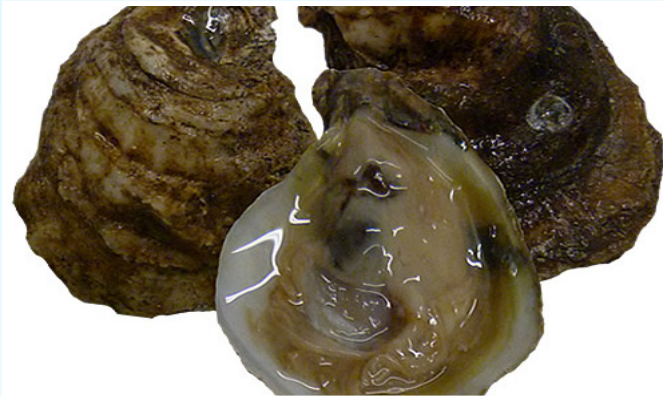




SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Eastern Oysters



CHARACTERISTICS



With their firm, plump meats and briny finish, oyster lovers crave these tasty bivalves from the United States' quintessential growing areas.

FOR YOUR MENU



Fantastic served raw on the half-shell or cooked, these delicious oysters are a great addition to any menu.

FOR YOUR WAITSTAFF



Eastern oysters are nice and briny - make sure your guests have plenty of ice cold beer or a crisp white wine to keep their whistles wet!

FOR YOUR RETAIL DISPLAY



This is a perfect oyster for your customers to practice shucking on! They'll get the hang of it after a while and will love showing off their new skill to friends and family.

Species Name:

Crassostrea virginica

Sustainability Rating:



Green - Best Choice

What:

Eastern oysters harvested from Delaware, the Chesapeake area and as far north as New York's Long Island Sound.

When:

Available Year-Round

Where:

Delaware, the Chesapeake area and as far north as New York's Long Island Sound.

How:

Farm Raised