Pickering Passage Oysters

Pickering Passage is the body of water in southern Puget Sound, Washington that flows past the mouths of Hammersley, Totten, and Eld Inlets. It is a nutrient rich area that produces oysters that grow very quickly and that tend to have plump, full meats. They are cultured in the popular bag to beach method, reaching market size in about one year. Size: 3”.

Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Flavor begins with a mild saltiness, followed by what’s generally a full sweetness, and finishing with the fruity aftertaste common to pacific oysters.
Availability	August - May
Scientific Name	Crassostrea gigas
Location	Pickering Passage, WA (United States

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