

Oyster Guide



FANNY BAY

Full brine with plump meats & a pronounced cucumber, mineral finish.

PRODUCT OF: BRITISH COLUMBIA



MALPEQUE

Moderate, salty brine with a meaty bite and a quick, clean finish

PRODUCT OF: PRINCE EDWARD ISLAND



CHEF'S CREEK

Medium brine with full meats and a lettuce finish.

PRODUCT OF: BRITISH COLUMBIA



VILLAGE BAY

Moderate, salty brine with a meaty bite and a quick, clean finish

PRODUCT OF: NEW BRUNSWICK



KUSSHI

Decent salt content with a bright and intense cucumber finish.

PRODUCT OF: BRITISH COLUMBIA



RASPBERRY POINT

Springy meat with a gentle brine and sweet mushroom finish.

PRODUCT OF: PRINCE EDWARD ISLAND



LRG BEACH (PACIFIC)

Mild and sweet with a briny flavor. NOTE: THESE ARE COOKING OYSTERS

PRODUCT OF: BRITISH COLUMBIA



LUCKY LIME

Nice citrus flavor with a good body and salty brine

PRODUCT OF: PRINCE EDWARD ISLAND

Oysters are an impressive food! Low calorie, low cholesterol, dense in protein & an excellent source of vitamins A, B1, B2, B3, C & D. Four or five medium-size oysters supply the recommended daily allowance of iron, copper, iodine, magnesium, calcium, zinc, manganese and phosphorus!

Keep oysters refrigerated, covered with a damp cloth (they need good air circulation!) Oysters are good for 4-6 weeks from the harvest date.

