



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

# Sunberry Point Oysters



## CHARACTERISTICS



Sold in 100 ct. bags, these 3.5" size oysters are relative to Malpeque Oysters in appearance with its white to brown shells. The meat has a medium brine with citrus flavor and umami notes.

## FOR YOUR MENU



Just in case it's not noted on the menu, let your guests know that these oysters are harvested from the wild - not often the case!

Delicious served raw, these 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 Sunberry Point Oysters. Let them know that oysters are super sustainable and full of zinc, so they are not only delicious, but good for you!

## FOR YOUR RETAIL DISPLAY



Display Sunberry Point Oysters with a jar or two of Santa Monica Seafood's Cocktail Sauce, lemons and Tabasco - your customers will appreciate the reminder to grab those items too!

### Species Name:

*Crassostrea virginica*

### Sustainability Rating:



Green - Best Choice

**What:** Wild harvested from the south shore of Northumberland Strait in Prince Edward Island, Canada. Sunberry Point Oysters are wild fished, and re-watered for at least 30 days in the pristine ocean lease at Salutation Cove - time to market: 3 to 4 years.

**When:** April through January

**Where:** Prince Edward Island, Canada

**How:** Wild