



BLUE ISLAND OYSTERS

Oyster Origins & Taste Profiles

** Please note: The varieties listed are carried or may be special ordered when they are seasonally available. Please check with our sales team to determine current pricing and availability if you are looking for a particular variety listed here.

Oyster Name	Coast	State/ Province	Merroir	Farm/ Wild	Species	Approx Size	Taste Profile
Arrowhead	East	Virginia	Little Machipongo Inlet	Farm	<i>virginica</i>	Small	Medium salinity, plump meat, smooth buttery finish
Belon	East	Maine	Casco Bay	Wild	<i>edulis</i>	Large	Medium salinity, firm plump body, strong copper finish
Big Rock	East	Massachussetts	East Dennis	Farm	<i>virginica</i>	Small	
Black Duck Salt	East	Virginia	Hog Island Bay	Farm	<i>virginica</i>	Medium	High salinity, meaty texture, earthy finish
Blue Island No. 9	East	New York	Peconic Bay	Farm	<i>virginica</i>	Small	Mild salinity, creamy texture, earthy mineral finish
Blue Whale	East	New York	Long Island Sound	Wild	<i>virginica</i>	Large	Medium salinity, crisp body, earthy mineral finish
Capital	West	Washington	Spencer Cove	Farm	<i>gigas</i>	Small	Pure, crisp, sea salt flavor with a clean finish
East Beach Blonde	East	Rhode Island	Ninigret Pond	Farm	<i>virginica</i>	Medium	Medium salinity, sweet crisp body, seaweed finish
Goose Point	West	Washington	Totten Inlet	Farm	<i>gigas</i>	Small	Light salinity, plump body, seaweed finish
Great Gun	East	New York	East Moriches Bay	Farm	<i>virginica</i>	Small	
Great South Bay	East	New York	Great South Bay	Farm	<i>virginica</i>	Medium	High salinity, sweet crisp body, celery-salt finish
Hurricane Island	East	New Brunswick, Canada	Northumberland Strait	Farm	<i>virginica</i>	Small	High salinity, clean crisp flavor with a nutty finish
Kumamoto WA	West	Washington	Oakland Bay	Farm	<i>sikamia</i>	Small	Light salinity, smooth texture, sweet fruit flavor
Kusshi	West	British Columbia, Canada	Deep Bay	Farm	<i>gigas</i>	Small	Light salinity, meaty texture, mild fruity finish
Little Gun	East	New York	East Moriches Bay	Farm	<i>virginica</i>	Small	
Malpeque	East	Prince Edward Island, Canada	Hillsborough River	Wild	<i>virginica</i>	Medium	Medium salinity, meaty texture, clean finish
Mermaid Cove	East	Prince Edward Island, Canada	Hillsborough River	Wild	<i>virginica</i>	Medium	Medium salinity, meaty texture, clean finish



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Navy Point	East	New York	Huntington Bay	Wild	<i>virginica</i>	All Sizes	Medium salinity, sweet crisp body, high mineral finish
Neptune's Choice	West	Washington	Totten Inlet	Farm	<i>gigas</i>	Medium	Medium salinity, sweet creamy body, melon finish
Pemaquid	East	Maine	Damariscotta River	Farm	<i>virginica</i>	Small	High salinity, sweet crisp body, nutty finish
Pebble Beach	West	Washington	Hood Canal	Farm	<i>gigas</i>	Medium	Light salinity, full body, cooked greens/seaweed finish
Pink Moon	East	Prince Edward Island, Canada	New London Bay	Farm	<i>virginica</i>	Small	High salinity, clean flavor, creamy citrus finish
Pleasant Bay	East	Massachusetts	Little Pleasant Bay	Farm	<i>virginica</i>	Small or Medium	Moderate salinity, pleasantly tender meat, and a clean savory finish.
Plymouth Rock	East	Massachusetts	Duxbury Bay	Farm	<i>virginica</i>	Medium	Medium salinity, sweet crisp body, savory butter finish
Powder Point	East	Massachusetts	Duxbury Bay	Farm	<i>virginica</i>	Small	Salty sweet, plump meat with a strikingly clean finish
Riptide	East	Massachusetts	Westport River	Farm	<i>virginica</i>	Small or Medium	Sweet and briny with a robust meat and satisfying mineral finish.
Royal Miyagi	West	British Columbia, Canada	Baynes Sound	Farm	<i>gigas</i>	Medium	Mild salinity, smooth textured meats, with a kiwi like finish
Shibumi	West	Washington	Henderson Inlet	Farm	<i>gigas</i>	Small	Plump buttery meat, light salinity, sweet finish
Shigoku	West	Washington	Samish Bay	Farm	<i>gigas</i>	Small	Firm meats, briney bite, clean, sweet flavor with a hint of cucumber and melon
Stellar Bay Gold	West	Canada	Deep Bay	Farm	<i>gigas</i>	Large	Light salinity, sweet creamy body, watermelon finish
Tavern Island	East	Connecticut	Norwalk Harbor	Wild	<i>virginica</i>	All Sizes	Supple and full meats with a round and savoury finish
Washburn Island	East	Massachusetts	Waquoit Bay	Farm	<i>virginica</i>	Medium	Firm meats, moderate-high salinity, finished with a uniquely sweet clean taste
Wellfleet	East	Massachusetts	Wellfleet Harbor	Farm	<i>virginica</i>	Medium	Sharp salinity, plump meats with a seaweed finish
White Stone	East	Virginia	Wind Point	Farm	<i>virginica</i>	Medium	Plump firm meats, vegetal mushroom notes up front with a salty miso finish



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Wild Fire Island	East	New York	Mecox Bay	Wild	<i>virginica</i>	Medium	Medium salinity, notes of green wood, mild mineral finish
Wild Goose	East	Rhode Island	Narragansett Bay	Farmed	<i>virginica</i>	Medium	Medium salinity, smooth silky meats, sweet finish