Year round availability
Farm raised in the Pacific Northwest
Harvested and processed under sustainable certifications
Our oysters are grown in the pristine waters of the Northwest on one of our farms of 16,000 acres located in Washington, Oregon or California. They are shucked from oysters harvested from the day prior. Our oysters are sustainable due to the fact that their life cycle begins in one of our hatcheries in Quilcene, Washington or Kona, Hawaii.

Our oysters are processed in one of our HACCP approved and SQF certified plants in South Bend, WA, Bay City, OR, or Eureka, CA. In the production process oysters are maintained at 50 degrees or lower prior to shucking and 45 degrees after shucking. Product is shipped daily from our plants to maintain the freshness for our customers.

SeaRock brand oysters are full bodied and firm and are low in fat, calories and cholesterol and high in protein, iron, omega 3 fatty acids, calcium, zinc and vitamin C.