



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

.....
**ISLAND PETITE
OYSTERS**
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FARM-RAISED
PRODUCT OF WASHINGTON
.....



Carefully farm-raised from Northern Puget Sound in Samish Bay, Washington, Island Petite Oysters are a true delicacy. These 2-inch size oysters are tumbled and as a result, have smooth, strong shells that are great for presentation and shucking.

Don't let its size fool you. Though they may be small, these oysters pack a punch when it comes to flavor. The meat has a fantastic mouthfeel with a flavor that is sweet with a slightly briny taste and a cool cucumber finish. With full plump meat to shell ratio, Island Petite Oysters are perfect to serve on the half shell.

Fun Fact: According to OysterGuide.com, Samish Bay was where the first Pacific oysters grew in 1919 after being tossed from their cargo ship. It has been chock-full of them ever since. Its shallow, firm-bottomed shores are ideal for beach culture, and that's what you see in Samish. Numerous oyster growers, including some of the biggest, have farms in Samish Bay.

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