

Superior Foods Oysters

West Coast Oysters



CANOE LAGOON OYSTER – Blaschke Island, Alaska, USA

Canoe Lagoon's are a medium to large choice oyster that are farm raised in a remote cove of Blaschke Island, Alaska. On this long line farm the finished oysters boast a hard/durable shell due to the ultra-cold waters of the region and short yearly growth period. The high algae counts in the water at the farm give the oyster a healthy starting point and vibrant coloration. The 3 ½ to 4 inch shells are full of meat and have a distinct fruity aroma to them. Most people taste the distinctive watermelon finish to the oyster that is very noticeable in the Alaskan oysters. A nearly 5000 mile journey from Blaschke Island Alaska to your plate.

EFFINGHAM OYSTER – Effingham Inlet, British Columbia, Canada

These premium fresh oysters are nurtured and grown in the deep waters of Effingham Inlet on the West Coast of Vancouver Island. This remote, pristine environment produces oysters perfect for serving on the half shell but can be hard to source year round. The 2 to 3 inch Effingham Inlets have plump cream-colored meat with a vibrant, briny flavor and a smooth lettuce-like finish. On-site conditioning with tumbler guarantees uniform size, deeper cups and clean, hard shells. Available year round, weather depending.

FANNY BAY OYSTER – British Columbia, Canada

This 3 to 3 ½ inch beauty hails from Baynes Sound, British Columbia. This is a tray-cultured oyster that is consistently chipped throughout the growth process. Well recognized across the country and beyond, Fanny Bay oysters yield a perfectly ridged, plump meat and is an easy to open bivalve perfect for any raw bar. Oyster connoisseurs will notice an immediate sweet citrus flavor followed by a slightly metallic aftertaste. The aroma is often compared to watermelon. Available year round.

GIGA-MOTO OYSTER - Deep Bay, British Columbia, Canada

A farm raised oyster out of Deep Bay, British Columbia. The delicate Giga Moto is a small (1.5"-2") oyster that serves as a nice midpoint between the amazingly small Japanese Kumamoto and your ordinary pacific coast, *Crassostrea gigas* selection. With its slightly smoky vegetable like finish, the Giga Moto is a great oyster to start off any meal or oyster binge. Available year round.

KUMAMOTO OYSTER – Puget Sound, Washington, USA

Native to Japan, the Kumamoto is definitely a small giant among oysters, but not because it's large. It is, in fact, quite small, ranging in size from 1 ½ to 2 inches. With its deep cupping and highly sculptured, fluted shell, this smooth, fruity oyster has a huge dedicated fan club that spans the globe. Available year round, supply dependent.

WEST COAST OYSTERS *(continued)*

KUSSHI OYSTER – Deep Bay, British Columbia, Canada

“Kusshi” can be found in just about any Japanese-American dictionary defined a number of ways that mean: OUTSTANDING, ULTIMATE, and PREEMINENT. This choice oyster is no different and demands consideration as one of the finest oysters on the market. Although most growers still harvest as a small cocktail grade oyster, it is loaded with Pacific flavors that finish clean and crisp. They are a cinch to shuck and the round shells clearly show the sincere attention paid to them during their growth stages. Limited supply most of the year and the oyster’s distinct look and taste make the Kusshi an oyster to aggressively pursue when available. Share with your friends and clients that deserve them and you’ll want to keep the rest for yourself. Kusshi will aggressively compete with the most sought after oyster varieties in the finest establishments across the country.

OLYMPIA OYSTER - Shelton, Washington, USA

The Olympia oyster is the native oyster species of the Pacific Coast of the United States. The oyster is very small...even full grown, the shell is approximately the size of a 50 cent piece (2 - 2 1/2 inches). Olympia oysters barely escaped extinction from over consumption during the late 19th and early 20th century and farming them is now the only method of bringing them to market. Being so small and delicate, they must be harvested by hand (with the aid of a long-tined fork) at low tide and transported to a sorting house where the fingernail size seed is gently separated by hand from the market size Olympia Oysters. This method has not changed in since the mid 1800’s. A bite size plump meat with intense smoky flavor nestled inside copper color shells. Available from September through May.

