



**SANTA
MONICA
SEAFOOD®**
A PASSION FOR SEAFOOD

MISSION OYSTERS

120 CT/BU

OYS1012

FARM RAISED FROM BAJA MEXICO



These world class cultivated Pacific Oysters are raised in a rack-and-bag culture. Oysters are placed in plastic net bags, then tied to a steel rack so that it moves with the currents. This method helps create one of the finest oysters with a superior taste that has a crisp saltiness with a sweet finish. Customers will love its firm and plump meat, deep cup and full body flavor.

- Crassostrea gigas
- Rated green for “Best Choice” in sustainability by the Monterey Bay Aquarium Seafood Watch
- Available year-round
- Farmed in the San Quintin Bay, Playa Erendira and Guerrero Negro Lagoon in Baja Mexico. Processed in Ensenada, Baja California Mexico.