



## CATANESE CLASSIC SEAFOOD OYSTER, PACIFIC

The Pacific oyster is a Japanese transplant, brought to this country after the turn of the century to revitalize the West Coast oyster industry. Hearty and easy to propagate, the Pacific oyster is now the most widely cultured oyster in the world. It's farmed from California to Alaska and in Australia, Europe and Asia. Wild Pacific oysters are found from Alaska to California and in temperate waters around the world. They are nearly always, however, a farm-raised product, grown in suspended systems in bags, racks, lanterns or on ropes. The Pacific oysters are named for their region of growth. The deep-cupped, smaller Kumamoto is the Pacific oyster held in highest repute by Northwest slurpers. Northwest oyster farmers produce "all-season," sterile Pacific oysters called triploids.



### NUTRITION FACTS

Calories	81
Fat Calories	20.7 g.
Total Fat	2.3 g.
Saturated Fat	0.5 g.
Cholesterol	50 mg.
Sodium	106 mg.
Protein	9.5 g.
Omega 3	0.7 g.

### PRODUCT PROFILE

Pacific Northwest oysters are mild & sweet, with a briny flavor and crisp texture. California's have a slightly stronger taste. Oyster species flavor depends on the waters in which it is grown. The deeply cupped, elongated shell is curly, thick and silvery gray to gold. Meat is creamy white, sometimes with a dark fringe around the mantle. Shell and meat colors vary by region and season. Oyster meats should be plump and juicy. Dramatic meat discoloration suggests poor quality, but slight shades of pink, green or black may reflect diet and regional conditions. To test if an oyster's alive, tap on the shell, the shell will close. A dead oyster smells like sulfur.

### COOKING TIPS

For a special dipping sauce, mix 1/4 cup soy sauce, 4 teaspoons of apple cider, 2 teaspoons of Japanese hot red pepper, 1 teaspoon of toasted white sesame seeds, 2 teaspoons of sugar and 1 finely chopped green onion. Try them on the grill. They're done when the shell opens. With any method, cook just till the meat plumps or the mantle curls.

### PRIMARY PRODUCT FORMS

Live: Singles or clusters ("clumps")  
 Fresh: Halfshell, Shucked meats  
 Frozen: Whole, Halfshell, Shucked meats  
 Value-added: Canned meats (soups and stews),  
 Smoked meats, Breaded (frozen), Entrées (frozen)

### GLOBAL SUPPLY

Australia, Canada, Chile, France, Greece, Italy, Japan, Korea, New Zealand, Spain, United States, UK

### COOKING METHODS

Bake  
  Boil  
  Broil  
  Fry  
  Grill  
 Pate  
  Poach  
  Saute  
  Smoke  
  Steam

## CATANESE CLASSIC SEAFOOD WEST COAST OYSTERS



OYSTER NAME	HARVEST LOCATION	SIZE AND DESCRIPTION
Big Cove	Southern South Puget Sound, WA	3"/ Mildly salty & very sweet with a fruity, melon like finish
Buckley Bay	Bayne's Sound, British Columbia	2-3"/ beach oyster, melon taste, salty finish
Capital Choice	Spencer Cove, WA	2.75"/ Pure, crisp, pure, sea salt flavor with a clean finish
Capital Large	Spencer Cove, WA	4-5"/ Pure, crisp, pure, sea salt flavor with a clean finish
Compass Point	Samish Bay, WA	3"/ A nice briny oyster that has a melon finish
Coromandel	Coromandel Peninsula, New Zealand	3.5"/ Sweet and salty with a rich briny liquor and a watermelon aftertaste
Cortes Island	Cortes Island, British Columbia	2.5-3"/ Briny, full flavored finish - salty and sweet with a fruity finish
Cranberry Creeks	Hood Canal, Oakland Bay, WA	2.5"/ Strong, briny flavor with earthy and granite mineral notes
Dabob	Dabob Bay – Outskirts of Hood Canal, WA	3"/ Crisp and briny with a fresh and sweet melon finish
Deer Creek	Southwestern Hood Canal, WA	3.75"/ Light salt, cucumber finish
Denman Island	Denman Island, British Columbia	A hearty oyster with a thick, hard shell. The meats have a cold-water saltiness that is sweet and full, with a crunchy texture
Elkhorn	Willapa Bay, Washington Coast	3"/ Firm meats, high brine, sweet flavor and melon finish
Fanny Bay	Baynes Sound, British Columbia, Canada	2.75"/ Plump meats with full brine and a sweet mineral finish
Fat Bastard	Willapa Bay, WA	2.5-3"/ Deep cup with a lot of liquor, brine and taste are clean
Fish Point	WA	3.5"/ Full, firm meat relinquishes delicate cucumber notes and a crisp salty brine