PACIFIC RIM OYSTER - Vancouver Island, British Columbia

On the western shores of Vancouver Island, British Columbia there is a deep body of water known as Barkley Sound. The sound pushes up against the rugged “ocean-side” coast of the island into a number of small coastal bays and estuaries. A large set of phytoplankton bloom in these waters and provide a diverse food set for the filter feeding oyster inhabitants. This results in a broad spectrum of ocean flavors in these perfectly farmed animals. A signature blackish edge around the mantle of oysters is evident and the colors in the shell can be quite vibrant. These are one of the larger size Pacific raised oysters with a full body and typical creamy texture associated with the resident gigas species. Most shell lengths will run between 3-4 inches and are usually available year round thanks to a consistent grow-out and planting schedule.

ROYAL MIYAGI OYSTER – Sunshine Coast, British Columbia, Canada

Royal Miyagi Oysters are a small to medium choice oyster from a secluded farm in British Columbia located on the Sunshine Coast. A limited number of Miyagi’s are harvested weekly making this oyster one of the hardest oysters to source from Canada. The farm location was selected to take advantage of the nutrient-rich waters’ tidal flush from the Okeover, Lancelot, and Malaspina Inlets. Royal Miyagi Oysters are grown on specially designed longlines for a two-year period which keep the growing oysters free to feed and grow without being setback by competing sea life. Before harvest the oysters are moved to the beach to harden and shape the shells for approximately a six-month period. The Royal Miyagi Oyster has a smooth texture and mild flavor with a kiwi-like aftertaste. This 2 to 4 inch oyster is available year round in small quantities.



Superior Foods Oysters

East Coast Oysters



BEAVERTAIL OYSTERS® - East Passage, Narragansett Bay, Rhode Island, USA

Beavertail Oysters® are grown from planted seed at Saltwater Farms' in the East Passage of Narragansett Bay, Rhode Island. Held in suspended trays as deep as 20-40ft below the surface, Beavertail Oysters® offer the true taste of open ocean water that pushes its way up into glacially cut passages of Narragansett Bay. Beavertail Oysters® are cleaned, graded and replanted several times during their grow-out cycle. Click on the "Sustainable" link on our website to view pictures of this unique and ecologically sensitive farm practice. Beavertail Oysters® will reflect its name by a range in size and shape characteristic of a Beaver's tail. Available year round. An American Mussel Harvesters exclusive.

BELON (NORTH AMERICAN FLAT) OYSTER – Casco Bay Area, Maine Coast, USA

Harvested from the cold, clean waters of Maine, American Mussel Harvesters, Inc. would like to present to you our North American Flat. The shell immediately catches the eye with its nice round shape and somewhat shallow cup (3 to 5 inches). Though an oyster, the shell somewhat resembles that of a scallop with the beautiful ridges running symmetrically from hinge to lip. The vibrant green color of the shell comes from the naturally growing algae in the harvest area that attaches to the shell. Upon shucking you will notice a beautiful firm meat and very large abductor muscle. The flavor begins with a nice salt content quickly followed with a strong metallic finish and as author Rowan Jacobsen describes them in his book *A Geography of Oysters*, "these wild oysters are as powerful as any on the planet, redolent of fish and zinc and umami-not for the faint of heart." Shucking *Ostrea edulis* requires a more delicate touch than most *gigas* or *virginica* species. Due to the shape of the oyster and the strength and location of the abductor muscle, a longer knife may be preferred.

