

## Wianno Oysters

WiAnno Oysters are sustainably harvested by hand in the clear, cold waters of Cape Cod Bay. In the quaint seaside town of Barnstable, these delicate oysters are grown using a bottom rearing technique that allows the oyster meat to fully expand resulting in deep cupped full-bodied oysters. Cape Cod's nutrient-rich water provides the perfect environment for producing these superior tasting, sweet, briny oysters. Available fresh from harvest year-round, Aquanor's WiAnno Oysters are an unmatched specialty that cannot be beat! Size: 2.5" – 3".



### Product Details

<b>Pack Size</b>	Various
<b>Cooking Methods</b>	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
<b>Flavor</b>	Firm, plump meats set in deep cups with a sweet flavor and high brininess.
<b>Availability</b>	January - December
<b>Scientific Name</b>	Crassostrea virginica
<b>Location</b>	Southern Cape Cod, MA (United States)