



~ Oyster Flavour Guide ~



Oyster Name	Harvest Area		Size	Flavor Profile	General Season
	* East Coast	**West Coast			
Beach	Various areas along the British Columbia coast**		X Small - X Large	Hard shell with smooth edges, plump meat oyster with a clean ocean salty flavour.	Year round
Beau Soleil	North – East Coast of New Brunswick		X Small	A delicate flavoured, firm meat in a clean uniform fluted shell. Harvested in cool waters, therefore the oyster meat yield is still high.	Year round
Belon (Thynne Island Flats)	Okeover Inlet, Desolation Sound, British Columbia **		Small	European flat oyster, distinctively salty metallic flavour.	Oct - July
Bras D'Or	Bras D'or, Nova Scotia *		Small	Juicy salty flavor with a bitter lettuce like finish.	Apr - Dec
Caraquets	Caraquet Bay, New Brunswick *		Small	Small, sweet, plump meat oyster with a clean mild finish.	Apr - Dec
Chef Creek	Chef Creek of Baynes Bay, Vancouver Island, BC **		X Small- Small	Fairly briny with a crisp finish.	Sept - July
Effingham Inlet	harvested from Effingham Inlet off the West Coast of Vancouver Island		X Small	The cream coloured meat in it's petite fluted shell, is tender and plump. The unforgettable flavor – vibrant, briny, with a smooth lettuce like finish.	Year round
Fanny Bay	Baynes Sound, British Columbia **		X Small- Small	Fluted shelled, firm flesh, pronounced sweetness and saltiness with a slightly metallic taste.	Sept - July
Golden Mantle	Sunshine Coast, North of Powell River, British Columbia **		Small	Deep cupped tray raised oyster. The meat is full and has a noticeably sweet, melon like finish.	Sept - July
Gorge Inlet	Cortes Island, mouth of the Gorge Inlet, British Columbia **		X Small- Med	Sophisticated rich and delicate flavour .	Year round
Hama Hama	Hama Hama River Delta, Washington State **		Small	Firm meat oyster with a briny flavour and mild finish.	May – Sept
Hog Island	California **		Small	Plump & slightly salty with a rich smoky flavor in a fluted shell.	Oct – July
Hood Canal	Hood Canal, Washington State **		Small	Delicate in texture, mildly salty.	Oct – June
Imperial Eagle (Beach)	Imperial Eagle Inlet, British Columbia **		X Small- Large	Hard shell with smooth edges, plump meat oyster with a clean ocean salt flavour.	Year round
Kumamoto	Washington State **		X Small	Sweet full flavour with watermelon overtones.	Sept – Apr
Kusshi	Baynes Sound, British Columbia **		X Small- Small	Small deeply cupped shell protecting a surprisingly plump little oyster. Very buttery texture, rich & salty with a sweet, mildly fruity finish.	Year round
Malpeque	Prince Edward Island *		Small	Mildly briny flavour with a metallic finish.	Apr - Dec
Metcalfe Bay	Denman Island, Baynes Sound, British Columbia		Small	Plump creamy meat. Sweet flavour with a smoky finish in frilly edged purple grayish and ivory coloured deep cupped shell.	Oct – June
New Zealand Rock	Bay of Islands, New Zealand		Small	Dark meat oyster with a fairly briny nutty taste and a crisp finish.	Dec - Apr
Okeover	Okeover Inlet, Desolation Sound, BC **		X Small- Small	Fresh taste of the Pacific ocean, with a slight cucumber finish.	Year round
Olympia	Olympia, Washington State **		Small	Creamy salty flavour, slight metallic after taste.	Dec - May
Pacific Royal	Twin Islands, Coast of British Columbia **		X Small – Med	Creamy colored meat with a smooth flavour with a mild after taste.	Year round
Pearl Bay	Jervis Island, British Columbia **		X Small Small	Delicate meat and shell. Flavour is cucumber, crisp brine, with sweet finish in a purple, gold, ivory shell.	Sept - May
Royal Miyagi	Cortes Island, British Columbia **		Small	Smooth textured, mild flavour with a clean kiwi-like after taste.	Year round
Shalanno	Subtle Island, British Columbia **		Small	Cool, crisp, fairly briny.	Year round
Sinku	Sykes Island, Jervis Inlet,, British Columbia**		X Small- Small	"Sinku" Clear running water in Coast Salish. A very crisp melon taste, salty with a very clean finish – delicate meat covered in clear oyster liquor.	Year round
Snow Creek	Discovery Bay, Washington's, Olympic Peninsula **		Small	Oysters have lovely fluted shells which yield nice firm meats with a crisp and mildly salty flavour leaving a sweet aftertaste.	Oct – July
Stanley Bridge	Stanley River in New London Bay, PEI *		Small	Strong salty flavour.	Apr – Dec
Steamboat	Totten Inlet, Puget Sound, Washington **		Small	Smooth watermelon finish.	Sept - June
Summer Ice	Jervis Inlet, British Columbia**		X Small- Small	Firm sweet meat with a a hint of fresh summer cucumber.	June - Sept
Stellar Bay Gold	Gorge Harbor & Baynes Sound, British Columbia **		X Small- Small	Deep cupped, full meat oyster with a light sweet fruit finish.	Year round
Tatamagouche	Tatamagouche Bay, Nova Scotia *		Small	Unique briny clean ocean flavour.	Apr – Dec
Totten Inlet	Totten Inlet, Puget Sound, Washington **		Small	Intense sophisticated flavour.	Sept - June
Wallace Bays	Wallace Bay, Nova Scotia *		Small	Unique salty crisp flavour.	Apr – Dec

