farm-raised sustainably. Peacock Coves fall between three and three and a third inches in length. Shells are both thick and chip resistant. The flavor profile leads with a medium salinity which yields to a bright, clean finish.

Peconic Bay (*Crassostrea virginica*) – New York

From the Twin Forks area of Long Island New York, the Peconic Bay oyster has the full to moderate saltiness that fans of the east coast oyster demand. Full shells packed with liquor and a firm, crunchy meat.

Pemaquid (*Crassostrea virginica*) - Maine

Pemaquid oysters are briny, very firm, lemony and light, with a rock-hard brown and white shell. Individual oysters can sometimes reach four to five inches.

Quonset Point (*Crassostrea virginica*) – Rhode Island

Quonset Points have a consistently deep cup and a scallop-like roundness. The brine can be intense or mild, depending on season and rainfall. The shells can have a light orange color, due to the unique phytoplankton that feed the oysters. Clean-tasting and mild.

Pickle Point (*Crassostrea virginica*) - Prince Edward Island, Nova Scotia, Canada

A beautiful oyster with ivory lips, glistening meats and heavy, thick shells that measure 3 to 3 ½ inches. Pickles sit are a breeze to open and will deliver a firm, salty taste.

Raspberry Point (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

Raspberry Points take six to seven years to reach their standard 3 1/4-inch size. Consistently tasty —salty like a Malpeque, but nicely rounded and substantial. Famed for their clean finish, these are an excellent substitute for Beau Soleil, only larger, with slightly higher salinity.

Rhode Island (*Crassostrea virginica*) – Rhode Island

Also known as the Ninnigret Cup oyster, this variety has been cited in Bon Appetit Magazine as one of New England's finest oysters. Sweeter than most east coast oysters, the meat is plump and has a delicate crisp finish.

St. Anne (*Crassostrea virginica*) – Nova Scotia, Canada

From the eastern side of Nova Scotia near the town of Chedabucto, just outside the Bras D'Or lakes. Harvested after 4 or 5 years, they have thick, hard green and white shells that are deep cupped and uniform. The meat is medium bodied with a low salinity and a slight coppery flavor.

Saint Simeon (*Crassostrea virginica*) – New Brunswick, Canada

Refined, brown-shelled, light-bodied, teardrop shaped oysters from New Brunswick, Canada. They have a genuine sweetness and make excellent ambassadors for new fans of the North Atlantic oyster.

Salt Works (*Crassostrea virginica*) - Virginia

A favorite among Virginia oyster aficionados. With a mild flavor and crisp finish, the consistency is legendary. Nicely shaped shells are the result of the many months they spend in grow out bags, and the meat is plump and tasty.

Salutation Cove (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

Salutation Cove produces an oyster with a very deep, attractive cup. Salutation Cove oysters are very delicate in texture, very salty with a sweet, crisp finish. A perfect appetizer.

Scotian Flat (*Crassostrea edulis*) – Nova Scotia, Canada

This is the indigenous species of Europe known to most Americans as the "Belon". Scotian Flat oysters are very firm in texture, slightly salty with sweet meat, and a distinctive mineral-like finish.

Shiny Sea (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

The Shiny Sea oyster presents itself beautifully on the half shell. Bottom grown, requiring approximately 4-5 years to reach their market size of 2 ½ - 3 inches. The cups are full with plump meats that have an immediate salty taste and end with a subtle, sweet finish.

Tatamagouche (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

Generally considered one of the finest of the East Coast oysters. Because of the small appellation, they are always very limited in supply. The ‘tata’ is quite salty, mildly sweet, with the clean crisp finish of a great East coast oyster.

Thunder Cap (*Crassostrea virginica*) – Prince Edward Island, Nova Scotia, Canada

Thunder Caps are a wild variety, harvested from the stormy coast of Canada’s Prince Edward Island. One taste of their briny liquor will explain their allure, and why people go through the difficulties associated with harvesting wild oysters. Meaty, briny with a delicate sweetness and salty crunch.

Tomahawk (*Crassostrea virginica*) – New York

Raised by the Shinnecock Nation, these oysters grow to market size in just a year or so—about twice the normal rate. Tomahawks are chewy, medium-sized oyster with moderate salinity and pretty jade shells with brick-colored swirls.

