

## Calm Cove Oysters

Calm Cove is located about halfway up the west side of Washington's Hood Canal, not far from the mouth of the Hama Hama River. They are grown intertidally on the beach and have the hard shell associated with that growing technique. The meats are relatively plump; their flavor starts mildly salty, then becomes somewhat sweet, and finishes with a fruity aftertaste. Size: 2.5".



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
<b>Flavor</b>	The flavor starts mildly salty, then becomes somewhat sweet, and finishes with a fruity aftertaste.
<b>Availability</b>	August - May
<b>Scientific Name</b>	Crassostrea gigas
<b>Location</b>	Hood Canal, WA (United States)