



# BLUE ISLAND OYSTERS

## Oyster Origins & Taste Profiles

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Oyster Name	Coast	State/Province	Merroir	Farm/Wild	Species	Approx Size	Taste Profile
<b>Arrowhead</b>	East	Virginia	Little Machipongo Inlet	Farm	<i>virginica</i>	Small	Medium salinity, plump meat, smooth buttery finish
<b>Belon</b>	East	Maine	Casco Bay	Wild	<i>edulis</i>	Large	Medium salinity, firm plump body, strong copper finish
<b>Big Rock</b>	East	Massachusetts	East Dennis	Farm	<i>virginica</i>	Small	Medium salinity, notes of umami, clean sweet mineral finish
<b>Black Duck Salt</b>	East	Virginia	Hog Island Bay	Farm	<i>virginica</i>	Medium	High salinity, meaty texture, earthy finish
<b>Blue Island No. 9</b>	East	New York	Peconic Bay	Farm	<i>virginica</i>	Small	Mild salinity, creamy texture, earthy mineral finish
<b>Blue Pearl</b>	East	New York	Great South Bay	Farm	<i>virginica</i>	Medium	High salinity, sweet crisp body, celery-salt finish
<b>Blue Point</b>	East	New York	Long Island Sound	Wild	<i>virginica</i>	Medium	Medium salinity, crisp body, earthy mineral finish
<b>Blue Whale</b>	East	New York	Long Island Sound	Wild	<i>virginica</i>	Large	Medium salinity, crisp body, earthy mineral finish
<b>Cedar Island</b>	East	Rhode Island	Point Judith Pond	Farm	<i>virginica</i>	Small	Medium salinity, creamy meats, complex mineral finish
<b>East Beach Blonde</b>	East	Rhode Island	Ninigret Pond	Farm	<i>virginica</i>	Medium	Medium salinity, sweet crisp body, seaweed finish
<b>Goose Point</b>	West	Washington	Totten Inlet	Farm	<i>gigas</i>	Small	Light salinity, plump body, seaweed finish
<b>Great Gun</b>	East	New York	Moriches Bay	Farm	<i>virginica</i>	Medium	Up front burst of brine, complex mineral body, sweet seagrass finish
<b>Harbor Point</b>	East	Massachusetts	Barnstable Harbor	Farm	<i>virginica</i>	Medium	Medium salinity, sweet crisp body, savory butter finish
<b>Hurricane Island</b>	East	New Brunswick, Canada	Northumberland Strait	Farm	<i>virginica</i>	Small	High salinity, clean crisp flavor with a nutty finish
<b>Irish Point</b>	East	Prince Edward Island, Canada	New London Bay	Farm	<i>virginica</i>	Small	High salinity, clean flavor, creamy citrus finish
<b>Kiwi Cups</b>	West	New Zealand	Hauraki Gulf	Farm	<i>gigas</i>	Small - Medium	Medium salinity, firm plump body, cantaloupe rind finish
<b>Kumamoto Baja</b>	West	Baja CA	San Quintin, Mexico	Farm	<i>sikamia</i>	Small	High salinity, tender plump meat.
<b>Kumamoto WA</b>	West	Washington	Oakland Bay	Farm	<i>sikamia</i>	Small	Light salinity, smooth texture, sweet fruit flavor