CANADA CUP OYSTER™ - Prince Edward Island, Canada

A round, 3 to 3 ½ inch medium choice, WILD harvested oyster from Prince Edward Island. The consistent size and well-formed cups define this oyster. A moderately salty flavor with a very firm meat; definitely a must have on your raw bar menu. Availability is typically strong from Spring until early Winter. An American Mussel Harvesters exclusive.

CHATHAM OYSTERS – Oyster - Chatham, Massachusetts

Chatham, Massachusetts is located at the southeast tip of Cape Cod. Originally settled by The Monomoyick Indians and later by the English, The Monomoyicks sustained themselves with well-established farms, hunting and fishing (including shellfish). Located ¾ of a mile inland to the West and 1 ½ miles inland to the North, Oyster Pond has been producing Chatham Oysters on the same lease site for more than 30 years now. The first glance at these oysters provides visual evidence as to the care put into the oyster during growth. A carefully chipped shell during growth yields a nice 3 inch shell with a complementary deep cup with hints of brown and green color-tones. Easy to shuck and even better to devour, Chatham Oysters "will delight your taste buds by their quick shot of fresh salty liqueur followed by the sweet infusion of the muscle and rich meaty body." (www.chathamoysters.com) Enjoy on the half-shell with a nice cold glass of wine...preferably while relaxing on a beach in Chatham!

EAST COAST OYSTERS *(continued)*

CONNECTICUT BLUEPOINT OYSTER - Long Island Sound, CT, USA

These are the "real deal" Bluepoints from specific areas in Long Island Sound where they have been harvested from natural oyster beds for hundreds of years. The oysters are farmed and cultivated in a wild environment without cages or traps. A nearly perfect partnership between a farmer and Mother Nature allows this oyster to proliferate and develop into one of the oceans most satisfying treats. Started as small seed the juveniles are relayed and planted to grow out in groomed areas where they develop into 3 to 4 inch large choice oysters. They are chock full of mildly salty, mouthwatering meats that are enjoyed by the masses. It is one of the most recognized oysters in the US markets and beyond. Available year round, weather depending.

COTUIT OYSTER - Cotuit Bay, Massachusetts, USA

Dating back to 1857, The Cotuit Oyster Company produces one of the oldest brand name oysters in the United States. This is the only shellfish farm operating in Cotuit Bay and is currently utilizing over 33 acres of perfect oyster growing waters. There are a number of fresh water streams, marshes and estuaries that combine with clean water from Nantucket Sound and enter Cotuit Bay through the Wianno Cut and Cotuit Channel. This is the key to providing the oysters a rich and diverse food supply. It starts with oyster seed that is a tiny 1-4mm in size. This seed is placed into a Floating Upweller System or "Flupsy" to provide a safe, predator free environment for the oyster to flourish, often increasing in size as much as 4-10 times in one week depending on the season. When the seed reaches about a half-inch in size, it is transplanted by hand into the floating cages. This is a necessary step for oysters coming out of the Flupsy as the seed is still vulnerable to predators like crabs, whelks and oyster drills. The floating cages will hold seed for several weeks to months as they tap into the nutrient and oxygen-rich surface water which enable the oysters to grow very fast. Once the oysters have graduated from the floating bags, a variety of farming systems are used to complete the grow-out. Racks with bags on top, stackable cages, trays and predator exclusion fencing on the bottom are all utilized. A Cotuit Oyster is well known and demanded by oyster enthusiasts in many parts of the world for its naturally briny, Cape Cod flavors and perfectly, palatable half shell size.

DELAWARE BAY OYSTER – Port Norris, New Jersey, USA

Delaware Bay Oysters are one of the staple oysters among the watermen of the Mid-Atlantic region. They offer a hearty flavored oyster meat set in very mild oyster liquor. Thick 3 to 4 inch shells provide for well protected meat and the oysters themselves prove to be most flavorful during the colder months of the year. Considered a medium to large oyster in northern latitudes, the Delaware Bay oyster is harvested from a wild but cultivated stock. Try them raw on the half shell or cooked in your favorite oyster recipes from Rockefeller to Casino style.

