



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

# Mer Bleue Oyster



**Species Name:**  
 Crassostrea virginicus

Sustainability Rating:

 Green - Best Choice

**What:**  
 Only the icy cold waters of New Brunswick, Canada could produce an oyster as pure and clean as the Mer Bleue Oyster.

**When:**  
 Available Year-Round

**Where:**  
 New Brunswick, Canada

**How:**  
 Top-culture floating bag system

## CHARACTERISTICS

The tidal inlet near the town of Richibucto is fed by the phytoplankton-rich waters of the Northumberland Strait and the Gulf of St. Lawrence. The rich waters and top-culture floating bag system provide the nutrients and ceaseless motion to produce a deep cupped bottom valve and salty-sweet flavor that is second to none.

MER BLEUE oysters convert the feast they partake during the summer and fall into simple sugars in preparation for the winter months. The clean brininess and sweet finish are unmistakably all about the Acadian Peninsula.

After a 4 to 5 year growth cycle, MER BLEUE oysters are hand packed cup down in a stylish wooden box to minimize movement during transportation and storage which maximizes shelf life.

## FOR YOUR MENU

After one taste, customers will definitely agree that Mer Bleue Oyster is their new favorite oyster. With a clean and slightly briny taste and a sweet finish makes this oyster a perfect item for any new oyster lover, and old timers too! Pair this oyster with a crisp beer or champagne.

## FOR YOUR WAITSTAFF

If customers are looking for a deep cupped oyster with a great meat ratio and delicious clean flavor, look no further - Mer Bleue Oyster is it! Suggest to customers to pair this beautiful oyster with your best champagne or beer.

## FOR YOUR RETAIL DISPLAY

For a beautiful display, semi-empty the stylish wooden box where Mer Bleue Oysters are packed in and add plenty of ice everywhere.

Have a few jars of Santa Monica Seafood Classic Cocktail Sauces available for customers to grab along with the oysters!