



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
**KUMIAI
OYSTERS**
.....

FARM RAISED

PRODUCT OF GUERRERO NEGRO LAGOON,
VIZCAINO BAY, BAJA, CALIFORNIA
.....



These delicious oysters are named after the Kumiai people who inhabited the Baja California Peninsula and enjoyed the local shellfish as one of their main foods.

Kumiai Oysters (*Crassostrea gigas*) are Pacific Oysters grown using the rack and bag method in the pristine waters of the Guerrero Negro Lagoon, located next to the Vizcaino Bay which is influenced by the local California Current.



The constant upwelling brings nutrient-rich bottom waters to the surface providing a high phytoplankton diet for the oysters, resulting in good meat yield year round.

Kumiai Oysters have a unique flavor with a crisp briny taste and a sweet finish. Serve them raw on the half shell or in your favorite oyster preparation.