

Common Oyster Varieties and Descriptions

Chef's Creek Oysters

Location: Baynes Sound, east Vancouver Island, British Columbia

Size: Up to 3"

Flavor: Chef's Creek Oysters have a shallow cup with ivory meat and a dark black mantle. They are creamy with a high brininess and sweet flavor.



Kusshi Oysters

Location: Deep Bay, Vancouver Island, British Columbia

Size: Up to 2 ½"

Flavor: Kusshi Oysters have deep cups with meaty flesh and a very clean, delicate flavor.



Komo Gway Oysters

Location: Baynes Sound, E. Vancouver Island, British Columbia

Size: Up to 4"

Flavor: Komo Gway Oysters are firm fleshed with a refreshing briny taste and vibrantly colored mantel. They have a subtle note of cucumber & a slightly sweet finish.



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Kumamoto Oysters

Location: South Puget Sound, WA -or- Humbolt Bay, CA

Size: 2" - 3"

Flavor: Kumamoto Oysters are deep-cupped with petite meats, have a mild brininess, sweet flavor and a honeydew finish. They are a favorite for beginning oyster eaters and connoisseurs.



Royal Miyagi Oysters

Location: Sunshine Coast, Strait of Georgia, British Columbia

Size: up to 4"

Flavor: Royal Miyagi Oysters have smooth textured meats with a mild brininess and kiwi-like finish.



Malpeque Oysters

Location: Malpeque Bay, PEI

Size: 3" - 4"

Flavor: Moderate brine with a meaty bite and a quick, clean finish



Raspberry Point Oysters

Location: Prince Edward Island National Park, Prince Edward Island, Canada

Size: Up to 3"

Flavor: Raspberry Point Oysters have a high brininess, clean flavor with a sweet finish



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