FANCY SWEET CARRAQUETTE OYSTER - New Brunswick, Canada

Fancy Sweet is the smallest cage grown Carraquette oyster on the market place. Nearly four years of cultivation to reach market size, this farmed, "sweet" beauty from the ocean has a very nice durable shell ranging from 1 ¾ in to 2 ¼ inches. Super cold and highly mineralized water often gives the meat a darker color and bold ocean aroma but also contributes to its uniqueness and fresh flavor. A sweet ocean oyster by smell and equally sweet by after taste.

EAST COAST OYSTERS *(continued)*

FLYING POINT OYSTER - Freeport, Maine, USA

Flying Point oysters are a family-farmed product from the great state of Maine. In the spring of each year, oyster seedlings are purchased from local hatcheries and raised in a floating nursery system in Freeport's Maquoit Bay. In the late fall, when the oysters reach 1 to 2 inch, they are planted directly on the bottom of the bay where the Cousins and Royal Rivers merge to finish their grow-out cycle. It is here in the nutrient-rich waters that the young delicacies develop their complex, sweet and salty flavor. From planting to plate, three years is necessary to perfect the 4 inch shape and size of these specialty oysters.

LITTLE ISLAND OYSTER – Bagaduce River, Maine, USA

The Bagaduce River in Hancock County, Maine is an ideal estuary supplying shellfish with plenty of nutrient-rich ocean water with two daily tides. Nestled against the Brooksville, ME shoreline you will come across Little Island Oyster Company and the home of the Little Island Oyster. From seed to market, no machinery or processing equipment is used which makes Little Island Oysters special in that every market size oyster is hand-touched throughout the growth process (approximately 3 years to reach market size) and that there is minimal environmental impact. You can't come too much closer to fully sustainable than the Little Island Oyster. Market size for these oysters is 3 to 4 inches and a mildly-salt flavor will keep any oyster lover coming back for more.

MALAGASH OYSTER - Nova Scotia, Canada

This is one of the most famous northern Atlantic cold water oysters available today. Although the name is often plagiarized, it has a history as big as its fan club. The oysters can be farmed or wild and fall under two primary categories of Standard or Choice grade. Within these categories, the oysters can run small, medium or large. Naturally growing Standard grade Malpeques have a curvaceous flaked shell that is hardened from growing untamed in the natural elements. Choice grades are often farmed and chipped throughout their growth cycle creating a quintessential teardrop shaped shell. American Mussel Harvesters always packs and sells these oysters according to the grade desired. Although the flavor across the grades remains the same, shucking and plate presentation of the oysters is much better in the Choice shell stock. The smallest of any Malpeque will start around 2 ¾" with the largest culled grades reaching 5-6". Culled from the glacial depths of Malpeque Bay, this oyster will bring a taste of the Maritime Provinces to you. Availability is typically strong from Spring until early Winter or until the thickest of ice flows consume the Bay.

PICKLE POINT® OYSTER – Hope River, Prince Edward Island, Canada

A beautiful farmed raised oyster with ivory lips, glistening meats and a heavy thick shell. These 3 to 3.5 inch small choice oysters are raked as seed from P.E.I.'s remote icy waters and transferred to Pickle Point in New London Bay for finishing. Pickles sit firmly in you palm, are a breeze to open and will deliver the firm, salty taste your patrons desire. Most influenced by the tidal flow from the Hope River, they distinguish themselves from others in the area by spending the majority of their grow-out in cages along the shoreline. When winter hits the hardest they are moved to deeper water and then cut from the ice until the saws can reach no more. Availability is typically strong year round except when moving ice and severe winter weather prevent the harvest. An American Mussel Harvesters exclusive.

