



LIVE OYSTERS

WEST COAST

There are an infinite number of names and harvest locations for these oysters. They are all the same species with only two exceptions. The species that are cultured on the West Coast are:

Crassostrea gigas - Originated from Japan

Crassostrea sikameo - Kumamoto, really a sub species of *gigas*

Ostrea lurida - Olympia

The *gigas* is a Pacific oyster indigenous to Japan that is widely grown in California and the Pacific Northwest. Different names are used to describe where the oysters were harvested. Generally it is a bay, beach, island or canal.

The Kumamoto is a sub species of the *gigas* and is raised from British Columbia to Mexico. Most oyster connoisseurs recognize the Washington and Oregon Kumamoto as the true Kumamoto. The Kumamotos from this area tend to be the smaller, sweeter variety that is familiar to most people. The California Kumamoto is also nice but is a bit larger in size. Technically the California Kumamoto is a hybrid between a *gigas* and a Kumamoto. The mortality rate of the seed/spat of a Kumamoto is very high, thus yields in the oyster beds are never as high as the grower would like. Therefore, they tend to be less available and more expensive. This may be one of the reasons that the hybrid Kumamoto was developed, to have a stronger oyster that survived better and could be produced in larger quantities.

All but one west coast oyster falls into the first category of *gigas*. The exception is the Olympia. The Olympia is the only indigenous oyster to the west coast. These are also more difficult to obtain due to small production.

For the most part the west coast oyster is in season late September through mid-June. The seasonality varies depending on weather conditions.

Amai - They come from Discovery Bay on the northern end of Washington's Olympic Kitsap peninsula. These oysters are raised in trays until they reach a perfect half-shell size. Farmed in cold, clear waters open to the Straits of Juan de Fuca, these fast growing oysters have lovely fluted shells which yield firm meats with a crisp and mildly salty flavor leaving a sweet aftertaste.

Blue Pool - Blue Pool oysters are raised in the Hama Hama River delta until ~1/4 inch. They are tide-tumbled causing them to develop a deep cupped solid shell with crunchy textured oyster meat. They are finished far from the mouth of the river close to the intersection of marine and river currents exposing the oyster to nutrient rich glacier till and giving it a pronounced vegetable aftertaste.

Bodega Bay Sweets – Raised in Tomales Bay, California, these oysters are sweet with a light brine flavor and a cucumber finish.

Broadspit - Broadspit oysters are harvested from Dabob Bay which extends off of the northern side of Hood Canal in Washington. These oysters are briny and sweet with a plump meat.

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CB Blonde – CB Blonde or Carlsbad Blonde oysters are farm raised in Southern California on suspended long-line trays. These deep cupped oysters have a refreshing brininess, a touch of melon and cucumber and a subtle metallic finish.

CB Luna – The CB Luna or Carlsbad Luna oyster is a petite (~ 3 inch) version of the CB Blonde. They are farm raised in Southern California on suspended long-line trays. These deep cupped oysters have a refreshing brininess, a touch of melon and cucumber and a subtle metallic finish.

Chef Creek - They are grown in deep bay waters in Baynes Sound, British Columbia, in a completely submerged floating tray and consequently, they have a shorter shelf life. The meat is very plump and the flavor is mildly salty with a sweet, melon-like aftertaste. They are known for their pretty, fluted shell and dark mantle.

Chelsea Gem – This oyster is from Eld Inlet in southern Puget Sound. They are rack and bag cultured low on the beach, giving them strong shells. Chelsea Gems are fat and creamy-sweet with a deep cup and low salinity.

Coromandel - Coromandels although harvested in New Zealand are not native to New Zealand. They are a Pacific oyster (*Crassostrea gigas*) and were most likely introduced by traveling ships in the late 1970's. It is the most widely farmed oyster in New Zealand. The flesh is light colored with a black mantle (edge). Coromandels are sweet and salty with a pronounced watermelon like aftertaste.

Cortes Island - These are grown on northern Cortes Island, British Columbia and harvested from inter-tidal waters. It is a hearty oyster with a briny, full-flavored finish, described best as salty and sweet with a fruity finish. The shell is smooth with a full cup.

Cranberry Creek - Cranberry Creek oysters are from one of the South Puget Sound oyster appellations in Washington State. They are a rack and bag cultured oyster farmed in Pickering Passage. They have a very bold brininess which dominates the flavor for a while. Crispness then peeks through followed by a slight honeydew flavor and a long, lingering finish.

Crescent Cove – Harvested from southern Hood Canal, Washington these oysters have sweet firm meats. Crescent Cove oysters have a crunchy texture, low brine and a fruity finish.

Dabob Bay - These oysters are harvested from Dabob Bay, Washington. They are delicate in texture, briny, yet sweet in flavor finishing with a fresh fruitfulness. Harvested at a young age, you'll enjoy the ocean freshness.

Deep Bay - 3 inches in length this is a tray raised, beach hardened oyster that comes from the pristine waters of Baynes Sound off Vancouver Island, Canada. This is a nice clean, medium salty, and sweet tasting oyster that is nicely cupped.

Deer Creek - Deer Creek is a smaller oyster perfect for the beginner oyster eater. They are grown on the cobble beaches of the Puget Sound and harvested at approximately 2 years of age. This oyster has a fresh, briny and crisp flavor. The cup is round and deep and flush with meat.

Denman Island - Grown on the beaches of Denman Island, British Columbia, this is a hearty oyster with a thick, rough shell. It has a fresh watermelon flavor, a cold-water saltiness, crunchy texture and sweet finish.