Wallace Bay (*Crassostrea virginica*) – Nova Scotia, Canada

Wallace Bay is located on the North shore of Nova Scotia, overlooking the Northumberland Strait. The water is very cold, clean and nutrient rich. Wallace Bay oysters are cultivated sub-tidally, with nicely shaped, deep-cupped shells. The meats are salty, with a fresh, clean aftertaste.

Watch House Point (*Crassostrea virginica*) - Virginia

Grown on the historic Watch House Point oyster grounds located on the southern tip of the Eastern Shore of Virginia. Watch House Point oysters have a medium salinity up front with a crisp finish of cucumber and watermelon rind.

Wellfleet (*Crassostrea virginica*) – Massachusetts

High salinity and large, fast-moving tides in Wellfleet, MA make the oysters hardier and add the pleasant crispness which is the hallmark of the very best East coast oysters. Wellfleets are distinguished by their long shells, plump meats and a nice balance of creamy sweetness and brine.

Westport (*Crassostrea virginica*) - Connecticut

A Connecticut oyster grown on the rocky shore off Westport. They are a medium sized East Coast oyster, with a nice hard shell and deep cup. They are clean and crisp and are a real favorite.

Wianno (*Crassostrea virginica*) – Massachusetts

Sustainably farmed and harvested by hand from the clear, cold waters of Cape Code Bay. With an excellent meat to shell ratio, Wianno oysters are plump with a natural deeply cupped shell. Their meat is firm and has a uniquely sweet and briny flavor.

Wild Fire Island (*Crassostrea virginica*) – New York

Farm raised in Mecox Bay, NY, Wild Fire Island oysters are medium small in size, with a plump meat, firm texture, and are slightly less salty than most East Coast oysters.

Wiley Point (*Crassostrea virginica*) - Maine

An exceptionally clean and smooth oyster, both inside and out. The Wiley Points possess a firm, well defined shell. The meats themselves are large, light in texture, and are of a relatively high salinity.

West Coast

Alpine Bay (*Crassostrea gigas*) – Vancouver Island, British Columbia, Canada

Alpine Bays are medium sized oysters grown off Vancouver Island, British Columbia. Alpine Bays feed in the nutrient rich currents that flow from the Arctic and the oysters are plump and delicious. Mildly briny start and a deliciously clean finish.

Barron Point (*Crassostrea gigas*) - Washington

Barron Point oysters are grown in Little Skookum Inlet located in southern Puget Sound, Washington. Nicely shaped oysters - round, deeply cupped, with well-formed hinges. As result, the oysters taste mildly salty and the meats tend to have a higher fat content, and are both plump and sweet.

Calm Cove (*Crassostrea gigas*) - Washington

Calm Cove is located about half way up the west side of Washington's Hood Canal, not far from the mouth of the Hama Hama River. Calm Cove oysters are well shaped and consistent. They are grown on the beach, intertidally, and have the hard shell associated with that growing technique. The meats are plump, mildly salty, with a sweet and fruity aftertaste.

Chef Creek (*Crassostrea gigas*) – British Columbia, Canada

Chef Creek flows into Deep Bay in the Baynes Sound region of Vancouver Island. The oysters are raised from seed using a floating, up-welling system, which accelerates growth and helps to create a deep, uniform cup. The meats are very plump and attractive, with a flavor that starts salty and finishes with a sweetness that hints of melon.

Cortez Island (*Crassostrea gigas*) – British Columbia, Canada

These are beach-grown oysters from Cortez Island in the Queen Charlotte Strait in British Columbia. Like most BC beach-grown oysters, they are thick shelled, with a clean firm meat. Nicely cupped, this is another popular Pacific oyster with a crunchy texture and a mild finish.

Crystal Bay Ice (Ice Crystals) (*Crassostrea gigas*) – British Columbia, Canada

Crystal Bay oysters are grown in Trevenen Bay, located about 100 miles north of Vancouver, British Columbia. Their shells are hard and attractive. Their flavor starts out quite salty, becomes very sweet (thanks to all the glycogen) and finishes with a watermelon like aftertaste.

Deer Creek (*Crassostrea gigas*) - Washington

This two and a half to three inch extra small oyster is just the right size to taste and yet full of fresh, briny and crisp flavor to leave one desiring more. Harvested at approximately two years of age, they have a round and deep cup that is flush with meat.

