



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

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**TOMALES BAY  
OYSTERS**  
.....

120 CT/BUSHEL | 2.5" - 3"

**OYS1094**

PRODUCT OF USA  
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Supporting our local sea farms and harvesters from the pristine waters of Northern California, Tomales Bay Oysters (*Crassostrea gigas*) are sustainably raised using the floating bag method near the waters' surface where there are plenty of plankton.



Ever-moving waters in Tomales Bay tumbles the oysters, helping to deepen the purple hued shells. The meat has a mild nutty flavor with a fresh, briny finish.

We recommend pairing these oysters with a crisp dry white wine or a refreshing cold beer. Make sure you keep this item constantly chilled either in the seafood case or refrigerator below 45F.

Oysters are a sustainable seafood option - so keep enjoying them!