




SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Raspberry Point Oysters



Species Name:
Crassostrea virginica

Sustainability Rating:

 Green - Best Choice

What:
Farm Raised Atlantic Oyster

When:
Available Year-Round

Where:
Prince Edward Island, Canada

How:
Farm raised

CHARACTERISTICS



Since they are grown in the cold waters of the north shore of PEI, these oysters are very slow growing. They are salty, like a Malpeque, with a nice clean finish.

FOR YOUR MENU



Obviously delicious served raw, these delicious oysters need no accompaniment. Although, a simple mignonette is always nice...

FOR YOUR WAITSTAFF



If your customers enjoy a classic Prince Edward Island oyster like a Malpeque, they'll love these Raspberry Points.

FOR YOUR RETAIL DISPLAY



Don't forget to offer some classic oyster accompaniments - lemons, cocktail sauce, Tabasco - make it easy for your customers to grab what they need.