



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

.....
TOTTEN

VIRGINICA OYSTER

.....
FARM-RAISED

PRODUCT OF WASHINGTON
.....



The “Totten Virginica” is the first Eastern oyster grown commercially in Washington since 1900-1920 when a large quantity was grown in Willapa Bay for the oyster-hungry San Francisco market. Served at prestigious houses such as the Hotel St. Francis, Washington grown virginicas were recognized for their superior flavor.

Totten Virginicas take three to five years to mature to a minimum market size of 3 inches, a size that assures a sweetness and complexity of flavor not present in smaller oysters.



The shells have an attractive pear shape with a somewhat flat top shell and slightly concave bottom shell. The edge is smoother than and lacks the sharp flutes of, the Pacific and Kumamoto Oysters with meat that is a beige-cream color with a thin slightly black or brown trimmed mantle.

The combination of a clean, briny, smooth sweetness with a pronounced mineral finish has Totten Virginica Oysters offering a unique flavor experience for northwest half shell enthusiasts. Power-packed with nutrients!

SMS Code:

OYS318 - 120ct/bushel