

## Mirada Bay Oysters

Beach-grown 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: 3".

### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
<b>Flavor</b>	Tender meats, balanced brine and a crisp, citrus finish.
<b>Availability</b>	August - May
<b>Scientific Name</b>	Crassostrea gigas
<b>Location</b>	Hood Canal, WA (United States)

**Image  
Coming  
Soon**