

NAME	CODE	IN STOCK	AREA OF ORIGIN	FLAVOR PROFILE	CUP SIZE	COUNT
EAST COAST OYSTERS						
Raspberry Point	RPOY		New London Bay, Prince Edward Island	Salty, clean & particularly sweet, with the characteristic muskiness of Atlantic oysters.	Large	100 ct
Acadian Pearls	ANOY		New Brunswick	Clean briny flavor with a firm, crisp texture and a sweet, slightly mineral finish.		
Baby Shark	BIOY		Indian River Lagoon, FL	An oceany brine with umami flavor and notes of citrus.	Small	100 ct
Bay Breeze Oyster	BABOY		Stanhope, PEI	A tender texture with a clean, crisp brine and a light touch of sweetness	Small	100ct
Barnstable	BAROY		Cape Cod, MA	Sweet, nut -like flavor and firm meat.	Medium	100 ct
Barstool Cocktail	BARCOY		Prince Edward Island, Canada	Clean, crisp, salty yet sweet flavor.	Small	100 ct
Beach Plum	CBBOY		Wesport, MA	Moderate brine, sweet, soft meats, and a lingering stone finish.	Large	100 ct
Beau Soleil	BSOL		Miramichi Bay, NB	Very clean briny flavor with a crisp, snappy texture and a slight effervescent finish.	Small	100 ct
Beaver Tails	BSTOY		Narragansett Bay, RI	They have and elaborate briny flavor with hints of sweetness.	Large	100 ct
Belons	BELON		Harpswell, ME (seasonally available Oct-April)	They have a mild brininess, a potent coppery taste with a tannic accent and crisp bite to the plumb meats.	Medium	50 ct
Black Berry Point	BLPOY		Prince Edward Island, Canada	The clean crispness of a cold water oyster with a mild sweetness up front and a medium brininess on the finish.	Medium	100 ct
Blackberry	BLAOY	**1400**	Blackberry Hang Oyster Reef, VA	Mild briny flavor with a semi-firm texture and a slightly sweet finish.	Large	100 ct
Blue Hill Bay	BHOY		Blue Hill Bay, Maine	Crisp and clean with pronounced brine and a subtle sweetness.	Medium	100 ct
Blue Point Mid-Atlantic	BPMAOY	**500**	Virginia	It has a fresh crisp taste with good salinity. The meat is firm with a sweet briny finish.	Medium	100 ct
Blue Points CT	BPOYC	**1100**	Long Island Sound, CT	It has a fresh crisp taste with good salinity. The meat is firm with a sweet briny finish.	Large	100 ct
Boomamoto	BMOY		Barnstable, MA	Strong brine up front with a sweet finish.	Small	100 ct
Cascumpec	CSPOY		Prince Edward Island, Cascumpec	These oysters generally have a sweet and mild-briny flavour.	Large	100 ct
Cedar Key	CKOY		Cedar Key, FL	A salty punch with a sweet yet crisp finish.	Medium	100 ct
Chesapeake Bay	WUOY		Chesapeake Bay, VA	Very mild, but meaty. High yields, but low salt content.	Large	100 ct
Conways Cup	CROY		Cascumpec Bay, Prince Edward Island	Deep cups and full meats with mild brininess and lean, sweet finish.	Large	100 ct
Cooke's Cocktail	CNOY		Prince Edward Island, Canada	Very meaty, have full body flavor with a briny liquor and just a touch of sweetness.	Small	100 ct
Cupid's Arrow	CAOY		Damariscotta River, ME	Meaty & sweet with a touch of brine.	Small	100 ct
Damariscotta	DAMOY		Damariscotta River, ME	A mildly sweet and lemony flavor is noticeable as the saltiness abates.	Large	100 ct
Deep Cove	DDOY		Prince Edward Island, Canada	Deep coves have a medium highly salinity and full meats.	Medium	100 ct
