

boomamoto[®]

OYSTERS
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a west coast style oyster with an east coast taste

boomamoto seed is raised in upwellers until its large enough to be hand planted, and farm-raised on the sandy bottoms of cape cod bay, west bay, and barnstable harbor.

boomamotos are shaken and stirred by nantucket sound's nutrient-rich waves until they reach a perfect balance of cape cod's subtle but full-bodied flavors.

impeccably clean, bright and lively their naturally smooth shells are polished, round and firm. their unblemished interior is as alabaster as a south sea pearl. always creamy, petite and deep cupped. they have a mind-blowing sweet finish that distinguishes them from anything else.

harvested each morning and shipped 52 weeks a year. boomamoto oysters are the purest expression of the sea and a true work of art at 2.5 inches.



location: cape cod bay, west bay, and barnstable harbor, ma

salt range: 27-30 ppt.

species: crassostrea virginica (eastern oyster)

grow out method: farm raised aquaculture

one perfect size: petite: 1" to 1.5"



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