## CATANESE CLASSIC SEAFOOD WEST COAST OYSTERS



OYSTER NAME	HARVEST LOCATION	SIZE AND DESCRIPTION
Big Cove	Southern South Puget Sound, WA	3"/ Mildly salty & very sweet with a fruity, melon like finish
Buckley Bay	Bayne's Sound, British Columbia	2-3"/ beach oyster, melon taste, salty finish
Capital Choice	Spencer Cove, WA	2.75"/ Pure, crisp, pure, sea salt flavor with a clean finish
Capital Large	Spencer Cove, WA	4-5"/ Pure, crisp, pure, sea salt flavor with a clean finish
Compass Point	Samish Bay, WA	3"/ A nice briny oyster that has a melon finish
Coromandel	Coromandel Peninsula, New Zealand	3.5"/ Sweet and salty with a rich briny liquor and a watermelon aftertaste
Cortes Island	Cortes Island, British Columbia	2.5-3"/ Briny, full flavored finish - salty and sweet with a fruity finish
Cranberry Creeks	Hood Canal, Oakland Bay, WA	2.5"/ Strong, briny flavor with earthy and granite mineral notes
Dabob	Dabob Bay – Outskirts of Hood Canal, WA	3"/ Crisp and briny with a fresh and sweet melon finish
Deer Creek	Southwestern Hood Canal, WA	3.75"/ Light salt, cucumber finish
Denman Island	Denman Island, British Columbia	A hearty oyster with a thick, hard shell. The meats have a cold-water saltiness that is sweet and full, with a crunchy texture
Elkhorn	Willapa Bay, Washington Coast	3"/ Firm meats, high brine, sweet flavor and melon finish
Fanny Bay	Baynes Sound, British Columbia, Canada	2.75"/ Plump meats with full brine and a sweet mineral finish
Fat Bastard	Willapa Bay, WA	2.5-3"/ Deep cup with a lot of liquor, brine and taste are clean
Fish Point	WA	3.5"/ Full, firm meat relinquishes delicate cucumber notes and a crisp salty brine



## CATANESE CLASSIC SEAFOOD WEST COAST OYSTERS

OYSTER NAME	HARVEST LOCATION	SIZE AND DESCRIPTION
Glacier Point	Halibut Cove, AK	2.75"/ Dynamic brine with a gentle crunch and clean vegetal finish
Hammersley	Hammersley Inlet	Big, plump, deeply fluted and unsubstle. Full flavored with a strong cucumber finish
Hood Canal	Western Hood Canal, WA	2.75"/ Light and clear brine with a crunchy meat and a bitter melon finish
Kumamoto	Oakland, Washington	2" /Mild brine with creamy meats and a honeydew finish
Kusshi	Stellar Bay / Vancouver Island – British Columbia, Canada	2"/ Nice salt content. Robust and full of meat with a sweet cucumber finish
Midnight Bay	Hood Canal, WA	4"/ Full meats, excellent on the half shell and perfect for grilling
Mirada	Hood Canal, WA	2.75"/ Full meats and slightly briny with a crisp, sweet finish
Miyagi	Hood Canal, WA	2.75"/ Medium brine with a tangy cucumber finish
Oishii	Willapa Bay, WA	Conforming to the Japanese translation of "delicious", Oishii Oysters are renowned for their iconic paisley shape, perfect cocktail size and plump, buttery meats with a sweet yet briny cucumber finish
Peale Pass	Puget Sound, WA	Exceptionally creamy with metallic soybean flavor
Pebble Beach	Hood Canal, Washington	Nice fluted, easy to shuck shell that is full of a briny meat with a sweet finish
Penn Cove Select	Samish River meets Puget Sound, WA	3"/ Exquisitely tumbled shell- A salty sweet brine followed by distinct seaweed and watermelon notes
Pickering Pass	Pickering Inlet, WA	2.75"/ Medium brine with a bright cucumber finish
Purple Mountain	Hood Canal, WA	2.5-3" / Mineral stone with hints of young cantaloupe
Reach Island	Hood Canal, WA	2.75"/ Medium brine with a tangy cucumber finish
Rock Point	Hood Canal, WA	2.75"/ Creamy and sweet with cucumber flavors
Saiko	Willapa Bay, WA	Smooth, brown-shelled oyster that is firm, briny and sweet with a melon finish
Salazarian	Pickering Passage, WA	3"/ Medium brine, buttery dense meat with a mild granite finish



# CATANESE CLASSIC SEAFOOD WEST COAST OYSTERS

OYSTER NAME	HARVEST LOCATION	SIZE AND DESCRIPTION
Samish Pearl	WA	2.25"/ Full firm meat relinquishes delicate cucumber notes and a crisp salty brine
Shigoku	Samish Bay, WA	2.25"/ Flavor is sweet and briny with a cucumber finish
Skookum	Little Skookum Inlet, South Puget Sound, WA	3.5"/ Full flavors, low brine and vegetable like finish
Stellar Bay	Deep Bay, British Columbia	3"/ A rich, plump and creamy oyster with delightful melon sweetness and a lingering mild brine finish
Sun Hollow	Hood Canal, WA	2.75"/ Sweet brine, bursting meat and an earthy finish
Sunset Beach	Lower Hood Canal, Puget Sound, WA	3.5" / Plump, robust meats that are briny and full flavored
Sunshine Coast	Sunshine Coast District, British Columbia	3" / Hard brine with a clean, sweet flavor and cucumber finish
Swinomish	Similk, WA	3.5"/ A mild brine, followed by seaweed and honeydew notes. Strong/ sturdy shell
Tide Point	Willapa Bay, WA	Medium brine, and a clean, slightly sweet finish. A strong shell, a short and deep cup, and a full meat with little room for liquor
Totten Inlet	Totten Inlet, WA	3.25-3.5"/ Beautiful ridged shells- Signature melon and seaweed flavor with a sweet watermelon accents and medium brine
Wild Cat Cove	Hood Canal – S. Puget Sound, WA	2.5"-3"/ Deep cup, firm plump meats- sweet collard green flavor with a sweet melon rind finish
Willapa Bay	Willapa Bay, WA	3"/ Full, firm meats with a light brininess, sweet flavor and cucumber finish
High Roller	Hood Canal	A rather salty oyster, with a very firm texture and mild flavor that is a nice choice for newcomers to the oyster experience
Deep Bay	Vancouver Island, British Columbia	Clean with a good brine for a west coast oyster. Good salt content with a sweet cucumber finish