

Two thirds of the national oyster harvest is Eastern oysters. While Pacific oysters are mostly cultivated, Eastern oysters are harvested mainly from wild beds in the Gulf of Mexico. They're also farmed in Long Island Sound and parts of Atlantic Canada. Because of the different conditions associated with each grow-out region — nutrients in the water, salinity levels, temperature, etc., oysters vary in taste from one area to the next and often bear the name of the region where they were grown as a means of distinguishing their individual flavor attributes. The Blue Point, for example, hails from Long Island Sound. There are also the Chincoteagues, Apalachicolas and Cape Cods, each with its own character. Oysters are harvested from brackish, shallow water with dredges or tongs. Market size is usually 3 to 4 inches.

PRODUCT PROFILE

The Eastern oyster is known for its distinctive, salty flavor and meaty texture. Oyster meats, which are somewhat fatty, should be smooth with adequate liquor (store cup-side down to retain the liquor). Eastern oysters have a moderately deep, elongated, gray-white to gray-brown, rough, spoon-shaped shell with rose-colored streaks. Inside is a light-colored fringe (the gill) and creamy to light-brown meat. Cooked meat turns ivory. To test for live oysters, tap the shell; it should close. The liquid in which fresh, shucked oysters are packed should be clear.

COOKING TIPS

Oysters should never be heated too quickly or too long. As soon as the mantle starts to curl, they're done. For a classic presentation, try Oysters Rockefeller — broiled in their shells on pans of salt, topped with bacon, breadcrumbs, butter and scallions. Oysters are often served on the halfshell, people in high-risk categories should avoid raw shellfish.

CATANESE CLASSIC SEAFOOD OYSTER, EASTERN



NUTRITION FACTS

Calories	137
Fat Calories	44.1 g.
Total Fat	4.9 g.
Saturated Fat	1.5 g.
Cholesterol	105 mg.
Sodium	422 mg.
Protein	14.1 g.
Omega 3	1.2 g.

PRIMARY PRODUCT FORMS

Live

Fresh: Halfshell, Shucked meats

Frozen: Whole, Halfshell, Shucked meats

Value-added: Smoked, Canned, Breaded, Fritters

GLOBAL SUPPLY

Canada, France, Spain, United States

COOKING METHODS

☒ Bake
 ☐ Boil
 ☐ Broil
 ☒ Fry
 ☒ Grill
 ☐ Pate
 ☐ Poach
 ☒ Saute
 ☒ Smoke
 ☒ Steam

CATANESE CLASSIC SEAFOOD EAST COAST OYSTERS



OYSTER NAME	HARVEST LOCATION	SIZE AND DESCRIPTION
Alpine	Prince Edward Island, Canada	3.75"/ Boomerang shaped shell- Deep cup, crunchy bite and a clean aftertaste
Barnstable	Barnstable Harbor, Cape Cod, MA	3"/ Sweet, nut-like flavor with firm meats
Barstool	Chappell Creek	2.5" - 3"/ Shells are light in color with a clean crisp flavor
Bass Master	Scorton's Creek, Barnstable Harbor, MA	3 - 3.5"/ Sweet mineral flavor
Beach Blonde	Charlestown, RI	3.5"/ Crisp brine with a buttery sweet finish
Beach Plum	Buzzard Bay, MA	3.5 "/ Moderate brine with soft meat and a sweet, earthy finish
Beau Soleil	Miramichi Bay – New Brunswick, Canada	2.5"/ Refined and light flavor, medium brine and a slight yeasty Champagne-like finish
Belon	Quahog Bay Harpswell, ME	3-4.5"/ Strong brine with intense copper finish
Big Rock	East Dennis, Cape Cod Bay, MA	3.5"/ Plump meats, medium brine, notes of umami and a clean, sweet mineral finish
Blackberry Point	Malpeque Bay, PEI	3.5"/ Deep cups, full plump meats with the clean crispness of a cold water oyster. Mild sweetness upfront and a medium brine on the finish
Blue Hill	N/A	N/A
Bluepoint	East Coast	3.5"/ Medium salinity with a light mineral finish
Boomamoto	Barnstable, MA	2.5"/ Impeccably clean, bright and lively their naturally smooth shells are polished, round and firm. Always creamy, petite and deeply cupped with a mind-blowing sweet finish