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<b>Kusshi</b>	West	British Columbia, Canada	Deep Bay	Farm	<i>gigas</i>	Small	Light salinity, meaty texture, mild fruity finish
<b>Little Gun</b>	East	New York	Moriches Bay	Farm	<i>virginica</i>	Small	Up front burst of brine, complex mineral body, sweet seagrass finish
<b>Malpeque</b>	East	Prince Edward Island, Canada	Hillsborough River	Wild	<i>virginica</i>	Medium	Medium salinity, meaty texture, clean finish
<b>Mermaid Cove</b>	East	Prince Edward Island, Canada	Hillsborough River	Wild	<i>virginica</i>	Medium	Medium salinity, meaty texture, clean finish
<b>Montauk Point</b>	East	New York	North Lake Montauk	Farm	<i>virginica</i>	Small	Medium salinity, rounded meats, pure briny finish
<b>Moo Moo Island</b>	East	New York	Mecox Bay	Wild	<i>virginica</i>	Medium	Medium salinity, notes of green wood, mild mineral finish
<b>Moondancers</b>	East	Maine	Damariscotta River	Farm	<i>virginica</i>	Medium	High salinity, sweet crisp body, nutty finish
<b>Naked Cowboy</b>	East	New York	Long Island Sound	Wild	<i>virginica</i>	All Sizes	Medium salinity, sweet crisp body, earthy mineral finish
<b>Navy Point</b>	East	New York	Huntington Bay	Wild	<i>virginica</i>	All Sizes	Medium salinity, sweet crisp body, high mineral finish
<b>Neptune's Choice</b>	West	Washington	Totten Inlet	Farm	<i>gigas</i>	Medium	Medium salinity, sweet creamy body, melon finish
<b>Nisqually</b>	West	Washington	Henderson Inlet	Farm	<i>gigas</i>	Medium	Light salinity, sweet creamy body, buttery finish
<b>Oak Beach</b>	East	New York	Great South Bay	Farm	<i>virginica</i>	Medium	Medium salinity, sweet crisp body, pine and anise finish
<b>Olympia</b>	West	Washington	Pugent Sound	Wild	<i>lurida</i>	Very Small	Medium salinity, sweet creamy body, copper celery-salt finish
<b>Pemaquid</b>	East	Maine	Damariscotta River	Farm	<i>virginica</i>	Small	High salinity, sweet crisp body, nutty finish
<b>Pebble Beach</b>	West	Washington	Pickering Passage	Farm	<i>gigas</i>	Medium	Light salinity, full body, cooked greens/seaweed finish
<b>Pink Moon</b>	East	Prince Edward Island, Canada	New London Bay	Farm	<i>virginica</i>	Small	High salinity, clean flavor, creamy citrus finish
<b>Pleasant Bay</b>	East	Massachussets	Little Pleasant Bay	Farm	<i>virginica</i>	Small or Medium	Moderate salinity, pleasantly tender meat, and a clean savory finish.
<b>Plymouth Rock</b>	East	Massachussets	Duxbury Bay	Farm	<i>virginica</i>	Medium	Medium salinity, sweet crisp body, savory butter finish



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<b>Powder Point</b>	East	Massachusetts	Duxbury Bay	Farm	<i>virginica</i>	Small	Salty sweet, plump meat with a strikingly clean finish
<b>Royal Miyagi</b>	West	British Columbia, Canada	Baynes Sound	Farm	<i>gigas</i>	Medium	Mild salinity, smooth textured meats, with a kiwi like finish
<b>Salt Works</b>	East	Virginia	Occohannock Creek	Farm	<i>virginica</i>	Medium	Medium salinity, sweet crisp body, mineral finish
<b>Shibumi</b>	West	Washington	Henderson Inlet	Farm	<i>gigas</i>	Small	Plump buttery meat, light salinity, sweet finish
<b>Shigoku</b>	West	Washington	Samish Bay	Farm	<i>gigas</i>	Small	Firm meats, briney bite, clean, sweet flavor with a hint of cucumber and melon
<b>Shooting Point</b>	East	Virginia	Nassawadox Creek	Farm	<i>virginica</i>	Medium	Medium salinity, full meaty texture, earthy finish
<b>Silver Fox</b>	East	New York	Napeague Bay	Wild	<i>virginica</i>	Small	High salinity, full firm and clean meat, with a buttery finish
<b>Skookum Inlet</b>	West	Washington	Little Skookum Inlet	Farm	<i>gigas</i>	Small	Plump buttery meat, light salinity, sweet finish
<b>Stallion</b>	East	New York	Great South Bay	Farm	<i>virginica</i>	Small	Medium salinity, plump meats, celery-salt finish
<b>Stellar Bay Gold</b>	West	Canada	Deep Bay	Farm	<i>gigas</i>	Large	Light salinity, sweet creamy body, watermelon finish
<b>Tavern Island</b>	East	Connecticut	Norwalk Harbor	Wild	<i>virginica</i>	All Sizes	Supple and full meats with a round and savoury finish
<b>Totten Inlet</b>	West	Washington	Pickering Passage	Farm	<i>gigas</i>	Medium	Light salinity, sweet creamy body, cantaloupe finish
<b>Wellfleet</b>	East	Massachusetts	Wellfleet Harbor	Farm	<i>virginica</i>	Medium	Sharp salinity, plump meats with a seaweed finish
<b>Wild Blue Island</b>	East	New York	Long Island Sound	Wild	<i>virginica</i>	All Sizes	Medium salinity, sweet crisp body, earthy mineral finish
<b>White Stone</b>	East	Virginia	Wind Point	Farm	<i>virginica</i>	Medium	Plump firm meats, vegetal mushroom notes up front with a salty miso finish
<b>Wild Goose</b>	East	Rhode Island	Narragansett Bay	Farmed	<i>virginica</i>	Medium	Medium salinity, smooth silky meats, sweet finish