




SANTA MONICA
SEAFOOD[®]
Family Owned Since 1939

Tatamagouche Oysters



Species Name:
Crassostrea Virginicus

Sustainability Rating:

 Green - Best Choice

What:
Farm Raised East Coast Oysters

When:
Available Year-Round

Where:
Tatamagouche Bay, Nova Scotia, Canada

How:
Farm Raised

CHARACTERISTICS



Tatamagouche Oysters are tender and salty with a more mild flavor. Their medium size makes them a good choice for your raw bar.

FOR YOUR MENU



Enjoy these oysters raw - add them to your raw bar or seafood platter. Or, try tossing them on the grill and serving them warm with a bit of compound butter...

FOR YOUR WAITSTAFF



“Tatamagouche” is just fun to say... did you know it comes from the Mi’kmaq word for “meeting of the waters” (Tatamagouche Bay is formed by the mouths of the French and Waugh rivers).

FOR YOUR RETAIL DISPLAY



Don’t forget the lemons, limes and cocktail sauce - these colorful items can brighten up an oyster display.