




**SANTA MONICA**  
**SEAFOOD®**  
Family Owned Since 1939

## Paradise Oysters



**Species Name:**  
Crassostrea gigas

### Sustainability Rating:

 Green - Best Choice

**What:**  
Farm Raised Pacific oysters from Canada

**When:**  
Available Year-Round

**Where:**  
Near Baynes Sound, BC, Canada

**How:**  
Farm Raised

### CHARACTERISTICS



A great Pacific oyster for summertime, these oysters are farmed in the cold, pristine waters of Baynes Sound, Vancouver Island, Canada. Deep water grown means these oysters have plump, sweet meats year-round.

### FOR YOUR MENU



Whether you serve these oysters on the half-shell or feature them as part of an inventive recipe, make sure your menu indicated where they are from - always a question that oyster lovers ask!

### FOR YOUR WAITSTAFF



If your guests are ordering West Coast oysters, why not recommend a couple from the East Coast as well - it's a great way to compare and contrast the subtle flavors of oysters from different regions...

### FOR YOUR RETAIL DISPLAY



No matter where your oysters come from, make sure you have a system in place for holding on to the shell stock tags for 90 days.