



**What Chefs Want!®**

# OYSTER MENU

February 2021



### Boomamoto

*Cape Cod Bay, West Bay,  
Barnstable Harbor, MA*

**Item 18508**

**100 count / Size: 1"-1.5"**

Creamy, petite and deep cupped "Booms" have a mind-blowing sweet finish that distinguishes them from the rest.



### Connecticut Blue Points

*Long Island Sound*

**Item 48577**

**100 count / Size: 3 - 4"**

Fresh, crisp, firm texture with a sweet aftertaste that sparkles with salinity.



### Chesapeake's Best

*Delaware Bay*

**Item 48575**

**Medium 110 - 130 ct.**

**Item 48576**

**Large 80 ct.**

Easy opening and thick shelled.



### Fanny Bay

*Baynes Sound, BC*

**Item 48839**

**60 count / Size: 3"**

Sweet and salty with a pronounced cucumber finish.



### Kusshi

*Vancouver Island, BC, Canada*

**Item 48574**

**60 count / Size: 2.5"**

Deep cupped, meaty with a bright cucumber finish.



### Miyagi

*Puget Sound, WA*

**Item 49183**

**60 count / Size: 3 - 3.5"**

A smooth tender oyster with a savory finish



***We always carry a great selection of fresh shellfish!***

- Littleneck Clams 50 count - Item 48263
- Icy Blue Mussels 10 lb. bag - Item 48263
- Wild Mussels 2 lb. bag - Item 48264
- Dry U-10 Scallops 8 lb. can - Item 48231
- Dry U-15 Scallops 8 lb. can - Item 48232
- Dry U-7 Scallops 8 lb. can - Item 48233

*All Items are subject to change with availability*