Delaware Bay	DBOY		Delaware Bay, NJ	Mild briny flavor with a medium texture and a sweet, nutty finish.	Large	100 ct
Duxbury Oyster	OCOY		Duxbury Bay, MA	Very briny with plump meats set in deep cups.	Large	100 ct
East Beach Blonde	SBBOY		Rhode Island	Fresh open ocean flavor, with crisp brine and a soft umami fish.	Medium	100 ct
Edgewater	FEOY		Wareham, MA	The meat is dense and delicious. There is a complex root vegetable finish on these oyster after a salty kick.	Large	100 ct
Fire lake	FIROY		New Brunswick, Canada	Medium saline flavor which yields to a bright and clean finish.	Medium	100 ct
Fortune	FOOY		Prince Edward Island, Canada	Smooth and salty just like a dip in the North Atlantic.	Medium	100 ct
Foxley River	FSOY		Prince Edward Island, Canada	Good balance of fresh ocean taste and sweet notes finish. Oyster full of meat making it great to cook with.	Medium	100 ct
French Kiss	HOOT		New Brunswick, Canada (Valentine's Day only)	Full, plump meats with a sharp brininess followed by a mild sweetness on the finish.	Medium	60 ct
Gold Doubloon	GDOY		Sebastian, FL	Starting with a high salinity up front give you that brinier flavor with a savory finish.	Large	100 ct
Great Whites	GEOY		Cape Cod, MA	High salinity with a sweet after taste finish.	Medium	100 ct
Gulf Oysters	GTOY		Texas, Louisiana	Taste is mild and delicate spoon shaped is briny and firm. Also has a little rosted artichoke flavor.	Medium/Large	85/75 ct
Hammerhead	HAMAOY	**700**	Osterville, MA	Strong brine up front with a sweet finish.	Large	100 ct
Honey Moon	HONEY		New Brunswick, Canada	A firm, rich, plump flesh and salty flavour with a sweet, slightly lemony finish.	Medium	100 ct
Irish Point	IPOY		Rustico Bay, PEI Canada	A tender texture and sweet brine with a smooth mineral finish.	Medium	100 ct
Iroc	IROY		New Smyrna Beach Indian River, FL	Luscious delighful taste of the ocean. A smooth briny start with a sweet lean finish.	Medium	100 ct
Island Creek	ICOY		Duxbury, MA	Up-front notes of ocean brine and seaweed, and a smooth, sweet finish	Medium	100 ct
Jacksons Signature	JPOY		MA			100
James River	JROY	**2200**	James River, VA	Very mild briny flavor with a medium, plump texture and a mild finish.	Medium	100 ct

King's Point	KPOY		Chesapeake Bay, VA	Medium, buttery briny flavor with a semi-firm texture and smooth finish.	Large	100 ct
Lady Chatterly	LCOY		Northumbeland Strait, PEI	Overly briney flavor.	Large	100 ct
Le Petit Barachois	PBOY		Cymbria, Prince Edward Island	A deep cup and clean shells with a superb blend of sweet and salty.	Small	100 ct
Little Honey	LILOY		Apalachee Bay, FL	Super sweet and suculent plump flavorful and briney.	Large	100 ct
Love Shuck	LSHOY		Damariscotta River, ME	A crisp, mineral brine, a meaty texture and a sweet finish.	Cocktail	100 ct
Lucky Limes	LAOY		New London Bay, PEI	The firm, abundant and generous flesh opens on a balanced flavor of seaweed, with a silky citrus tone finish.	Small	100 ct
Malpeques	MPOY100		Prince Edward Island, Canada	They are easy to shuck and their meat has a rich, briny start and a fruit-like finish.	Ex-Large	100 ct
Merasheen Bay	MROY		Merasheen Island, Canada	Burst of lingering salinity on the front with a mélange of seaweed notes and a slight mineral taste.	Ex-Large	100 ct
