




SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Crystal Point Oysters



Species Name:
Crassostrea gigas

Sustainability Rating:

 Green - Best Choice

What:
Farm Raised Pacific Oysters

When:
Available Year-Round

Where:
Hood Canal, Washington (the only glacier carved fjord in the continental United States).

How:
Farm Raised

CHARACTERISTICS

Each one of these deeply cupped oysters is bursting with the rich and intense cucumber-like flavor that the Canal is renowned for around the world! This is an exclusive oysters to Santa Monica Seafood... Averaging 3 - 4 inches long, Crystal Point Oysters are available in 120 ct. units.

FOR YOUR MENU

Highlight the Pacific Northwest origin of these oysters on your menu! And, since we're the only company in town carrying them you can be sure your customers are enjoying a one-of-a-kind oyster.

FOR YOUR WAITSTAFF

Did you know oysters are full of Zinc? Some think that's one reason they are considered to be an aphrodisiac.

FOR YOUR RETAIL DISPLAY

Don't forget to add plenty of lemons, Tabasco and Santa Monica Seafood Cocktail Sauce to your oyster display!