

Hood Canal Oysters

Hood Canal is the quintessential Washington State oyster. These protected inlets and shorelines are the perfect environment to grow both wild and farmed Pacific beauties! Beach-grown in bottom bags and subjected to wave action to harden shells. Intertidally grown, the site goes dry at low tide, which strengthens the oyster’s abductor muscle. Size: 2.75”.

Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Light and clear brine with a crunchy meat and a bitter melon finish.
Availability	August - May
Scientific Name	Crassostrea gigas
Location	Hood Canal, WA (United States)

Image
Coming
Soon