Farm raised in the Pacific Northwest

Year round availability

Harvested and processed under sustainable certifications

Serving the ocean since 1941
**The Pacific Advantage.**

- Farmed and processed in Oregon and Washington states
- Certified by the states of Oregon and Washington
- Processed in SQF level 3 plant

**Product Specifications**

- 2”-3”, 3”-4”, and 4”-5” Pacific Oyster
- Variety of packs available
- Daily harvesting
- Daily shipments to Pacific Seafood distribution centers

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**Oyster Mignonette**

1/4 cup champagne vinegar  
1 Tbsp finely diced shallots  
1/8 tsp sugar  
1/4 tsp coarse black pepper  
1/8 cup fresh cucumber juice, strawberry juice, or fresh melon juice