Momma Mia	MOMOY		Prince Edward Island, Canada	Nice medium brine with a slightly fruity.	Small	100 ct
Moon Dancer	MEOY		Maine	Distinct sweet-salty taste profile duality, followed by a briny kiss.	Medium	100 ct
Murphy's Lucky Charm	LUOY		Stanhope, PEI	Briny flavor with a crisp texture and sweet finish.	Small	100 ct
Mystic	MAOY		Noank, CT	Balance of brine, sweetness and a hint of mineral.	Ex-Large	100 ct
Norumbega	NROY		Damariscotta River, ME	High burst of salt upfront with sugar and zinc throughout.	Cocktail	100 ct
North Shore Gold	NSGOY		Prince Edward Island, Canada	Their plump meat is packed full of flavor brisk brine with a sweet finish.	Large	100 ct
Northern Belle	NBOY		North Lake, PEI	A clean, crisp brine and a distinctly savory finish	Cocktail	100 ct
NY Blue Points	BPOY		NewYork, Long Island Norfolk	Medium salinity, springy meat, and a light mineral finish.	Large	100 ct
Olde Salts	OSOY		Chesapeake Bay, VA	The true taste of the ocean brings together sea side brininess with a smooth , clean follow through.	Medium	100 ct
Orchard Point	OPOY		Long Island, NY	They are very plump with rich sweet taste.	Large	100 ct
Osprey Point	OSPOY		Prince Edward Island, Canada	Top grade oyster with deep shells. Perfect on the half shell because of their salty liquor and sweet meat.	Medium	100 ct
Otter Choice	OTOY		Apalachee Bay, FL	Plump meats, medium high brininess and a mild clean sweetness, with melon finish.	Medium	100 ct
Oysterponds	OYOY		Long Island, NY	Strong briny flavor with a clean slightly sweet finish.	Medium	100 ct
Osterville	OSTOY		Massachuesetts	Big salt upfront with a slightly sweet finish	Small	100 ct
Peachtree	PEOY		Peachtree Point, VA	Medium briny flavor with a touch of sweetness, and a mild fruity finish.	Large	100 ct
Pemaquid Cove	PEMOY		Damariscotta River, ME	Strong brine upfront with a clean finish.	Medium	100 ct
Pleasant Cove	PLEOY		Damariscotta River, ME	A pronounced brine with a subtle sweetness.	Medium	100 ct
Pickle Point	PICKLE		New London Bay, PEI	Nice brine and rich tasting umami flovor firm meat, and slightly briny.	Medium	100 ct
Pink Lady	PLOY		Prince Edward Island, Canada	These deliciously delicate oysters taste like bacon or ham, and their flavor intensifies when its cooked.	Large	100 ct
Pink Moon	PDOY		Prince Edward Island, Canada	They have a wonderful salty tate clean flavor and sweet finish.	Medium	100 ct
Queens Cup	QUOY		Rustico Bay, PEI	Plump silky meat with a salty sweet taste and an earthy mineral finish.	Large	100 ct
Rappahannock	RAPOY		Rappahannock, VA	Sweet, buttery, full bodied taste with a refreshingly clean crisp finish.	Large	100 ct
Raspberry Point	RPOY		PEI National Park, PEI	Light, full bodied briny flavor with a crunchy texture and a smooth ocean finish.	Medium	100 ct
Saltwater Taffy	TAFFY		Barnegat Bay, NJ	Salty, yet succulent flavor, plump meat and a deep cup.	Small	100 ct
Salty Birds	SSTOY		Florida	Clean, salty, plump and full of flavor.	Medium	100 ct
Stags	SGOY		PEI			
Salty Mariners	SMOY		Damariscotta River, ME	Known for their full, plump meat the flavor comes across as buttery cream with salt and finish clean and sweet.	Medium	100 ct
