

## 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