



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

.....
**KAIPARA
OYSTERS**
.....

2.75" - 3.25" PACIFIC OYSTERS

OYS344

FARM RAISED PRODUCT OF NEW ZEALAND
.....



Available from April to September, Kaipara Oysters are harvested from Kaipara Bay, North Island of New Zealand.

With a large, deep-cupped shell, these 2.75 inch - 3.25 inch size oysters have an aroma and flavor that encapsulates the pristine Kaipara Harbor waters: the smell of fresh ocean spray accompanied by gentle yet intense brine with soft, creamy meats that have notes of citrus and a watermelon rind finish.



Oysters are suspended in baskets on lines, with the strong tidal flows producing New Zealand's only rumbled oyster.



- Salinity: consistently 3.5% oceanic salinity with minimal seasonal variation.
- Tides & Currents: One of the largest natural harbors in the world with narrow 3.7 mile entrance creating a very strong tidal flow of 5+ knots delivering clean and nutrient laden water from the Tasman sea, flushed with a cubic mile of pure Tasman seawater every spring tide.
- Bottom Makeup: Ancient drowned river valley bottom covered in mix of sand and alluvial silts.