Salute	SALOY		Prince Edward Island, Canada	Plump and round with a briny, sweet taste.	Medium	100 ct
Sassys	STAOY		Prince Edward Island, Canada	Tender and juicy, with a delicious balance of salty and sweet and have a crisp, almost lettuce like finish.	Large	100 ct
Savage Blonde	SAOY	**800**	Savage Harbor Bay, PEI	Sharp briny flavor with a crispy texture and a clean, stony finish.	Large	100 ct
Sex On The Bay	SXOY		New Brunswick, Canada	Plum meat, and perfect brine with a sweet mineral finish .	Large	100 ct
Shamrock	WSOY		Mobjack Bay, VA	Distinct salty flavor, and plump meats	Small	100 ct
Shenanigans	SSOY		Prince Edward Island, Canada	A sweet, crisp, and a briny finish.	Medium	100 ct
Ship Wreck Select	SPOY		Prince Edward Island, Canada	Sweet briny flavor with a well-rounded crispy texture and a clean, refreshing finish.	Medium	100 ct
Summer Love	SLOY		Prince Edward Island, Canada	Creamy flavor with a touch of citrus and slightly salty finish	Medium	100ct
Summer Salts	SSTOY		Apalachee Bay, FL	Super sweet and suculent plump flavorful and briney.	Medium	100 ct
Sweet Island Kiss Petites	SWIKOY		Prince Edward Island, Canada	Salty punch with a grassy but crisp finish.	Medium	200 ct
Sweet Petites	PSOY		Prince Edward Island, Canada	Their thick russet colored shells enclose fattened meats that possess a briny blast and mild chew.	Medium	100 ct
Tidal Treasures	TIDOY		Stanhope, PEI	Briny flavor with a crisp texture and sweet finish.	Small	100 ct
Tiny Dancer	TIOY		Maine	Start with a big briny kiss and finish with a sweet glow.	Petite	100 ct
Village Bay	VILOY		Richibucto-Village, Canada	Distinctive, salty flavor and meaty texture. Filled with protein and Omega 3 fats.	Medium	100 ct
Wampum's	WUOY		Chesapeake Bay, VA	A balance of salt and sweet, and a savory butter/cream finish.	Medium	100 ct
MOOKIEMOTO	MMIOY					100 ct
Wellfleet	WELL	**700**	Wellfleet, MA	Strong briny flavor with a crisp texture and a crisp, clean finish.	Large	100 ct
Wiannos	WAOY		Southern Cape Cod Bay, MA	Strong briny flavor with a firm, plump texture and a sweet finish.	Jumbo	100 ct
Wild Goose	WGOY		Narragansett Bay, RI	Strong brine up front with an earthy, mineral finish.	Medium	100 ct
WHITE STONE	WSOY		Rappahannock River, VA	A well-balanced and textured product of the Chesapeake Bay's uniquely sweet and salty waters.	Medium	100 ct
Riptides	RHOY					
Choptank Sweets	CSOY		Choptank Tributary, MD	Classic Chesapeake brine with a rich, creamy texture and a crisp finish.	Large	100 ct
Eel Lake	EKOY		Eel Lake, Nova Scotia	Medium salinity, firm meat, and a grassy finish.	Medium	100 ct
STAY FRESH OYSTERS	SFOY		Florida			100 ct
WEST COAST OYSTERS						

Big Cove Steamboat	STOY		South Puget Totten Inlet	These hood canal oyster have firm, plump meats with mild brine and smooth sweet finish.	Medium	60 ct
Buckley Bay	BUTOY		Denman Island, BC	Sweet flavor with a light brine finish and earthy organic undertones.	Large	60 ct
Chef Creek	CHEF		Baynes Sound, BC	Briny flavor with a semi-firm texture and a sweet lettuce finish.	Medium	60 ct
Cortes Island	CIOY		Deep Bay, BC	Delicate meats with a mild brininess and a sweet finish.	Medium	60 ct
Cranberry Creek	CBCOY		Oakland Bay, WA	Bold brininess, crisp, clean flavor, honeydew notes.	Large	60 ct
