








North Gulf Farms Product Sheet

Name	Quantity	State	Description
North Gulf Select 	100ct Rack and Bag Cultured Suspended Culture	AL	3–3.5" deep cup with a bold, briny start and smooth, sweet finish. Hand-selected from Gulf farms for consistent large size and premium quality. Best availability when salinity is high and waters reach 75–90°F.
Admirals 	100ct Suspended Culture	AL	2.75-3" shell with a deep cup and balanced salty-sweet flavor. Harvested from a region known as "God's Water," between Fort Morgan and the mainland. Nightly tides raise salinity, enhancing flavor and consistency.
Naked Jades™ 	100ct Suspended culture	AL	2–2.5" petite shell, surprisingly meaty with a balanced salty-sweet flavor and a subtle hint of watermelon. A small oyster with big character and crowd-pleasing appeal.
Southern Gems™ 	100ct Floated Cage Farmed	AL	2-2.75" Petite oysters with dense meat in a small shell. Light salt up front with a clean, sugary-sweet finish. A premium petite with exceptional texture.
Southern Gentleman 	100ct	AL	3–3.5" deep cup with a salty start and smooth, sweet finish. A classic Gulf oyster, consistent in size and flavor for versatile menu appeal.
Point Aux Pins 	100ct	AL	2–2.5" petite shell with dense meat and a balanced salty-sweet flavor accented by a hint of watermelon. Small in size, big in character.
Navy Cove 	100ct	AL	2.75-3" Moderate brine with rich, creamy texture and a buttery body, finishing with a clean, cucumber-like sweetness. An oyster with balanced umami and refined appeal.

At North Gulf Farms, quality comes first. We source from trusted farms to deliver bold, consistent flavor, and if conditions aren't right, we wait to harvest—ensuring only the best oysters reach our customers.



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Name	Quantity	State	Description
Manatee Bay 	100ct	FL	2.75–3.25" cup, farmed in Florida's Wakulla Springs with high salinity and mineral-rich waters. Salty up front with a clean, sugary-sweet finish.
La Belle 	100ct Rack and Bag Cultured Oysters are placed in mesh bags then secured in elevated racks	LA	3.5–4.5" oysters farmed in the pristine waters of Golden Meadow, Louisiana. Briny-sweet up front with a salty finish and rich fat content, making them ideal for grilling. Comparable in flavor to classic Northeastern oysters.
La Belle Darlings 	100ct	LA	2.5–2.75" sturdy, hard-shelled Louisiana farmed oyster with a Pacific-style sweet-salty profile. Robust, sweet meat balanced by a bold, briny finish.
Miss Queens 	100ct	MS	2.75" average shell, farmed off Deer Island, Mississippi. Distinctive oysters with a natural fennel-spiced flavor that sets them apart.

Additional Products

Item	Quantity	State
Gulf Wild	100ct	TX LA
Gulf Wild	35lb	TX LA
IQF Half-Shell Trays Wild	144ct	TX LA
IQF Half Shell Tray Farmed	144ct	AL
1-Gallon Tubs (#5)	-	TX LA