Denman Island (*Crassostrea gigas*) – British Columbia, Canada

These oysters are cultivated on the beaches of Denman Island, almost directly across from Fanny Bay and Chef Creek. This is a round, nicely cupped oyster. The shell is slightly darker than most oysters from the area, and features a firm, full meat with a mild salty taste and crunchy texture.

Desolation Sound (*Crassostrea gigas*) – British Columbia, Canada

Desolation Sound Oysters are deep cultured oysters grown in Desolation Sound, British Columbia, reaching market size in less than two years. The growing area is very nutrient rich, and the oysters have very plump meats with attractive shells. Their flavor starts out quite salty, becomes very sweet and finishes with a watermelon-like aftertaste.

Discovery Bay (*Crassostrea gigas*) - Washington

This farm-raised oyster takes its name from Discovery Bay near the mouth of Puget Sound. They have a beautiful purple and white coloration. The water of Puget Sound is very cold and nutrient rich, and the resulting Discovery Bay oysters are salty, plump, rich, full-bodied and sweet.

Discovery Bay Flat (*Ostrea edulis*) - Washington

These European Flat Oysters come from Discovery Bay near Puget Sound, but they are the same species as the famous belon oysters traditionally grown on the Brittany coast of France. These tray-cultured oysters grow for about three years and develop a distinct round-flat shell along with a very sharp, clean flavor typical of the best European oysters.

Eagle Rock (*Crassostrea gigas*) - Washington

Eagle Rock oysters are grown intertidally in the Little Skookum Inlet, which is located in the southern Puget Sound. The oysters are nicely shaped; round, deep-cupped, and with well-formed hinges. They are also generally mildly salty, and the meats have a higher fat content, making them plump and sweet.

Effingham Inlet (*Crassostrea gigas*) – British Columbia, Canada

Effingham Inlet oysters are grown in a remote deep-water site on the West Coast of Vancouver Island, inland from Barkley Sound. The waters of Effingham Inlet are salty and nutrient rich, yielding oysters that are salty, plump and sweet, finishing with a mild watermelon aftertaste.

Eld Inlet (*Crassostrea gigas*) - Washington

Southern Puget Sound is known for its high nutrient levels, and the oysters that grow there reflect that richness with their plump, meaty flesh. They are firm and consistently sweet, with the mild watermelon flavor typical of oysters of this region.

Elkhorn (*Crassostrea gigas*) – Vancouver Island, British Columbia, Canada

Elkhorn oysters feature rough white and black shells that are not manicured or tumbled to remove the barnacles and lumpiness of a natural oyster. These roughnecks are meaty and briny with a mineral finish and full, nearly musky flavor. Unusual, but delicious.

Emerald Cove (*Crassostrea gigas*) – British Columbia, Canada

Grown off Cortes Island in Canada, this oyster is for those who like a full bite of oyster. Perfect for grilling, stuffing or oysters Rockefeller, this jumbo oyster lends itself to a variety of dishes. Averaging about four and one half inches, this oyster has a very clean fresh flavor.

Evening Cove (*Crassostrea gigas*) – British Columbia, Canada

Named after Evening Cove on the East Side of Vancouver Island, British Columbia, these oysters are beach cultured in the intertidal zone in cultivated beds. The appearance of the fluted shell of this oyster makes for a beautiful presentation and the oyster inside tastes great with a clean, smooth flavor and a fresh, briny finish.

Fanny Bay (*Crassostrea gigas*) – British Columbia, Canada

Beach cultured and harvested at a perfect half-shell size of three to four inches in diameter, these oysters are then brought to wet storage to keep fresh until shipped. The Fanny Bay combines both the large size and distinct flavor of the best West Coast oysters.

Fish Hook (*Crassostrea gigas*) – Washington

Naturally grown beach oysters from the Hood Canal, Fish Hooks are named for the shape of the Hood Canal, which resembles a fish hook. Oysters have a hard shell and are often lean. Slightly more salty than a typical West coast, but with the familiar melon-like finish common to the Pacific oyster.

Gold Creek (*Crassostrea gigas*) - Washington

This delicious and classic looking Pacific oyster is seeded and grown on the rocky beaches at the southern end of the Puget Sound of Washington State. The nice, full-cupped shell is three to four inches in length and the briny, crisp meat makes this oyster a Puget Sound favorite.

