

Hammersley inlet Oysters

Hammersley Oysters are a Pacific Northwest oyster from the South Puget Sound oyster appellation in Washington State. They are raised by the bag to beach method which combines two oyster farming methods. Rack & bag oysters are taken from their pampered environment and put into the beach cultured environment during their last 6 months before harvesting. This allows them to “toughen up” a bit, giving them stronger, less brittle shells and firmer meats. Size: 4”.



Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Deep-cupped, meaty, full-flavored with a mild brininess and a cucumber-mineral finish.
Availability	August - May
Scientific Name	Crassostrea gigas
Location	Hammersley Inlet, South Puget Sound, WA (United States)