



**SANTA
MONICA
SEAFOOD™**
A PASSION FOR SEAFOOD

.....
**MINTERBROOK
OYSTERS**
.....

120 PER BUSHEL

OYS027

FARM RAISED FROM WASHINGTON
.....



Minterbrook Oysters (*Crassostrea gigas*) are packed in 120 count cases and are nicely laid in special trays. These oysters are farmed by hand in each step of the process from hatchery to final sorting. The oysters are picked, graded, and then head back to the salt water to sit on the beach and continue their hardening process. Minterbrooks have a full cup with a very sweet and mild oyster taste.



The meats are very full. The taste is mild and sweet as a result of the fresh water influence and excellent feed in the water. Feature these oysters raw or cooked - your customers will love them! Like all West Coast oysters you can count on full, robust flavor, so work in your favorite accompaniment, or try them hot off the grill.

Make sure your guests have plenty of ice cold beer or a crisp white wine to enjoy with these tasty oysters.

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

Rated green for Best Choice in sustainability by the Monterey Bay Aquarium Seafood Watch Program.