Hama Hama (*Crassostrea gigas*) - Washington

Hama Hama oysters are thick shelled, beach-grown oysters. They are slow growing oysters that take three to four years to reach market size. Because of this slow growth, the flavor is delicate with a mild, fruity aftertaste. The Hama Hama also has a very satisfying salinity.

Hammersley Inlet (*Crassostrea gigas*) - Washington

Hammersley Inlet is located in southern Puget Sound near Totten Inlet. The oyster is mildly salty, rich, plump, and sweet. Southern Puget Sound does not tend to have terribly salty water, so their flavor is mild but very sweet. The meat is white and plump, filling the shell nicely.

Hawkins Island (*Crassostrea gigas*) - Alaska

Hawkins Island is located along the southern portion of Prince William Sound in Alaska. There is abundant food and the meat is usually nice and plump. Their flavor starts salty, then turns very sweet, and finishes with a mildly cucumbery aftertaste.

Hog Island Oysters (*Crassostrea virginica*) - California

Hog Island Oyster Company is located on Tomales Bay, 50 miles north of San Francisco in the historic town of Marshall, CA. These oysters are produced using East Coast oyster seed A unique West Coast oyster, very salty, delicate in texture with a smoky-sweet flavor and slightly mineral finish.

Hood Canal (*Crassostrea gigas*) - Washington

Hood Canal is a large body of water that borders the East Side of the Olympic Peninsula. The oysters grow slowly, requiring two to three years to reach market size. The abundance of fresh water in the Hood Canal makes the oysters only mildly salty. They are delicate in texture, sweet, and finish with a pleasant cucumber aftertaste.

Hunter Point (*Crassostrea gigas*) - Washington

This four-inch beach grown Pacific oyster is cultured in one of the inlets of the Southern Puget Sound in the clean watershed of the Olympic Mountain Range. This oyster is grown with the half-shell oyster lover in mind and requires a typical three years growth before harvesting. The meats are full and have a firm texture and fresh from the sea flavor.

Imperial Eagle Channel (*Crassostrea gigas*) – British Columbia, Canada

Imperial Eagles are beach-cultured oysters from the West Side of Vancouver Island. The channel is open to the cold North Pacific waters, rich in nutrients from the strong coastal upwelling of the region. The oysters are quite salty and very plump. The flavor is sweet with a watermelon-rind aftertaste.

Jorstad (*Crassostrea gigas*) - Washington

Jorstad oysters are harvested from the Hood Canal in Washington State from hatchery produced seed. These oysters tend to be less salty and the meat is fairly plump, with a texture that leans toward the crunchy side.

Kumamoto (*Crassostrea sikamea*) - California

These Oysters are originally from the Kumamoto area of Kyushu, Japan. They are small in size with a very deep cup. Kumamotos have been farmed off the coasts of California, Oregon and Washington for over twenty years. The Kumamoto is rich in flavor, almost creamy, and slightly salty.

Kusshi (*Crassostrea gigas*) – British Columbia, Canada

The Kusshi oyster is similar in appearance to some farmed Kumamotos, but the characteristics of the meat are more typical of the North American Pacific oysters. They are grown on Cortes Island in British Columbia, which is located at the north end of the Strait of Georgia. They tend to be salty, slightly sweet, with a mild fruity aftertaste.

Little Creek (*Crassostrea gigas*) - Washington

Another full meat, half shell beauty from the nutrient rich waters of Washington State's Hood Canal. Little Creeks are delicious with a salty liquor and crisp, melon finish.

Little Skookum (*Crassostrea gigas*) - Washington

These oysters are raised in Little Skookum Inlet, which is located in southern Puget Sound near Shelton. Very deep-cupped oysters, Skookums have an attractive appearance due to the high mineral content of the water in which they are grown. The meat is plump, and the texture is firm, but not as crunchy as a Hood Canal oyster.

Lopez Island (*Crassostrea gigas*) - Washington

Lopez Island oysters are grown intertidally in Shoal Bay on Lopez Island, Washington, which is part of the beautiful San Juan chain (located in the northern portion of Puget Sound). The oysters are very clean, with a pleasing uniform shape. They are somewhat sweet and finish with the mild, fruity taste common to the oysters of the Pacific Northwest.

