



What Chefs Want!®

OYSTER MENU

March 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.



Whale Rock

Mystic River, Connecticut

Item 48834

100 count / Size: 4"

Whale Rocks are singled out for their perfect shell shapes and generous sizes. Count on a four-inch, deep cupped, mineral-rich oyster.



Savage Blondes

Savage Harbour Bay, PEI

Item 05257

100 count / Size: 3"

A pronounced brine with crisp meats and a sweet, stony finish.

Also available:

Connecticut Blue Points -

Item 48577 / 100 count / Size 3-4"

Chesapeake's Best -

Medium - Item 48575 / Large - Item 48576



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

www.whatchefswant.com



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