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Effingham - This premium oyster is tray raised in the deep waters of Effingham Inlet on the West Coast of Vancouver Island. This oyster has plump, cream colored meat with a briny flavor and smooth lettuce finish. They are periodically tumbled which creates a uniform size, deep cup, and a clean hard shell.

Evening Cove - This oyster is beach cultured on the east side of Vancouver Island, British Columbia. These oysters make a beautiful plate presentation due to its artful fluted shell. This visual wonder is a clean, smooth oyster with a fresh briny finish.

Fanny Bay - These oysters are grown in Fanny Bay on the east coast of Vancouver Island in Baynes Sound. Fanny Bay oysters are started using a suspension method and then transferred to the inter-tidal for hardening. They are salty, yet sweet with a firm, plump flesh with a dark mantle. Their thick shells make for easy opening.

Fishhook Fjord - Fishhook Fjord is a wild oyster from a farm site up near Dabob Bay in Hood Canal. Expect to get an occasional barnacle as well as a bit of variability in shell shape etc. because these are wild oysters.

Fish Point Oysters - These deep cup oysters are approximately 2 ½ inches in length. Fish Point oysters are farm raised in Washington where the Samish River meets northern Puget Sound. The full meats have a medium brininess and a clean sweet finish.

Gold Creek - This oyster is grown on the rocky beaches of the southern end of Puget Sound, Washington. The intertidal habitat is ideal for faster growth and a hardened shell perfect for shucking. The name is derived from the location that boasts the rich history of oyster farming dating back to the gold rush days. The meats are firm, crisp and briny.

Golden Mantle - These oysters are tray raised in the pristine waters of British Columbia's Sunshine Coast, just north of the Powell River. The shell is deeply cupped with a golden hue, and the meat is full with a noticeably sweet, melon like finish.

Hama - These beautiful oysters are beach grown in Hood Canal, Washington on the Hama Hama River delta. The Hama Hama River is the shortest major river on the hood canal and pours out from the pristine Olympic National Forest. The flavor profile is a mixture of citrus and salt with a hint of lettuce and cucumber finish.

Humboldt Gold - This is an intertidal line grown oyster from Humboldt Bay in northern California. This method produces a fairly hearty oyster, since they are exposed to natural pressures of weather and tide. Humboldt Gold Oysters have full, plump meats with a medium brininess and a delicate, buttery flavor

Hunter Point - Hunter Point oysters are grown on the beaches of the inlets in the clean watershed of the Olympic Mountain Range. This is a full meat oyster with a firm texture and briny finish.

Imperial Eagle - This oyster is grown on the isolated beaches of the Imperial Eagle Channel of Barclay Sound, British Columbia. It has a hard, colorful shell. The meat is saltier than most west coast oysters; however, it has a delightful watermelon-rind, fresh cucumber finish.

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Kumamoto - This is a small oyster with a very deep cup. The shell is rounder than it is long. The meat may have a slight green or pink hue with a dark mantle. It has a smooth buttery texture and abundant slightly salty, sweet flavor. They are raised anywhere from British Columbia to Mexico.

Kusshi - This mildly sweet oyster is grown in the rich waters off of Cortes Island in British Columbia, Canada. They are tray raised, but tumbled regularly to take the length out of the growth. This effort creates a deep cupped, meaty little oyster.

Malaspina - Malaspina oysters have a thick shell with a deep cup. They are a firm oyster grown on the gravel shores of Malaspina Inlet of Vancouver Island, British Columbia. The plump meats are very salty and mildly sweet with a pronounced cucumber finish.

Mattaki – Mittaki means ‘perfect’ or ‘complete’ in Japanese. They are grown in Barkley sound off the west coast of Vancouver Island. These oysters are very similar to a kusshi, except they are not tumbled. The shell is rough. The meats are small, plump and dense with a sweet and briny taste.

Midnight Bay - This is a 4 inch oyster with a nice shape, great shell strength and meat content. Grown in Hood Canal, this oyster is fantastic on the half shell or the perfect size for grilling.

Mirada - This oyster is grown in Southern Hood Canal on pristine beaches. It has a thick hardy shell making it easy for shucking. Mirada oysters are nice sized with a medium briny taste and a sweet finish.

Nootka Sound - This oyster is grown on the remote wind swept beaches of northwestern Vancouver Island, British Columbia. It has a thicker, fluted shell and the meat is salty, plump and rich.

Olympia - The only native West Coast oyster, Olympias are grown in the Pacific Northwest. It is the smallest commercially grown oyster, with a tiny, round, flat shell. Olympia oysters are moderately salty, very robust, complex, metallic, earthy, nutty and sweet.

Otter Cove - Originating from the beaches of northern Hood Canal, the oysters are transferred to a rack and bag system in Discovery Bay until harvest. They are very visually aesthetic and have a consistently sweet, briny flavor.

Paradise – Paradise oysters are tray raised in the cool, pristine waters of British Columbia. This lovely oyster has a strong shell with a deep cup resulting from regular tumbling. It tastes sweet, yet mildly briny with a refreshing flavor.

Pebble Beach - This oyster is bag raised and beach hardened in the southern end of the Hood Canal. It is grown in food rich, fast moving waters and is hand harvested. It has a nice fluted, easy to shuck shell, a full briny meat with a pleasantly sweet finish.

Penn Cove Select - Originating where the Samish River meets the northern Puget Sound, these beach raised oysters are intensively cultured to an extra small half-shell size before being taken to Whidbey Island’s scenic Penn cove in Washington. The meat is firm with a crisp, briny flavor leaving a fresh aftertaste.