Malispina (*Crassostrea gigas*) – British Columbia, Canada

This oyster is grown on longlines and beach hardened in Malispina Inlet of Vancouver Island, Canada. This oyster runs about three to three and one half inches and is a crowd pleaser because of its size and delicate flavors.

Marin Bay (*Crassostrea gigas*) - California

Located on the north end of Tomales Bay, California, the Marin Bay growing area is just a mile away from the open Pacific. These oysters are beautiful to look at and exquisite to eat. The meats are full and plump, firm, sweet with complex flavors. Melon and fruits, as well as the fresh sea breeze can be tasted in these oysters.

Netarts Bay (*Crassostrea gigas*) - Oregon

Netarts Bay is a small, remote bay within the larger Tillamook Bay in Oregon. The pretty brown, cream and purple colors of their shells are unusual for oysters grown on the West coast. The meats have a very crunchy texture and tend to fill the shell nicely. They are only mildly salty, quite sweet, with a pronounced and cucumber finish.

Nootka Sound (*Crassostrea gigas*) – British Columbia, Canada

An excellent British Columbia oyster, grown in the remote fjords of West Vancouver Island. Nootka Sound oysters have a pulled teardrop shape, and the striped shells are streaked them in purple and dusty rose. Nootkas have white meats and black mantles. Their flavor features brine up front followed by the sweetness of nori, then finish with a slight hint of anise.

Olympia (*Ostrea lurida*) - Washington

Oly's are grown primarily in southern Puget Sound. These are the native oysters of the West Coast. Once abundant naturally, they are now being cultured due to over-fishing. These oysters sometimes take five years to reach market size. Olympia's are a perfect oyster for an "oyster virgin", with a slightly metallic flavor and a firm texture.

Otter Cove (*Crassostrea gigas*) - Washington

Otter Cove oysters are wild oysters that are transferred to rack briny waters of Discovery Bay for grow out. Free from the disruptions of tidal exposure and predation, the oysters feed continuously and fatten up quickly. They feature the mild tanginess common to the oysters of Discovery Bay, but maintain the thick shells that makes shucking easy.

Pearl Point (*Crassostrea gigas*) - Oregon

Grown in Netarts Bay Oregon, this delicious oyster is stored in certified wet storage until harvested for customers. The nice light shell and clean, crisp meat makes this oyster a one of a kind.

Pearl Bay Summer Ice (*Crassostrea gigas*) – British Columbia, Canada

Summer Ice oysters are lowered to depths of fifty feet or more to maintain their winter condition. The deeper depth means the oysters are feeding on zooplankton rather than phytoplankton which give them a richer flavor than most BC oysters. They are very salty, due to the cold Pacific water, with a delicate texture and a rich, fruity, slightly steely finish.

Pebble Beach (*Crassostrea gigas*) - Washington

These are beach grown oysters, from the northern Puget Sound in the Admiralty Inlet. This location allows the oysters to take advantage of strong tides and a steady infusion of nutrients from the northern Pacific. Meats are firm and tasty, with a crisp texture and a flavor reminiscent of cool iceberg lettuce.

Penn Cove Select (*Crassostrea gigas*) - Washington

Originating where the Samish River meets the northern Puget Sound, these beach raised oysters are intensively cultured before being taken to Penn Cove in Washington State. The oysters are suspended from the surface in bags where they can feed and purge themselves of any grains of sand. The meats are firm with a crisp, briny flavor and a fresh aftertaste.

Pickering Pass (*Crassostrea gigas*) - Washington

This oyster is bag cultured and beach hardened in the pristine waters of Pickering Passage in the South Puget Sound region. The oyster is grown to a size of 4 inches long with a deep fluted, ridged cup and lends itself perfectly to half-shell applications.

Pleasant Cove (*Crassostrea gigas*) - Washington

The oyster is beach grown, producing the thick shell so valued for its ease of opening. They are raised from wild spat and, as with most beach grown oysters, take about three years to reach the three to four inch market size. The meat is plump, mildly salty, and the texture leans toward the crunchy side. Their flavor starts out sweet and finishes fruity.

Point Reyes (*Crassostrea gigas*) - California

A California delight, raised just up the coast from the San Francisco Bay area, the Point Reyes oyster is not to be missed. The shells are typically elongated and offer up a plump and meaty meat with a good liquor. The cold Pacific waters in this area are rich in the nutrients which oyster growers look for and the result is a local treasure.