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Bras Dor	Cape Breton Island, Nova Scotia	3"/ Briny, but light in body
Cape Cod Bay	MA	3"
Cheebooktook	Bouctouche Bay, New Brunswick, Canada	2.75"/ Mild salinity with large, smooth meats and a sweet brothy finish
Chesapeake Pride	Chesapeake Oysters, MA/VA	3.5"/ Very mild but meaty- low salt content
Crowe Pasture	East Dennis, MA	Full ocean salinity with crisp, clean meats
Cupid's Arrow	Damariscotta River Maine, USA	2.5-3"/ Full & pleasantly firm meat complimented with a bright burst of brine which yields to a medium sweetness
Damariscotta	Damariscotta, ME	4-5" / These beautifully shelled, deeply cupped oysters feature a deliciously light, citrus flavor, w/ a restrained brine and a sweet, clean finish.
Davenport	Cape Cod, MA	3-3.25"/ Bursting with robust brine
Drunken Boot	Plymouth, MA	3.25"/ Dark, deep fluted shells filled with briny, buttery and rich meats
Dunbar	Lewis Bay of Yarmouth, MA	3"/ Round shells and deep cups- Clean and bright with a big cucumber flavor, a burst of salinity xed with vegetal richness in the finish
Dutch Island	West Narragansett Bay, RI	Mineral salt and umami finish
Duxbury Standard	Duxbury, MA	3.5" / Very crisp brine with buttery meats
Egg Island	Lewis Bay of Yarmouth, MA	Full meats with an impressive full brine and earthy finish
Fat Baby	Long Island, NY	3-4" / Leads with a volley of brine before yielding to a clean, bright finish
Fat Dog	Little Bay, NH	3-4" / Leads with a volley of brine before yielding to a clean, bright finish
Fiddlehead	Lewis Bay-Cape Cod, MA	3.5-4"/ Surprisingly sweet and meaty with a briny liquor and light metallic finish
Fireside	Crowes Pasture Beach, MA	Being on miles of sandy tidal flats cleaned by 12 foottides, we see a clean oyster both inside and out. Known for their plump meats, medium brine, notes of umami and a clean sweetmineral finish
First Light	Popponesset Bay, Mashpee Cape Cod, MA	3"/ Clean, distinct taste of the sea, unique to the area



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Fortune	Prince Edward Island, Canada	12 ct/ 25 ct / Clean shells, always uniform in size and a super fresh flavor
French Kiss	Neguac, NB, Canada	2.5" / Deeply cupped with a briny liquor, profound salinity and a mild, sweet finish
Funky Cold Medinas	Falmouth, MA	Sea salt liquor, firm texture and clean refreshing taste
Gooseberry	Prince Edward Island, Malpeque Bay, Canada	3 1/4" / Meats are pleasantly firm in an abundance of liquor
Great White	Barnstable, MA	3.5" / Moderate salt content with prolonged sweet ocean finish
Hammerhead	MA	3"
Hurricane Harbour	Northumberland Strait, PEI	3" / High salinity with firm, crisp meats and a sweet finish
Ichabod	Kingston Bay, MA	3.5" / Meaty- A perfect balance of sweet and salty, with a clean, crisp flavor resembling the waters in which it is grown
Indian Neck	Cape Cod Bay, MA	3-3.5"
Island Kiss	Duxbury, MA	Full cups on the smaller side, with a highly segmented flavor profile, strong salinity up front gives way to vegetal, buttery richness and a long sweet finish
Katama Bay	Martha's Vineyard, MA	3.75" / A salt bomb with a sweet as candy finish
Lady Chatterley	Northumberland Strait, PEI, Canada	3.25" / Deep cups, medium-high salinity and a bright, clean finish
Lover's River	Prince Edward Island, Canada	2.5"-3" / Medium-high to high salinity, firm and full meats with dense shells that will be a pleasure to shuck for novices and veterans alike
Lt. Island	Cape Cod Harbor	3.5" / Full bodied with a buttery flavor and clean finish
Lucky Lime	Hope River, Prince Edward Island, Canada	3-3.5" / Flavor of seaweed with a citrus finish
Malabar	Barnstable, MA	N/A
Malpeque	West Shores of Malpeque Bay, Prince Edward Island, Canada	3.25" / Medium salt with a buttery, full-bodied finish
Martha Vineyard	Martha's Vineyard, MA	3.5" / Plump and full of liquor- very smooth
Mayflower Points	Dennis, MA	3.5" / Fresh and intense brine with creamy meats and a gentle finish



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Merry	Duxbury, MA	3"/ Firm, strong shelled oyster with a rich tasting meat
Misty Point	VA	3"/ High salinity up front finishing sweet with a hint of celery and grass
Mookiemoto	Damariscotta River, Maine	2-2.5"/ Sweet, approachable oyster- East coast taste with west coast style
Moon Stone	Point Judith Pond, RI	3.25"/ Warm and intense brine with a bold and meaty texture
Moondancers	Damariscotta River, ME	Very briny with a sweet finish
Moonrise	Crowe's Pasture Beach – East Dennis, MA	3.5"/ Salty and sweet
Naked Islander	Chappell Creek, Canada	3.5"+/ A unique combination of salty and sweet flavors- clean, crisp with a briny liquor
Nauti Pilgrim	Cape Cod Bay	2.5"/ A nice rounded cup, with the perfect flavor combination of sweetness and saltiness that provide a smaller, yet equally pleasing mouthful of enjoyment
Northumberland	Prince Edward Island, Canada	3.5-4"/ Mild in flavor
Pemaquid	Hog Island, Midcoast MA	3.75"/ Sweet and salty
Pickle Point	Prince Edward Island, Canada	3"/ Robust, deeply cupped shells with a flavor profile driven by high salinity
Pink Moon	New London Bay, Prince Edward Island, Canada	2.75"/ Creamy meat with a perfect balance of salt and mineral on the finish
Pink Ribbon	Long Island Sound	3"/ Uniformly cleaned and graded by hand- unique briny flavor with a crisp, meaty texture and a sweet finish with lingering brine (25% net revenue of every oyster is donated to the Breast Cancer Research Foundation.)
Pleasant Bay	Little Pleasant Bay- Orleans, MA	3.5"/ Deeply cupped, moderate salt content with clean, prolonged ocean finish
Pleasure Point	Pleasure Point- Cape Cod, MA	2.5-3"/ High salinity with a sweet aftertaste
Plimoth 102s	Plymouth Bay, MA	With 10 foot tides, the oysters split time on the sandbar & underwater giving Plimoth102s a deep, sun bleached cup. The flavor starts w/ a mild brine, then finishes clean, sweet & bright
Plymouth Champagne	Plumouth, MA	3"/ Clean aroma with traces of the salty sea, seaweed and white pepper with a meaty, creamy texture



