




**SANTA MONICA**  
**SEAFOOD®**  
Family Owned Since 1939

## Totten Virginica Oysters



**Species Name:**  
Crassostrea virginica

### Sustainability Rating:

 Green - Best Choice

### What:

East Coast (Crassostrea virginica) Oysters grown in Pacific waters!

### When:

Available Year-Round

### Where:

Totten Inlet (South Puget Sound, WA)

### How:

Farm Raised

### CHARACTERISTICS

Taylor Shellfish Farms produces these unique oysters and says they have “an attractive pear shape with a somewhat flat top shell and slightly concave bottom shell. The edge is smoother than, and lacks the sharp flutes of, the Pacific and Kumamoto. The meat color is a beige-cream with a thin slightly black or brown trimmed mantle.”

### FOR YOUR MENU

Make sure you let your customers know these are a very special oyster! Either on the menu or by working with your waitstaff...

### FOR YOUR WAITSTAFF

Go over the details of this oyster - it's rather unique! Your guests will appreciate how singular this particular oyster is.

### FOR YOUR RETAIL DISPLAY

East Coast oyster, raised on the West Coast! Make sure you communicate how unique this oyster is to your customers...