Quilcene (*Crassostrea gigas*) - Washington

Coming from one of Washington's oldest and most prolific oyster growing areas, these beach-cultured oysters are farmed to a small half-shell size before being taken to Whidbey Island's Penn Cove. Quilcenes are wet stored in Penn Cove until sold. The Quilcene oyster yields nice meats with a delicate texture and a salty flavor leaving a sweet aftertaste.

Reach Island (*Crassostrea gigas*) - Washington

Reach Island Oysters are a wild beach raised oyster from Case Inlet. Their shells are strong with accents of emerald green. Because of the rocky beach environment Reach Island oysters are easy to clean with minimal mud or silt attached. They have plump meats with a high brininess and a sweet taste.

Royal Miyagi (*Crassostrea gigas*) – British Columbia, Canada

A limited number of Miyagi's are harvested weekly making this oyster one of the hardest oysters to source from Canada. Royal Miyagi Oysters are grown on specially designed longlines for a two-year period which give them a smooth texture and mild flavor with a kiwi-like aftertaste.

Shigoku (*Crassostrea gigas*) – Washington

The Shigoku oyster is a suspended culture pacific oyster that is repeatedly tumbled during the course of its grow-out. It is raised in two different Washington locations; coastal Willapa Bay and northern Puget Sound's Samish Bay. The result, is an oyster that has a smooth, hard shell and a very round shape. It tends to be salty, mildly sweet, with a long fruity finish.

Sinku Summer Ice (*Crassostrea gigas*) – British Columbia, Canada

Sinku oysters are raised in suspended trays at depths of between 20 and 40 feet, giving them a richer, more complex flavor than oysters feeding mainly on the phytoplankton which are found in shallow waters. As result, Sinku Summer Ice oysters have a clean, briny flavor. The shell is very attractive and clean with no dirt, mud or barnacles.

Sister Point (*Crassostrea gigas*) - Washington

This oyster is from the lower end of Hood Canal, Washington. As seed, these oysters are placed in mesh bags that are then staked onto the beach. They are tended regularly allowing water to flow freely and feed the

oysters for one year until they reach the perfect size. They have a deep cup with a firm meaty body, a briny flavor and a sweet finish.

Skookum Inlet (*Crassostrea gigas*) - Washington

These oysters are raised in Little Skookum Inlet, in southern Puget Sound. Very deep-cupped oysters, Skookums have an attractive appearance due to the high mineral content of the water in which they are grown. Their flavor is very sweet with a mild fruity finish. The meat is plump, and the texture is firm, but not as crunchy as a Hood Canal oyster.

Snow Creek (*Crassostrea gigas*) - Washington

Snow Creeks are grown near the head of Discovery Bay, which is fed by Snow Creek in the Olympic Mountains. These oysters enjoy extremely cold, clean, nutrient-rich water. As tray cultured oysters, they can spend 100% of their life feeding, which accounts for their sweet, plump meat.

Stranges Bay (*Crassostrea gigas*) – British Columbia, Canada

For those who like a mild three-inch oyster, this is the one. Grown off Cortes Island it is harvested at a young age to keep it small and the perfect size for novice oyster consumers. You can expect a nice delicate taste when eating this oyster.

Steamboat (*Crassostrea gigas*) - Washington

Steamboat Island is a small, supposedly steamboat-shaped knob of hemlock and madrona trees, wild berries and gravelly beaches, rising right where Totten Inlet joins the other fingers of southern Puget Sound. It's a Totten by any other name, deep-cupped and fluted, gray-green, fast-growing, with a mild, earthy flavor and a cucumbery crispness as you chew.

Stellar Bay (*Crassostrea gigas*) – British Columbia

Stellar Bay is located within George Bay on the West Side of Cortes Island in British Columbia. These oysters are tumbled every few weeks to give them a nicely cupped shell, with a strong hinge for a tray grown oyster. Stellar Bay oysters are generally quite salty, with a mild sweetness and a melon like aftertaste.

Sund Creek (*Crassostrea gigas*) - Washington

Sund Creek oysters are grown at the mouth of Sund Creek in the southern Hood Canal. Sund Creek oysters are beach grown and thick shelled like most Hood Canal Oysters, but these are particularly well graded. They are mildly salty, sweet with a watermelon-like aftertaste. The meats tend to be quite plump.