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Popponeset	Popponeset Spit- Mashpee, MA	3.5"/ Medium brine with subtle meats and a gentle lingering mineral finish
Quonnie Rock	Quonochontaug, RI	3.5"/ Explosive briny rich with full meat and a sweet lingering limestone finish
Raspberry Point	New London Bay- PEI, Canada	3.25"/ Crunchy meat with a gentle brine and sweet mushroom finish
Red Raiders	Crowe's Pasture Beach – East Dennis, MA	3.5"/ Simply put, salty-salty sweet
Riptide	Buzzards Bay, MA	3.5"/ Moderate brine with soft meat and a sweet, earthy finish
Rock Harbor	Cape Cod Bay, Orleans, MA	3.75"/ Sweet brine with a slightly sweet vegetal finish
Salutation Cove	Salutation Cove/ South Side- PEI, Canada	3.5"/ Very briny and buttery with a clean, salty finish. Excellent shape and uniform shells
Sandy Neck	Barnstable Harbor, Cape Cod, MA	N/A
Saquish Head	Cape Cod Bay	3"/ A very deep, dense shell, which, when opened, reveals an incredibly plump oyster
Savage Blonde	Prince Edward Island, Canada	2.75"/ Sharp brine with crunchy meats and a sweet stony finish
Scallywags	Rustico Bay, Prince Edward Island, Canada	Known for their crisp bite and salty brined liquor
Sea Sirens	Cape Cod Bay	3.5-4"/ Attractive, bright shells on the outside and clean, clear meats on the inside, their delicate, briny flavor encapsulates the essence of the ocean
Sex on the Beach	Barnstable, MA	Protected from weather, these grants are able to grow their oysters in cages with no lids! Big tides and fresh waterfront source gives these oysters their plump meats, perfect brine, and a clean, sweet mineral taste
Snow Island Oyster	Quahog Bay, Harpswell, Maine	5"/ High in salt with lots of grassy, earthy undertones. Straight up Maine perfection
Spring Creek	Barnstable Harbor, Cape Cod	Savory and salty but also backed by an earthy depth
St. Anne	Prince Edward Island, Nova Scotia, Canada	2.5-3"/ Packed with flavor- clean and crisp; average salt content with mildly melon finish
Standish Shore	Duxbury, MA	2.75"/ Sharp brine, buttery texture and a crisp mineral finish.



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Stormy Bay	Delaware Bay, NJ	Deep cupped shells, mild brine and a sweet complex flavor
Summerside	Northwestern Prince Edward Island, Canada	3.5"/ Moderately briny and buttery. Soft with a sweet finish
Sunken Meadow	Eastham-Cape Cod Bay, MA	3.5"/ Strong salt content and pleasant ocean flavor. Finish is clean with seaweed notes
Sunset Wharf	MA	3"
Sweet Island Kiss	Prince Edward Island, Canada	2.5-3"/ A salty punch with a grassy but crisp fresh finish, and a meat yield that is guaranteed to be a crowd favorite
Sweet Neck	Katama Bay, Martha's Vineyard	4"/ Shells are deeply cupped and meats are pleasantly firm with a mild simple sugar finish-salinity is high
Three Bay	Prince Edward Island, Canada	3"/ Rich and salty liquor with a crisp sweetness
Thunder Caps	Quahog Bay, Harpswell, Maine	5"/ High in salt with lots of grassy, earthy undertones. Straight up Maine perfection
Washburn Island	Falmouth, MA	3.75"/ Very full meats with an amazing salty and creamy flavor
Wellfleet	Cape Cod Bay, MA	3"/ Medium-high salinity and a bright, crisp finish
West Falmouth	Buzzards Bay, MA	3.5"/ Pleasant brine with a sweet and deep mineral finish
Whaleback	Damariscotta River, New Castle, ME	Rugged brine, followed by hefty midtones and an abrupt clean finish
Wianno	Cape Cod Bay, Nantucket Sound, M	3-3.5"/ Very clean with a distinct deep cupped shell and sweet briny flavor