



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Kumiai Oysters



Species Name:

Crassostrea gigas

Sustainability Rating:



Green - Best choice

What:

Farm Raised Pacific Oysters

When:

Available Year-Round (weather dependent)

Where:

Guerrero Negro Lagoon, Vizcaino Bay, Baja CA

How:

Farm-Raised

CHARACTERISTICS



These Pacific Oysters are 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.

FOR YOUR MENU



Kumiai Oysters have a unique flavor with a crisp saltiness and a sweet finish. Serve them raw or in your favorite oyster preparation.

FOR YOUR WAITSTAFF



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.

FOR YOUR RETAIL DISPLAY



Jazz up your oyster display with some lemons and limes! These oysters are so delicious they don't need anything added to them, but a squeeze of citrus is nice.