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Quilcene - This colorful, fluted shell oyster has a firm, delicate meat with a briny and sweet aftertaste. It is raised in Quilcene Bay of Hood Canal, Washington.

Rain Coast - This is also referred to as the Olympic Miyagi oyster.

Rainier - This large oyster is beach grown on the Puget Sound's southernmost beaches in view of Mt. Rainier. This oyster has the same flavor characteristics as the popular half-shell sized Gold Creek Oysters. The meat is full and firm with a briny, sea fresh taste.

Salish - 2½-3 inches in length, these Canadian oysters come from the waters of Baynes Sound, British Columbia and are exquisite. The Salish oyster is tray raised, then beach hardened. Bursting with flavor, these oysters offer a pleasant briny taste with a hint of sweetness in the finish.

Seacow - Seacows are a tumbled oyster grown in Hammersly Inlet. They are raised off the bottom in tipping bags. These oysters are mossy and robust. They are named after the Stellar Seacow, which became extinct in the 1760's but used to frequent the area.

Shibumi - Shibumi oysters are grown in Eld Inlet, in southern Puget Sound. It is 2½ inches with a smooth brown, purple, and white-striped shell. This tide-tumbled oyster is deeply cupped with incredibly clean and succulent meat. It has hints of cantaloupe and cucumber laced with subtle notes of salt and whispers of faint smoke on the finish.

Shigokus - Shigokus oysters are grown in Willapa Bay in floating bags attached to stationary lines and floats that rise and fall with the tides. This technique chips and shapes the oysters twice a day. They have a clean cucumber and salt taste with a water chestnut and artichoke finish. Shigoku means "ultimate" in Japanese.

Skookum - These are grown in the heart of oyster country, down in Little Skookum inlet where the surrounding land has a much stronger influence on flavor than the sea. Skookums are rack and bag grown to start and finished on beaches to harden the shell. They taste very buttery, slightly briny and earthy.

Snow Creek - This oyster has a firm, plump meat with a crisp and mildly salty flavor leaving a sweet aftertaste. They are raised in the cold, clear waters of Discovery Bay, Washington.

Sound Select - Raised in the glacial-fed waters of Baynes Sound, the Sound Select is larger than the Kusshi with the same fresh flesh but with a more pronounced salty sea taste. It has a deep cup beige and white oyster that is firm and crisp in texture with an intensely sweet and rich flavour and a lingering finish.

Stellar Bay - Stellar Bays are perfectly shaped tray raised Pacific oysters from the cold waters of Baynes Sound in British Columbia. This oyster is a larger Kusshi. It has a nice deep cup, full meat with a mildly sea sweet, crisp texture.

Sun Hollow - Sun Hollow oysters are beach raised in the tidal zone of South Hood Canal. The beach grow out produces a thick shell and a strong adductor muscle. The thick shell prevents splintering during shucking, and the strong adductor keeps the valves shut and the liquor intact. This oyster possesses a medium salinity and a sweet finish.

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Sunset Beach - This oyster is beach raised in South Hood Canal, Washington. It is a hearty firm texture oyster, medium in size with a full, briny meat.

Totem Point - This meaty oyster is the larger version of the Whitney Point oyster. It is grown in the Quilcene Bay of Washington and has a perfect flavorful blend of sweetness and saltiness.

Viking Bay - Viking Bay is a bag cultured, beach hardened oyster grown off the west coast of Quadra Island in British Columbia. This oyster has white meat with a mild, sweet flavor.

Whitney Point - This beach grown oyster is easy to shuck due to its hard, colorful shell. The firm, full meats are sweet and salty.

Wildcat - These are beach raised near the big bend of the Hood Canal in Washington State. This oyster has a clean, deep cupped shell, while the meat on the inside has a light salinity and is crisp.

Willapa Bay - These oysters are beach grown on the Pacific shores of Washington State. The shell is colorful and clean. The meat is full and firm with the perfect blend of sweet and salty. This oyster shucks well due to the hard shell.

EAST COAST

There are an equally infinite number of names and harvest locations for East Coast oysters. Even though the majority of oysters on the Atlantic Coast are *Crassostrea virginica* they vary quite a bit in looks and flavor. The other species is the *Ostrea edulis*. This is a European oyster now cultured in New England and the Pacific Northwest. It is best known as the Belon oyster.

38° North – Grown in floating cages off of the coast of Maryland, these 3 ½ inch oyster have just the right balance of salinity from Chesapeake Bay. The meats are firm and full. 38° North is a series of farms along the banks of Maryland's Western shore where the Chesapeake Bay and Potomac River meet.

Alpine Bay - Alpine Bay oysters are harvested in Prince Edward Island, Canada by hand. These oysters have a smooth, copper colored shell with a deep cup, a crunchy bite and a clean aftertaste.

BeauSoleil - Cultivated in the chilly North Atlantic waters of the Gulf of St. Lawrence in New Brunswick, Canada these oysters are cultured close to the water surface in floating bags. Grown in sparsely populated coastal areas, these oysters have the benefit of almost complete isolation. These small to medium sized oysters are mildly briny with a clean refined finish.

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Belon - Technically the name “Belon” refers to oysters grown in Brittany, France. In the U.S. it is known as the European Flat and is characterized by an intense flavor that is sweet, salty and metallic with a strong finish. This oyster has a craggy, round, shallow shell.

Black Bear – Black Bear oysters are raised on the surface of Bagaduce River, Hancock County, Maine, and harvested by hand. They are a medium size oyster with a sun-bleached shell. The meat is mild tasting with a clean finish.

