

## 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

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

Image  
Coming  
Soon