

Watch House Point Oysters

These are grown on the historic Watch House Point oyster grounds located on the southern tip of the Eastern Shore of Virginia near the Atlantic Ocean. This area is known for its beautiful waters and great tasting shellfish. These are great roasting oysters, as their shells can be difficult to open for the novice shucker. Size: 3”.

Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Salty with hints of cucumber and melon.
Availability	January - December
Scientific Name	Crassostrea virginica
Location	Chesapeake Bay, Virginia (United States)