Blackberry Point - These oysters are deeply cupped and well defined with a greenish hue. The meats are full with a mildly salty flavor and a sweet clean finish. They are grown where the Foxley River and the Conway Narrows blend in northwestern Prince Edward Island, Canada. They are essentially a large Conway cup, about 3 ½ to 4 ½ inches.

Blue Island No. 9- Blue Island No. 9 oysters are harvested from Peconic Bay, New York. They are sweet and crips with a medium salinity and a celery salt finish. Blue Island No. 9 are a smaller oyster, less than 3 inches.

Bluepoint - “Bluepoint” is often used to describe any mild oyster from the East Coast. The original Bluepoint was from Long Island Sound. Today, a lot of oysters out of Connecticut are also called Bluepoints. The quality and look are roughly the same. Bluepoints used to be inexpensive and readily available, however now they are pricey and as limited in quantity as any specialty oyster.

Blue Whale – The Blue Whale oyster is named after the largest animal on the planet due to its large size. It has a medium salinity, a crisp body and an earthy mineral finish.

Bras D’or - These oysters are harvested from Cape Breton, Nova Scotia. Grown wild these oysters have flatter bodies with curved shells and deep cups. They are very briny as are most northern Canadian oysters.

Broadwaters - This is a deeply-cupped, seaside floated, 3-3½ inch oyster, which is perfect served in the half-shell. Broadwaters spend most of their grow-out in the mouth of Occohannock Creek near Chesapeake Bay. They are mouthwateringly briny.

Blue Yonder - Blue Yonder oysters are grown in specialized oyster cages, which produce a deep cup and dense shell. They are clean, uniform and have a white shell. They are grown in Duxbury Bay, Massachusetts, an excellent location for oyster grow-out because it is protected from Cape Cod Bay and has a constant flow of nutrients.

Cape Breton - Cape Breton oysters originate from the Bra D’or Lakes in Cape Breton, Nova Scotia. These large lakes are connected to the ocean thus this oyster tends to be somewhat briny with a smooth finish. These are very similar to the Bras D’or.

Cape Spear Salts –Grown in floating trays on the Southeast shore of New Brunswick, Cape Spear Salts are briny with hints of mineral and seaweed. They have a clean salty finish.

Caraquet - This oyster is harvested from New Brunswick, Canada. Caraquets come in several sizes; we buy the small and the medium. They are oblong in shape, and the shell is marbled light brown and white. The meat is full, and the flavor is sweet with a hint of brine.

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Caribou Cocktail - Caribou oysters are farmed in Nova Scotia, Canada. These cocktail grade oysters are approximately 2 ¾ inches and have a thick, hard shell. You can expect to find a tint of green on the outside of the shells from the algae that grows naturally in this pristine water environment. They have a nice deep cup and are overflowing with plump meats and salty liquor.

Cavendish Cups – Cavendish Cups are sourced from the Northwestern Prince Edward Island. They are graded as a large oyster. Meats are full and firm, with a strong briny flavor profile.

Chesapeake Bay - These oysters are harvested in Martha's Vineyard, Massachusetts. This is a first-rate oyster that is firm in texture and has the right balance of salinity.

Martha's Vineyard - This is a briny, crisp oyster with a delicate and sweet aftertaste. There are two areas of harvest—first Tisbury Pond and then Edgartown Pond. This is a briny, crisp oyster with a delicate and sweet aftertaste.

Chunu - Chunu are a premium cocktail size oyster with a very deep cup and high meat to shell ratio. They are grown inside the barrier islands off the coast of Virginia. Chunu oysters are easy to shuck. They are high in salinity with a smooth sweet finish.

Conway Cup - These oysters are deep cupped and well defined with a pastel greenish hue. The meats are full with a mildly salty flavor and a sweet clean finish. They are grown in Casco Bay and Foxley River, Prince Edward Island, Canada.

Copps Island – These oysters have medium salinity and a sweet crisp minerality. They are harvested from the cold waters of Long Island Sound off the coast of Norwalk and Westport, Connecticut. These meaty oysters are the ones that made Bluepoints famous.

Daisy Bay - Daisy Bay oysters are cultured small choice oysters (3 to 3 ½ inches) grown near the village of Rustico, Prince Edward Island, Canada. These are cold water oysters fed by the nutrient rich tides from the Gulf of St. Lawrence. Daisy Bay oysters have superior meat quality with a wonderful salty taste and sweet finish.

Delaware Bay - Delaware Bay produces oysters with two distinct flavors, one from inner bay and the other from Cape Shore. The Cape Shore oysters are briny, with a sweet, nutty astringency while the inner bay oysters have a milder flavor. Both oysters have plump, firm meat.

Dune Shadow – This is a tray raised/beach finished oysters grown in Little Shemogue Bay, New Brunswick. Dune Shadow oysters have full meats with a high brininess and a smooth, mildly sweet finish.

Dutch Island - This oyster is raised in floating cages in West Passage, Narragansett Bay. It is an oyster with strong brine and a creamy umami finish.

Duxbury - Also known as the Blue Yonder, these oysters are grown in specialized oyster cages, which produce a deep cup and dense shell. They are a clean, uniform and white shelled oyster. They are grown in Duxbury Bay, Massachusetts, an excellent location for oyster grow-out because it is protected from Cape Cod Bay and has a constant flow of nutrients.

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East Beach – These oysters are sourced through Charlestown Salt Pond, located in southeastern Rhode Island. Their meats are best characterized as having a high salinity and firm texture.

