KUMIAI OYSTERS

SANTA MONICA SEAFOOD®
A PASSION FOR SEAFOOD





SOURCE	ORIGIN	AVAILABILITY	SUSTAINABILITY RATING
Farm-Raised	Product of Mexico	Year-Round	BEST CHOICE

SCIENTIFIC NAME: Magallana gigas

Kumiai oysters are farm-raised Pacific oysters from Baja California, Mexico, named after the Kumiai people indigenous to the region who historically relied on local shellfish as a food source. Cultivated using rack and bag methods in coastal lagoons influenced by the California Current, they benefit from steady nutrient flow and natural upwelling that supports consistent growth and strong meat yield.

These oysters typically range from 2.75 to 3.25 inches and offer a medium-firm texture with a plump, well-filled bite. Their flavor is clean and balanced, delivering a crisp briny salinity followed by a smooth, natural sweetness.

For chefs, their uniform size and clean shells support efficient shucking and consistent presentation. Their structured texture and balanced flavor perform well in grilled, roasted, or baked preparations, maintaining integrity while enhancing their natural sweetness.