PIPER'S POINT OYSTER – Pipers Point, Prince Edward Island, Canada

Salutation Cove produces a wild oyster with beautiful varying shapes and sizes. At a tantalizing 2 ¾ to 3 ¼ inches, these oysters are very delicate in texture, very salty with a sweet, crisp finish that leaves your mouth feeling clean and refreshed. A perfect appetizer! Availability is typically strong from Spring until early Winter.

EAST COAST OYSTERS *(continued)*

QUONSET POINT OYSTER - East Passage, Narragansett Bay, Rhode Island, USA

Salt Water Farms is a carefully sighted shellfish farm, producing a sustainable crop in the East Passage of Narragansett Bay, Rhode Island. In this location strong tides wash billions of microscopic plankton over long-line suspended oyster trays. Tall sets of trays containing the oysters swing in the currents as the virginica oysters filter the lush food supply. The taste is quickly salty yet finishes mild. With 3 to 3 ½ inch distinctly managed shapes and deep oyster cups, this is Rhode Island's "Number One" oyster.... these are oysters of legend. Available year round. An American Mussel Harvesters exclusive.

RASPBERRY POINT OYSTER – New London Bay, Prince Edward Island, Canada

Harvested from one of the most Northern stocks of oysters in North America. These oysters take 6-7 years to reach market size. Raspberries are constantly manicured throughout the growth process to produce a perfect 3 to 3.5 inch small choice oyster that is a must have on any raw bar. They have a wonderful salty taste, clean flavor with a delightful sweet finish. Availability is typically strong year round except when moving ice and severe winter weather prevent the harvest. An American Mussel Harvesters exclusive.

SALT AIRE OYSTER - Prince Edward Island, Canada

A small yet exceptionally deep cupped oyster from Prince Edward Island. The Salt Aire is a 2 ¾ to 3 ½ inch sweet, plump, and juicy treat. Available May through mid January the Salt Aire is a perfect choice for a raw bar presentation. Availability is typically strong from Spring until early Winter. An American Mussel Harvesters exclusive.

SHINY SEA OYSTER - New London Bay, Prince Edward Island, Canada

This cocktail grade oyster is the newest flavor offered from the skilled oyster growers in New London Bay. Handled extensively in their early stages of growth and harvested at a young age, the Shiny Sea oyster presents itself beautifully on the half shell for the delicate oyster slurper. Quintessential flavors from native food sources flowing in from several small tributaries around the bay define this brand grown for you by the farmers of Raspberry Point and Pickle Point fame. They are bottom grown and take approximately 4-5 years to reach their market size of 2.5" - 3". The cups are full with plump meats that have an immediate salty taste and end with a subtle, sweet finish. Availability is typically strong year round except when moving ice and severe winter weather prevent the harvest. An American Mussel Harvesters exclusive.

TATAMAGOUCHE OYSTER - Nova Scotia, Canada

The Tatamagouche oyster is one of the most well known oysters on the market today. Farmed to a nice 3 ¼ to 3 ¾ inch medium choice grade, our Tatamagouche adapts the rich, salty flavor of the northern coast of Nova Scotia. Availability is erratic throughout the year but well worth the wait. This season runs from late April through the mid-winter months.

EAST COAST OYSTERS *(continued)*

UMAMI OYSTERS – East Passage, Narragansett Bay, RI, USA

Another tasty treat from Salt Water Farms! Salt Water Farms is a carefully sighted shellfish farm, producing a sustainable crop in the East Passage of Narragansett Bay. This site is located in deep water (up to 50ft) where strong tides wash billions of microscopic plankton over long-line suspended oyster cages. Well established as the grower of Quonset Point and Beavertail Oysters®, Salt Water Farms will seasonally harvest another savory brand of oysters. Umami literally means “taste sensation” and though the term umami is used frequently in East Asia, the Western World usually refers to this sensation as either “savory” or “meaty.” This cocktail grade oyster usually stops its growth cycle at or fewer than three inches in size but produces a lovely sensation for your taste buds. An American Mussel Harvesters exclusive oyster.



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