Fat Dog – Fat Dog oysters are deeply cupped 3½ inch oysters. They are raised in Great Bay, New Hampshire. This leader in New Hampshire oyster renaissance has plump meats with a silky sweet flavor and grassy tones.

Fire Lake - Fire Lake oysters are sourced through the pristine waters of southeastern New Brunswick. Shells are both thick and chip resistant making them easy to shuck. The flavor profile of this oyster leads with a medium salinity followed by a bright, clean finish.

Fire River - This is a smooth top cultured oyster with complex liquor, custard-like texture and an unmistakable sweet finish. It is harvested from the Richibucto “Fire” River set midway up the New Brunswick coast.

Fin de la Baie - These finely-shaped, top cultured oysters have velvety smooth meats with a sweet crisp bite and gentle briny aftertaste. Fin de la Baie oysters are farmed in the sheltered water of the six-mile, undeveloped La Dune de Bouctouche, an ecological marvel known as the “end of the bay.”

Forbidden - Grown where the York River meets the Chesapeake Bay these oysters are famous for their moderately salty taste and buttery artichoke-like finish. Forbidden oysters are exceptionally clean and sweet because of the close proximity to the Bay –it has an extremely brisk current flow and a virtually silt free, hard, sandy bottom. These oysters have plump meats because they are triploids and do not reproduce.

French Kiss - This unique oyster has not only a fascinating name, but a special packaging and hails from Miramichi Bay, New Brunswick. “French kisses” have a deeply cupped, paisley-shaped shell and behold a very full meat with a profound salinity, briny liquor, and a sweet finish. Each oyster is hand-packed cup-side down in a 60 count unit. The attention to detail to this specialty oyster is apparent in its grow out with its prized shape all the way to the unique round wooden box they are nestled in.

Goat Island – Goat Island oysters are raised in the crisp cold subtidal waters of Little Bay, New Hampshire. They start with a punch of briny goodness and transitions to a mellow clean finish.

Gooseberry Bay- These oysters are farm-raised in Prince Edward Island’s Malpeque Bay in the very same fishery as Conway Cups and Blackberry Points. The difference is Gooseberry Bay oysters are raised in floating bag exposing them to the sun and nutrient rich tidal wash, giving the oysters thick valves, firm meats and rich liquor.

Holy Grail – Holy Grail oysters have a deep cup with full bodied meats and are 2½ inch on average. They are grown in the Chesapeake Bay making them briny and sweet with a complex finish.

Honeysuckle - Farm-raised in Katama Bay off Martha’s Vineyard, these high salinity oysters are tumbled to create greater cup definition. The tumbler used is powered by a wind turbine. The flavor profile of Honeysuckle oysters leads with a strong brininess and closes with a clean, bright, simple sugar finish

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Hollywood - Grown in the heart of the Chesapeake Bay, in St. Mary's County, Maryland this oyster is available year round. The Hollywood oyster is medium salinity accenting the taste of the crisp, plump meat with smooth hints of cucumber finish.

Hoopers Island - Hoopers Island also known as Chesapeake Gold are deep cupped oysters with a strong ocean flavor and a sweet, complex finish. They are harvested in the Chesapeake Bay near Fishing Creek, Maryland.

Hurricane Harbor - This oyster is hand harvested from Northumberland Strait and is small to medium in size with a tan/greenish color shell. They have a firm, crisp salty meat with a sweet finish.

Indian Creek – This high grade oyster from Malpeque Bay, Prince Edward Island are manicured by hand.

Irish Point – Beautiful cultured cocktail oysters (2½ - 3 inch), Irish Points are bottom grown oysters with full meats. The salty cold water from the tides that run between Hope River and the Gulf of St. Lawrence give these oysters a medium salinity and nice clean finish.

Island Creek - This oyster has a crisp texture and a high salt content with a subtle finish. They are medium in size with a plump meat. Island Creek oysters are harvested from Hunts Flats, Duxbury Harbor, Massachusetts.

J'adore - This cultured oyster is grown in the northwestern region of Prince Edward Island, Canada. J'adore is a nice choice oyster uniformly sized at 3 to 3½ inches with a deep cup and a subtle bouquet of brininess with a clean, distinct fruity finish.

Katama Bay - These beautiful farm-raised oysters are grown in Katama Bay on the southeast side of Martha's Vineyard, known for tidal flows and extremely pristine waters. They are very uniform in size and shape, and their white shells are large and deep measuring about 4 inches. The flavor profile is very sweet with a medium salt content. The finish is soft, clean and has a pronounced sweet-cream roundness.

Kickemuit - This is a 3½ inch wild oyster from upper Narragansett Bay in Rhode Island. Kickemuit oysters have full meats with a clean mild flavor similar to a Wellfleet.

La St. Simon - La St. Simon is a very unique oyster crafted in the Shippagan region of New Brunswick, Canada. Sweet and buttery, the delicate flavor leaves you with a lightly salty feeling, and the finish is a unique fusion of both citric and sweet flavors.

Lady Chatterly - Grown out in the pristine waters of Nova Scotia these oysters are marked by excellent cup definition, and thick, chip-resistant shells. The flavor is overtly briny and very comparable to the ever-popular, Tatamagouche.

Little Bitches - Named after a Henlopen City Oyster House barkeep, Little Bitches are the perfect full flavored petite cocktail oyster. They are grown on the seaside of Magothy Bay until they are 2-2 ½ inches.

