

## 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

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



**Image  
Coming  
Soon**