Dabob Bay	DAOY		Outer Hood Canal, WA	Clean briny flavor with a crisp, creamy texture and a fresh melon finish.	Large	60 ct
Deer Creek	DCOY		South Hood Canal, WA	Deep cupped with full meat, a crisp brininess clean flavor and mild mineral finish.	Large	60 ct
Denman Island	DIOY		Vancouver Island, BC	A clean, sweet flavor, a medium brininess and watermelon finish.	Large	60 ct
Drunken Kiss	DKOY		Marin Bay, CA	A clean briny flavor with a semi-firm texture and a complex metallic finish.	Medium	60 ct
Elkhorn	ELSOY		Nemah, WA	They are meaty and briny, even mineral with a strong finish.	Medium	60 ct
Evening Cove	EVCOY		British Columbia			
Fanny Bay	FBOY	**360**	Baynes Sound, BC	Mild briny flavor with a firm texture and a pronounced cucumber finish.	Large	60 ct
Fat Bastard	FATOY		Washington State	Strong brininess with a firm, plump texture and a sweet finish.		60 ct
Glacier Point	GROY		Halibut Cove, AK	Dynamic briny flavor with a medium texture and a bright vegetal finish.	Small	60 ct
Hammersley	HIOY		Hammersley Inlet, WA	Very creamy with a sweet finish. Not briny at all.	Small	60 ct
Hood Canal	HOOD		Hood Canal, WA			60 ct
Kisu	KISOY		British Columbia	A sweet oyster that tastes mild rather than salty.	Small	60 ct
Kumamotos	KUOY	**660**	California	Deep cupping and highly sculptured, fluted shell, smooth and fruity flavor.	Cocktail	60 ct
Kusshi	KSOY		Deep Bay, BC	Delicate briny flavor with a semi-firm texture and a bright cucumber finish.	Small	60 ct
Kumamotos	KUOY1		Washington State	Deep cupping and highly sculptured, fluted shell, smooth and fruity flavor.	Cocktail	60 ct
Little Skookum	LSOY		Puget Sound, WA	Sweet, musky oysters with mild salinity.	Medium	60 ct
Malaspina	MAPOY		British Columbia	Plump, creamy white meats with a mild, sweet flavor, medium brininess and a watermelon accent.	Medium	60 ct
Okeover Inlet	OKOY		British Columbia	Nice salinity and size with a fairly deep cup.	Medium	60 ct
Olympic View	OLOY		Washington State	High brininess with small meats and a sweet, coppery or metallic flavor.	Small	60 ct
Peale Point	PPOY		Washington State	Springy meat with a gentle brine and sweet mushroom finish.	Medium	60 ct
Royal Miyagi	MIOY	**300**	Mud Bay, BC	Mild briny flavor with a semi-firm texture and a kiwi like finish	Medium	60 ct
Samish Bay	SBOY		Samish Bay, WA	Medium brininess and a mild, sweet flavor.	Large	60 ct
Sand Dollar	SENOY		British Columbia	Medium briny flavor, mild sainity, with plump texture.	Medium	60 ct
Sea Inlet	SEIOY		Sooke Basin, BC	Salty brine taste with tender texture and a mild fruity finish.	Cocktail	60 ct
Stellar Bay	STBOY		Deep Bay, BC	Clean briny flavor with a firm, creamy texture and a crisp, fruity finish.	Medium	60 ct
Shigoku	SHOY		Washington State	Strong briny flavor with a firm, plump texture and sweet, aromatic finish	Cocktail	60 ct
Totten Inlet	TOTOY		Totten Inlet, WA	Medium sweet briny flavor with a creamy texture and a complex seaweed finish.	Medium	60 ct
WILLAPA BAY	WILOY		Washington State	Mild briny flavor with a creamy texture and a subtle kelp finish.	Medium	60 ct
BEACH GLASS	BGOY		Washington State	Clean and crisp with fresh flavors	Cocktail	60 ct