Little Island – The Little Island Oyster Farm is nestled against the shoreline of their family island in the Bagaduce River in Maine. This is a bright, fresh and mildly salty oyster with a clean finish. Little Island oysters are perfect in the half shell at 2 ¾-3 inch.

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Little Shemogue - Little Shemogue has a medium-high salt content and clean, sweet finish. This is a top cultured oyster with plump, firm meat. These are farmed on the Tormentine Peninsula in southeast New Brunswick where shorelines are sparsely populated and the waters are cool, clear, and clean.

Lover's Creek - From the Aldouane River, Bouctouche Bay, and Tabusintac Estuary in the Acadian Peninsula of New Brunswick, these farm raised oysters float in cages for the bulk of their grow-out. They then are sunk to the hard-packed sand floor prior to harvest. Meat yields are full, yet supple and range from a medium to medium-high salinity with a clean simple sugar finish. They are full bodied and packed cup side down in wooden boxes.

Malagash - These medium standard oysters are grown in the Malagash Basin on the north shore of Nova Scotia. At 3-3½ inches Malagash oysters have a mildly salty flavor with a slightly smoky, mineral finish.

Malpeque - This oyster comes in a variety of sizes (3-3½ inches) but the flavor is the same. It has a slightly bitter, lettuce like flavor, clean aftertaste and firm juicy texture. Malpeques are harvested from Prince Edward Island, Canada.

Martha's Vineyard - These oysters are harvested more or less from the open Atlantic Ocean resulting in high salinity. Martha's Vineyard oysters are deeply cupped and meats are pleasantly firm with a mild simple sugar finish.

Matunuck - Matunucks are 3 inch oysters with a subtle brine and sweet finish. They are harvested from Potters Pond in Rhode Island.

Mayflower - Harvested from Cape Cod Bay, Massachusetts these oysters have plump meats with medium brine and a clean finish. Mayflower oysters are roughly 3½ inches.

Mermaid Cove - The pretty shell of this oyster is indicative of this oyster's elegance. The ladylike whisper of aster blossom and acacia flower curl demurely around the lasting brine. This oyster is harvested from Prince Edward Island.

Misty Point - Misty Points are raised on exclusive grounds in the pristine seaside waters of Popes Bay, Virginia. The flavor profile is high salinity up front that fades into bright, sweet hints of celery and grass.

Montauk Point – Harvested in New York, these 3½ inch oysters have nice full meats with a light brine taste and crisp finish. They are similar to a Blue Point.

Moonstone - This oyster has a rich, briny flavor. The oysters are very uniform in size and are power washed to strengthen and clean the shells. These oysters are cultured by rack and bag method in Point Judith Pond, Rhode Island.

Moose Cove – Moose Cove oysters are from Great Bay, New Hampshire. They hit you with a splash of sweetness, followed by a mild brine with hints of melon and a clean finish.

Mystic - These lovely oysters are grown in Fisher Island off the Connecticut coast. Cultivated to be almost round in appearance, they have strong, aesthetically well-cupped shells. The flavor is balanced with a delicate salt content and sweet, lingering liquor. It is very appealing to all of the senses with a rich and creamy finish.

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Naked Cowboy - Naked Cowboy oysters like their namesake, the Naked Cowboy that hails from New York are lively and refreshingly salty. Divers harvest them from Long Island Sound after 3 years of growth. These slow-grown oysters are plump and meaty with a rich, salty, and savory finish.

Nasketucket - These oysters are grown in Nasketucket Bay in New Bedford, Massachusetts in suspended floating cages. They are grown for 2 years to reach 3 inches in size. Their light colored, uniform shell houses a flavorful, yet salty beauty.

Nautilus Island – Nautilus Island oysters are farm-raised in Maine’s Bagaduce River. The entire grow-out process takes place within protective mesh bags floating at the top of the water column. These oysters are very clean with nice thick shells with full meats. Nautilus Island oysters are of medium salinity and 3¼ to 3½ inches in size.

Navy Beach – Navy Beach oysters grow wild in Huntington Bay, Long Island Sound. These medium size oysters are collected by hand using long rakes. Navy Beach oysters have a medium brine with a sweet, crisp taste and high mineral finish.

Ninigret Cup - Ninigret Cup oysters offer both consistencies of size and shape as well as year round availability. Grown in the brackish waters of Ninigret Salt Pond in Charlestown, Rhode Island, these oysters possess a complex buttery and nutty flavor with a pleasing briny finish.

North Haven - This oyster is sourced through a family fishery located on North Haven Island, Maine. The North Haven oysters are available year round, but are recommended late fall through early summer. The North Havens are approximately 3-4 inches. Shell shape is typically round, with a well-defined cup. Salinity is constant and high during the winter months; however, in the summer there will be some fluctuation in the salinity dependent on the quantity of rain fall the island receives. These oysters are diver harvested.

Old 1871 - Old 1871 Oysters are a medium to large oyster that feed on fresh water currents loaded with sweet plankton in isolated barrier islands. It is here where the cold, salty Atlantic tides give the oysters their robust flavor. As you slurp on Old 1871 it hits your mouth with a sudden burst of brine, followed by hints of celery and grass rooted on your tongue. The deep, elongated cup provides thick meats and the perfect vessel for a blast of the pristine Atlantic Ocean.

Old Salts - This oyster is aquacultured in Chincoteague, Virginia. The truest taste of the ocean! It has bold seaside brininess with a sweet, clean finish.

