

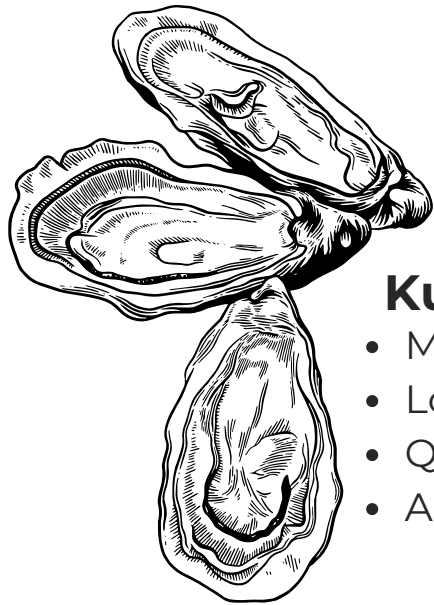
OYSTERS



Blue Point oysters from the Chesapeake Bay are a variety of eastern oyster that are firm, briny, and sweet. They are a popular choice for eating raw or cooking in a variety of dishes.

Medium Blue Point

- Wild caught
- Location: Chesapeake Bay Chesapeake Bay includes parts of 6 states. Virginia, Maryland, Delaware, West Virginia, Pennsylvania, New York, and Washington DC
- Qty: 100 pcs per case **Item: 08869**
- Also sold by the each **Item# 08868**



Kumiai oysters have a clean, crisp flavor with a perfect balance of brininess and sweetness. They offer a smooth, meaty texture with a hint of minerality and a refreshing, cucumber-like finish. Their taste is both bold and refined, making them a favorite among oyster lovers.

Kumiai Oysters

- Mexican Farm Raised
- Location: Aguna De Guerrero Negro, B.C., Mexico
- Qty: 10 dz per case **Item: 08888**
- Also sold by the dozen **Item# 08887**

Oyster Kumamoto

- Mexican Farm Raised
- Location: Laguna Manuela, B.C. Mexico
- Qty: 10 dz per case **Item: 08890**
- Also sold by the dozen **Item# 08889**

Kumamoto oysters have a sweet, buttery flavor with a mild brininess and a creamy texture. They are known for their deep-cupped shells and petite size, offering a delicate, almost melon-like finish with a hint of nuttiness. Their balanced taste makes them a great choice for both beginners and seasoned oyster enthusiasts.



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Glacier Point Oysters

- Farm Raised in the USA
- Location: Halibut Cove, Kachemak Bay, Alaska
- Qty: 10 dz per case **Item: 12938**
- Also sold by the dozen **Item# 12939**

- Glacier Point Oysters are sustainably farmed in the icy, pristine waters of Halibut Cove, Kachemak Bay, Alaska, where they grow for 3-4 years before harvest. These oysters develop deep-cupped shells, plump, firm meat, and a perfectly balanced flavor of brininess and sweetness. They are ideal for serving on the half shell and a standout addition to any oyster bar.

Miyagi Oysters

- Farm Raised, USA
- Location: Totten Inlet, Washington
- Qty: 10 dz per case **Item: 08903**
- Also sold by the dozen **Item# 08902**

Miyagi oysters, raised on beach farms in Washington's southern Puget Sound, are known for their heavy fluted shells, Savory, buttery, and not too salty. They can be enjoyed raw on the half shell or cooked by grilling, baking, broiling, or frying. Popular pairings include King Crab Legs and Wild Alaskan Scallops. Their name originates from Japan's Miyagi Prefecture, a major oyster-producing region.

Ask your Ingardia Bros. Produce Sales Representative for pricing

