

Fanny Bay Oysters

Fanny Bay Oysters have a full body and showcase the mineral flavors of the Baynes Sound, an area known for its rich and productive waters on the southern third of Vancouver Island. They have a tough shell from being tossed around on the rocky beaches of Fanny Bay and are harvested at a perfect half-shell size. Size: 3”.



Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Full brine with plump meats and a pronounced cucumber, mineral finish.
Availability	August - May
Scientific Name	Crassostrea gigas
Location	Baynes Sound, British Columbia (Canada)