Onset - This farmed oyster is grown at the head of Buzzards Bay near the village onset. They are the farmed equivalent to the Wareham. They are cage-grown and never touch the floor to ensure a clean oyster. The grow-out takes 3-4 years to reach market size. They are medium to large in size and have an extremely plump meat with lots of liquor. The flavor is salty, yet the finish is sweet and reminiscent of fresh seaweed.

Otter Cove – Otter Cove oysters are raised in the Damariscotta River, Maine. The plump, crisp meats have a solid briny backbone and crisp finish.

Oysterville - This oyster is grown on the Atlantic side of Cape Cod, Massachusetts. The average size of these oysters is 5 inches. They have a super deep cup and are great for cooked applications.

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Passion Cove - Passion Cove oysters are grown in the Western inlets of Malpeque Bay, Prince Edward Island, Canada. They have a medium salt with buttery taste and a well-balanced finish.

Peacock Cove - These oysters are farm-raised in the Shemousshemoug area of New Brunswick, Canada. They spend the first two years growing in floating bags and the rest of their growth cycle bottom growing. The shells have a nice deep cup are very clean and typically measure 3-3½ inches in size. These oysters are very salty and have a very pleasant clean finish.

Pemaquid - Pemaquid oysters are harvested from the deepest holes of the Damariscotta River, Maine. This thick shelled oyster is meaty and firm. The flavor is sweet and mildly salty with an almond-like finish.

Pickle Point - Pickle Point is a beautiful farm raised oyster with ivory lips, glistening meats and a heavy, thick shell. These 3 to 3½ inch small choice oysters are grown in Prince Edward Island's remote icy waters at Pickle Point in New London Bay. These easy to open oysters deliver a firm, salty taste.

Pine Island - These sweet, salty, succulent oysters are grown in plankton-rich tidal bay of Long Island's North Shore. They spend three years growing out like wild oysters on the hard bay floor.

Pink Moon - Pink Moon oysters are harvested in Prince Edward Island from one of the most northern stocks of oysters in North America. They are cocktail size (2½ -3 inches) oysters that have a wonderful salty taste, clean flavor and a sweet finish.

Plum Island - Plum Islands grow wild on hard, pebbled bottoms in the waterways and rivers of the Plum Island Sound in Ipswich, Massachusetts. The oysters take 3-4 years to reach market size. Plum Island oysters are unique in appearance. The shells are deep cupped, green, and fluted. The meats are extremely plump with a mild but obvious seaweed flavor. Plum Islands are only available in the fall and winter months.

Potter Moon - These oysters are grown in Potters Pond, Matunuck, Rhode Island. The meat is plump and has a strong briny flavor with a sweet finish.

Powder Point - Powder Point oysters are farm raised in the pristine waters of Duxbury Bay, Massachusetts. They have plump meats with a salty-sweet taste and a remarkably clean finish. Each oyster typically measures 3-3½ inches in size.

Rappahannock - These oysters are aquacultured in Wake, Virginia. They are deep cupped and mineral rich with an understated saltiness that lets the oyster's natural flavor come through. They have a sweet, buttery, full bodied taste with a refreshingly clean, crisp finish.

Raspberry Point - These oysters are grown in cages on the bottom of the pristine waters of Raspberry Point in Prince Edward Island. The growth cycle is 6 ½ years to cultivate this nicely salted, crisp meat that finishes clean.

Riptide - Riptide oysters are farmed and harvested from Westport estuary, Westport, Massachusetts at the entrance of Buzzard's Bay near the border. This 3 inch oyster boasts a robust meat that is sweet and briny.

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Rome Point - This is a wonderful oyster grown in Narragansett Bay. It is well known for the salty ocean flavor and buttery aftertaste.

Salt Aire - Salt Aire is a small yet exceptionally deep cupped oyster from Prince Edward Island. It is a 3-3½ inch sweet, plump, and juicy treat.

Saltworks Seaside - The Saltworks Seaside Oyster is hand selected to ensure freshness. The oysters are farmed in the Nassawadox Creek on the seaside of the Chesapeake Bay where the salinity is higher giving the Saltworks Seaside a briny finish. Saltworks Seaside Oysters are large, about 3½ inches. These oysters are perfect for Oysters Rockefeller or other hot preparations.

Salute - This is a small to medium deep cupped oyster from Prince Edward Island. Salute oysters are plump and round with a briny, sweet taste.

Sex on the Beach – This racy oyster is raised in the icy cold waters of Bedec Bay, New Brunswick. Sex on the Beach oysters have a medium salinity with a creamy cucumber finish. They are 2½-3 inch cocktail oysters with plump meats. Sex on the Beach are farmed using an advanced floating bag system. Then refined on metal tables at the bottom of the ocean just before harvest.

Shooting Point - Grown at the North end of Hog Island overlooking the Little Machipongo Inlet these oysters define unspoiled seaside. Shells with honey hues, slightly sweet plump meats, and an incredible pure brine finish can only be equated to kissing the sea herself.

Snow Cove - Snow Cove are small choice oysters, 3-3½ inches, from Brooksville, Maine. These are crisp and mild.

South Lake Selects - Located on the Northern Shore of Prince Edward Island, Canada, surrounded by National Parks, these wild, hand-harvested oysters come from clear cold ocean waters. Delicate in flavor and crisp in texture each bite size piece of plump meat finishes with a crunchy, slightly sweet sea flavor.

St. Anne - These are generally larger than most Nova Scotia Oysters. St. Anne oysters are fairly consistent in size and packed with flavor. They are briny, crisp, clean and crunchy. These oysters have a whiter, smoother, rounder shell.

