

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

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