Sunset Beach (*Crassostrea gigas*) - Washington

Sunset Beach are beach grown oysters, thick shelled and deep cupped, hand graded and cleaned by a small but devoted group of farmers. The Sunset is mildly salty and sweet, with a noticeable melon-like aftertaste to go along with its crunchy texture.

Tenass Pass (*Crassostrea gigas*) – British Columbia

As one of the world's most remote shellfish farms, Tenass Pass waters are the essence of pristine. The shells are clean, light, and have an attractive assortment of colors such as tan, purple, white, and brown. The oysters are very high in body fat, and the flavor starts salty, turns very sweet and finishes with a mild cucumber aftertaste.

Tomales Bay Oyster (*Crassostrea gigas*) - California

Tomales Bay oysters are grown in Tomales Bay, California, about an hour north of San Francisco. The shells are uniformly sized, deeply cupped, ivory to purple in color, and mature to market size in about one year. The nutrient rich waters produce full plump meats that tend to be salty, rich in flavor, sweet, with a finish reminiscent of mild cucumber.

Totten Inlet (*Crassostrea gigas*) - Washington

Raised from larvae as a clutchless oyster on tiny shell fragments, these oysters are cultivated in Totten Inlet in southern Puget Sound. Skookum Inlet has its origin in Totten Inlet, so it is not surprising they have a similar

appearance. Tottens are slightly stronger and saltier than Skookums since Totten Inlet has excellent seawater exchange.

Trails End (*Crassostrea gigas*) - Washington

The Trails End oyster is grown at the end of Trails End Road in the southern, east/west portion of Hood Canal. They are a beach grown oyster, thick shelled and well hinged. They tend to be mild flavored as the water at that end of the canal is influenced dramatically by the abundance of fresh water rivers flowing into it.

Treasure Cove (*Crassostrea gigas*) - Washington

This Pacific oyster is cultivated in the cool pristine waters of southern Puget Sound, Washington. These oysters are grown from seed using a combination of tumbling and beach rolling methods. The nutrient rich water of Case Inlet provides the oysters with soft plump meat and a salty sweet flavor with a clean finish.

Treasure Island (*Crassostrea gigas*) - Washington

Treasure Island oysters are raised from hatchery produced seed in south Puget Sound, WA. They are a uniform, deep cupped oyster with a flat top shell. They are mildly salty and sweet, with the fruity or melon-like aftertaste common to the pacific oyster.

Westcott Flat (*Ostrea edulis*) - Washington

Ostrea Edulis is the indigenous species of Europe, known to most Americans as the "belon". These flats are firm in texture, and high in glycogen. This unusual trait makes them uncommonly sweet for a flat. Flavor profile begins with a refreshing saltiness, followed by a full-bodied sweetness, and finishes with a distinctive mineral aftertaste.

Wildcat Cove (*Crassostrea gigas*) - Washington

Wildcat Cove is located in southern Puget Sound just inside the mouth of the Little Skookum Inlet. It is a nutrient rich area that produces oysters that grow very quickly and that tend to have very plump, full, and sweet meats. Their flavor begins with a mild saltiness, followed by a burst of sweetness and finishes with the fruity aftertaste common to Pacific oysters.

Willapa Bay (*Crassostrea gigas*) - Washington

Beach grown for the half shell market, this oyster has a clean colorful outer shell, while the meat on the inside is full and firm. An easy shucking oyster due to its hard outer shell, flavor is the perfect blend of sweetness and saltiness.

Yaquina Bay (*Crassostrea gigas*) - Oregon

Yaquina Bay is located just south of Newport, OR. The bay exchanges a full 75% of its water with the Pacific on every tidal cycle. This keeps the water very salty and cold, and very rich with nutrients. They are well cupped, very clean, and have rich full meats. They are very salty, very sweet, and have a distinctly fruity finish.

New Zealand Oysters

Coromandel and Clevedon Cost (*Crassostrea gigas*)

This is an oyster raised in Coromandel Bay, on the North Island of New Zealand. Because New Zealand is in the Southern Hemisphere, the Coromandel oysters are excellent summer oysters. Coromandel oysters reach market size in two years; they are very flavorful, sweet and salty with a pronounced watermelon-like aftertaste.