Stingray - This is the quintessential Chesapeake Bay oyster. It is sweet, mildly briny with a clean, crisp finish.

Stoneybrook - This elegant oyster begins with pointed, tart salinity and moves into an iron ore sweetness on the finish. The soft meat folds delicately over the tongue.

Summerside – These oysters are from Bedeque Bay, Prince Edward Island. They are similar in brine to a Malpeque but larger, with a deeper cup and fatter meats. Summerside oysters have a clean, crisp, lettuce like finish.

Tatamagouche - This is a salty and rich tasting oyster from the northern coast of Nova Scotia. It is similar to a Chedabucto Bay. The shells are oblong in shape and they range in size from medium to large.

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Taunton Bay – Taunton Bay oysters are farmed in off bottom bags on the outskirts of Acadia National Park in mid-coast Maine. The oysters are naturally tumbled by the tidal flows twice daily. Taunton Bays are very uniform rounded shell, with a nice deep cup. The plump meats have an extra salty bite with a mild copper finish.

Tomahawk - Tomahawks are fresh and crisp with a sweet aftertaste and bright salinity. This 3 inch wild oyster has a firm texture. It is harvested from Shinnecock Bay, New York.

Village Bay - The Village Bay oyster is raised in the icy cold waters of Bedec Bay, New Brunswick. It is a 2½-3 inch cocktail oyster with plump meats. Village Bay oysters are farmed using an advanced floating bag system. The oysters are refined on metal tables at the bottom of the ocean just before harvest. Village Bays taste of medium salinity with a creamy cucumber finish.

Wagon Hill – This yin shaped oyster is grown in Great Bay, New Hampshire. Wagon Hill oysters have a mild brine, with a honey mid tone and an abrupt mineral free finish. They are 3½ inches in size.

Washburn Island - These are plump 3 inch oysters. They have a moderate salinity, nice sweetness and clean finish. Washburn Island oysters are very clean and tumbled for uniformity. They are harvested in Waquoit Bay, Massachusetts, a very well protected salt pond directly fed by Vineyard Sound and the fresh water of the Moon a Kiss and Little River.

Watch Hill - This is a small farm raised oyster from Rhode Island. Watch Hills are very sweet with firm pink meat. It is one of the most flavorful oysters on the market and rated as one of New England's finest oysters by Bon Appetite Magazine. They have a pink or purple shell that is flatter and fanlike, almost like a scallop shell.

Wawenauk - These cultured oysters are raised from spat at the Muscongus Bay Aquaculture farm. They are one of the largest and cleanest oysters in the Atlantic, mostly due to the icy waters where the Damariscotta River meets the Gulf of Maine. The oysters are purged to assure a very clean oyster. Their deep cup boasts a large, beautiful, white shell that is easy to shuck. The meat has a medium to high salinity and a mild metallic finish.

Wellfleet - Wellfleets are a medium sized shallow shelled oyster which is very meaty with clean and crisp taste. They are harvested in Wellfleet Harbor located in Northeastern Cape Cod Bay.

Weskeag - Weskeags hail from the Weskeag River in South Thomaston. They are grown in stake bags to protect them from the striped bass that fill the river. Weskeags are 3½ inches and have the ultra-briny Maine flavor profile, with a little something unusual behind the salt- a savory miso soup kind of taste, all kelp and smoky dashi.

Westport - This wild oyster is harvested from the clear cold Atlantic Ocean waters, off Narragansett Bay. Each oyster has a wonderful copper color and a hard shelled for ease of opening. The Westport is a classic oyster which presents beautifully on the half-shell. Each firm plump meat is crisp and moderately salty.

Wianno - Wianno is a quiet village on the South Shore of Cape Cod named after the local Indian Chief of the Mattacheese tribe. Wianno Oysters are grown in the crystal clear waters of Cape Cod Bay and Nantucket Sound. Always harvested by hand, Wianno Oysters have a pearl white interior shell and a distinctive exterior that denotes a superior quality New England Oyster. These plump, succulent oysters have the distinct sweet and briny “Wellfleet” flavor

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Wild Fire Island - This oyster encapsulates a lazy summer on the beach. Aromas of sea grass and faint herbal briars intermingle with a splash of sharp, sweet copper brine. Wild Fire Island oysters have a soft but tight flesh that delights the tongue with a light clean finish.

Wild Goose - Grown in Narragansett Bay, Rhode Island they develop a characteristic thick, brown and white shell in the winter months. The flavor is that of an umami, a salty ocean flavor well blended with a buttery aftertaste. They are rack grown in bags elevated from the ocean bottom therefore a very clean, crisp “pearl for the palette.”

Wiley Point - This diver-harvested oyster is farmed in a select sub-tidal area of the Damariscotta River in central Maine. Started as hatchery seed, Wiley’s grow into one of the best tasting and most treasured New England oysters. The meats themselves are large, light in texture and are of a relatively high salinity with a briny flavor and a finish with a hint of watermelon.

Windmill Point – Raised in White Stone, Virginia, where the Rappahannock River meets the Chesapeake Bay. The nutrient rich waters give Windmill Point oysters a mild brine and sweet finish. These oyster have crunchy firm meats.

Winter Point - Our Winter Point oysters are grown in Mill Cove, a clay bottomed inlet located in West Bath, Maine. The Gulf of Maine provides an endless stream of nutrient rich waters to these oysters, which are started in an upweller, transferred to a bottom culture rack and tray system, and then finished on the clay sea floor. The Winter Point oysters are premium in every sense of the word and are available year round. They possess a medium salinity and a slightly sweet flavor.

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