

Duxbury Oysters

Duxbury Oysters are an East Coast oyster from one of the Massachusetts & Rhode Island oyster appellations. They are cultivated in the cold, grassy, nutrient rich waters of Duxbury Bay, which is actually a small bay within Cape Cod Bay. The steady southwesterly winds help blow warm waters away and as a result the waters here are colder than Cape Cod Bay with the result that Duxbury Oysters do not go into spawn. But they act as if they are going to spawn by building up the fat and glycogen stores which carry other oysters through the spawning process. These extra stores of fat & glycogen gives Duxbury Oysters there plump, buttery texture and taste. Size: Up to 3".



Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Very briny with plump meats set in deep cups with a sweet, buttery finish.
Availability	January - December
Scientific Name	Crassostrea virginica
Location	Duxbury, MA (United States)