

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