

**BIG ROCK (All East Dennis brands)****Clean shells. 3.25-3.5 Select size. Deep teardrop shape**

Located in the growing area MACCB23. Hidden down a dirt road in East Dennis MA lies 35 acres of aquaculture grants accessible by truck. Shared with locals and tourists, this group of farmers and system of tidal flats is a must see. Fed by 12ft ocean tides and Quivett Creek for nutrients, these oysters have a most uniquely sweet flavor of Cape Cod Bay. Crowes Pasture Beach is right at the mouth of Quivett Creek which separates the towns of Brewster and Dennis. Roughly 1 mile west is Sesuit harbor which is a busy fishing port for Cape Cod Bay. Being on miles of sandy tidal flats cleaned by 12 foot tides, we see a clean oyster both inside and out. Known for their plump meats, medium brine, notes of umami and a clean sweet mineral finish.

**Duxbury****Larger 4" Select size. Extra plump meats. Wide round shell shape**

Grown in Duxbury, Massachusetts. Their well-balanced flavor and sweet-buttery texture make them a great choice for the perfect Atlantic oyster. Duxbury Oysters come in three grades – Selects, Petites and Jumbo.

**Wellfleet Farm.****Classic farmed oysters. Deep cups. Clean dark shells. 3.25 – 3.5"**

Located smack in the middle of the Cape's most notorious oyster growing towns. One of the last known locations to support a thriving wild oyster population, Wellfleet makes for a great farm town.

**Lieutenant Island****Classic farmed oysters. Deep cups. Clean dark shells 3.25 – 3.5"**

The newest granted aquaculture sites in Wellfleet lie off the murky shoals of Lieutenant Island. South of its Inner Harbor counterparts, these give the same great profile you have come to know of Wellfleet oysters

**Spring Creek and Barnstable****Clean shells. 3-3.5 Select size. Deep teardrop shape**

Just before Barnstable Harbor turns into brackish Scorton's Creek is where you will find Scott and Paul growing some of the capes finest and well-known local oysters. Protected from weather, these grants are able to grow their oysters in cages with no lids! Big tides and fresh water food source gives these oysters their sweet mineral taste.

**King Caesar****Large 5-7" Duxbury oyster**

The XLs are more for real oyster lovers, Its flavor is more intense than that of a market-sized Duxbury Bay oyster, which is briny up front with a buttery and sweet finish. It's more powerful in flavor. You're getting more brine, and that's what it all boils back down to: It's just more oyster."

**Pleasant Bay 3.5". Deep Round Uniform Shells**

Grown on the outer Cape in Orleans, Pleasant Bay Oysters are a clean, briny oyster that tastes just like the ocean. With salinity level almost as high as ocean water, you'll be sure to get a dose of the Atlantic. These oysters consistently have beautiful, deep cups, and great meat fills. Pleasant Bay Oysters are always a solid choice, and we are proud to be distributing the best oysters from Little Pleasant Bay. Pleasant Bays as that is the body of water they are grown in (MASC61). Peter Orcutt's farm is called "Barley Neck Sea Farm" and is located in Orleans Ma. They use mostly floating bags for equipment. Pleasant Bay oysters are known for their high salt content and clean ocean finish.

**Plymouth Bay****Dark Deep Fluted Shells 3.25"**

Intertidal oyster from the famed mudflats of Plymouth, the same body of water that produces Rocky Nook, Duxbury, Standish Shore, and Island Creek. Classic Cape Cod Bay oyster profile: Briny, buttery, and rich, like seafood bisque. Really good. Nice size and shell shape.

**Sunken Meadow                      Clean and Round 3-3.25"**

Sunken Meadow Beach is a dreamy spot on the bay side of Cape Cod, just south of Wellfleet Harbor. The oysters grown there have the same briny Wellfleet flavor, with a more delicate, manicured shape from being grown in cages.

**Grand Cove and Great Island                      Deep Round Uniform Shells 3.25" – 4"**

The Oyster Pond Estuary is home to these fine oysters. Aquacultured for the half-shell market, Chatham oysters have plump meats with briny liquor and have clean, refreshing taste.

**West Bay                      Hard tide tumbled shell. Clean and Uniform. 3.5"**

There are a number of fresh water streams, marshes and estuaries that combine with clean water from Nantucket Sound and enter Cotuit Bay through the Wianno Cut and Cotuit Channels. This is the key to providing the oysters a rich and diverse food supply. Floating cages will hold seed for several weeks as they tap into the nutrient and oxygen-rich surface water which enable the oysters to grow very fast. Once the oysters have graduated from the floating bags, a variety of farming systems are used to complete the grow-out. West Bay is well known and demanded by oyster enthusiasts in many parts of the world for its naturally briny, Cape Cod flavors and perfectly, palatable half shell size.

**LEWIS BAY "Egg Island" "Dunbar" "FiddleHead"**

The bay is located on the south shore of the Cape, in the quaint village of Yarmouth Massachusetts. The cages are set to take advantage of the incoming and outgoing current as it tumbles the oysters almost daily. This produces a strong shell with exceptionally deep cups. The objective of using floating cages is to capture more of the flavors from the tides than the surrounding vegetation. The 3 ¼ - 3 ½" bronze shells were beautiful with a Classic teardrop shape and perfectly formed wide deep cups, impressive. Full Brine and Mineral flavor of the ocean with whispers of a crisp butter head leaf.