

Rocky Nook Oysters

Rocky Nook Oysters are harvested mostly with a dredge, but will be handpicked in the very low tides of Kingston Bay. These oysters are grown on the bottom of the bay, giving them tough shells with a nice fluted pattern to the cups which can be seen decorating bars around the South Shore. The strength of the shells makes them a reliable local option known for a smooth shuck. Size: Up to 3.5".

Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Medium-high brine with silky meats and a buttery sweet finish.
Availability	June - December
Scientific Name	Crassostrea virginica
Location	Kingston, MA (United States)

Image
Coming
Soon