Flavor Profile: A full ocean salinity, tender meaty texture, & mineral finish

Farm raised on the Tillamook Bay

Seasonal availability

Serving the ocean since 1941®
www.pacificseafood.com
Tillamook Bay: Prime Oyster Growing Environment

- Tillamook Bay encompasses a 597 square mile watershed and is the largest of the five bays in Tillamook County. The bay is fed by 5 principal rivers: The Wilson, Trask, Miami, Tillamook and the Kilchis. These rivers help support a thriving oyster industry by supplementing the bay with the needed ingredients to promote excellent oyster growth.
- Oysters are filter feeders, filtering up to 50 gallons of water a day. Their flavor is dependent on the minerals and makeup of the water they filter. This is what makes our Tillamook Bay oysters so unique.

The Pacific Advantage

- Sustainably raised in the pristine waters of the Northwest on our farm located on the Tillamook Bay in Oregon
- Non-GMO
- Product shipped daily from our plant to maintain freshness and quality
- Full bodied and firm, low in fat, calories and cholesterol and high in protein, iron, omega 3 fatty acids, calcium, zinc and vitamin C

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