

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

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| 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) |