



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Hama Hama Oysters



Species Name:

Crassostrea gigas

Sustainability Rating:



Green - Best Choice

What:

Farm Raised Pacific Oysters

When:

Available Year-Round

Where:

Hood Canal, WA

How:

How - Farm Raised

CHARACTERISTICS



These thick shelled, beach-grown oysters come from the western shore of Hood Canal, WA. Slow growing oysters that take up to four years to reach market size, these oysters have a mild, fruity aftertaste and good salinity.

FOR YOUR MENU



We love oysters raw - but have some fun with the accompaniments! Whether you go for an exotic granita or a play on mignonette, these oysters will shine through (just don't overwhelm them)!

FOR YOUR WAITSTAFF



Delicious, nutritious and rated GREEN (Best Choice) for sustainability by Seafood Watch, what's not to love!

FOR YOUR RETAIL DISPLAY



If customers are looking for a selection of oysters to take home, we recommend at least one East Coast option and one West Coast option. That way they can compare and contrast two different species...