PINK MOON OYSTERS

SANTA MONICA SEAFOOD®
A PASSION FOR SEAFOOD





SOURCE	ORIGIN	AVAILABILITY	SUSTAINABILITY RATING
Farm-Raised	Product of Prince Edward Island, Canada	Year-Round	BEST CHOICE

SCIENTIFIC NAME: Crassostrea virginica

Pink Moon Oysters are farm-raised Eastern oysters from New London Bay, Prince Edward Island, where cold, nutrient-rich waters influenced by the Hope River and steady currents produce slow-growing oysters with hard shells and consistent shape. Grown in top water suspension cages using buoyant net systems, they take about 4 to 6 years to reach market size and average 2.75 inches, a cocktail size with a medium cup and brown shell. Farmed oysters are available year-round, though live supply can vary with harvest conditions.

For chefs, Pink Moon Oysters deliver a creamy texture with a clean balance of salinity and mineral finish. Their smaller size and durable shells support efficient shucking, clean presentation, and consistent portioning for raw bars, seafood towers, and half-shell programs. They also perform well grilled or lightly baked.