



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Pink Moon Oysters



CHARACTERISTICS



Sold in 100 ct. bags, these 2.75" size oysters has a medium cocktail cup with brown shells. Its creamy meat has a perfect balance of salt and mineral on the finish.

FOR YOUR MENU



Enjoy these oysters chilled on the half shell by adding 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. However you serve them, these oysters are guaranteed to excite your customers!

FOR YOUR WAITSTAFF



Pink Moon Oysters are nice and briny - make sure your guests have plenty of ice cold beer or a crisp white wine to keep their whistles wet!

FOR YOUR RETAIL DISPLAY



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

Species Name:

Crassostrea virginica

Sustainability Rating:



Green - Best Choice

What: Influenced by Hope River, which supplies nutrients and tumbling currents, Pink Moon Oysters are raised in top water suspension cages comprised of a series of nets suspended in positively buoyant cages. The bay's cold waters make the oysters grow slower, but promote hard shells. Time to market: 4 to 6 years.

When: Available year-round

Where: New London Bay - Prince Edward Island, Canada

How: Farmed