

# Fresh Featured OYSTERS

**Specially Selected, Premium Quality, Vibrant Flavors  
Northeastern Origin, Diligently Harvested And Stored**

A-CODE	Description	PACK SIZE	A-CODE	Description	PACK SIZE
<b>MAINE ORIGIN</b>			<b>NEW BRUNSWICK ORIGIN</b>		
6404145	OYSTER, PEMAQUID, IN SHELL, RAW, REF, USA FARMED <i>A "Maine institution" well-known for one of the Northeast's most beloved bivalves. Deep, clean and meaty with a powerful brine. Average size 3" - 3.5". Available April - December</i>	100 EA	2470450	OYSTER, SAINT SIMON, IN SHELL, RAW, REF <i>La Saint Simon Oyster from Shippagan, New Brunswick is one-of-a-kind oyster with an amazingly flavor. A dynamic and sharp brine, supple meat and a sweet, mineral finish. Average size 2.75". Available Year-round</i>	100 EA
<b>MASSACHUSETTS ORIGIN</b>			<b>PRINCE EDWARD ISLAND ORIGIN</b>		
0019182	OYSTER, WELLFLEET, LIVE, IN SHELL, REF, USA, FARMED, EASTERN <i>Likely the most popular and well-known of all New England oysters. Sharp brine with plump meats and a rounded seaweed finish. Average size 3.5". Available Year-round</i>	100 EA	3022465	OYSTER, SAVAGE HARBOUR, BLONDE, IN SHELL, RAW, REF, IMPORTED, CANADA, WILD, EASTERN, PEI <i>Known for their smooth, blonde shells, and clean appearance and taste. Pronounced brine with crisp meats and a sweet, stony finish. Average size 2.75". Available Year-round</i>	100 EA
2764285	OYSTER, SALTEN ROCK, IN SHELL, RAW, REF, USA, FARMED, EASTERN <i>Grown in the waters of Barnstable Harbor, where the area's natural influences gives these oysters their signature Cape Cod flavor. A full brine with creamy yet firm meats and a sweet, seaweed finish. Average size 3.5". Available Year-round</i>	100 EA	2482653	OYSTER, SUMMERSIDE, IN SHELL, RAW, REF, IMPORTED, CANADA, FARMED, EASTERN, PEI <i>Pristine, plump and elegant. Moderately briny with plump meats and a complex sweet, vegetal finish. Average size 3.25". Available April - February</i>	100 EA
6475572	OYSTER, STANDISH SHORE, SELECT, IN SHELL, RAW, REF, USA, FARMED, EASTERN <i>From Duxbury. These oysters have a well-balanced flavor and sweet-buttery texture. Sharp brine, buttery texture, and a crisp mineral finish. Average size 2.75" - 3.5". Available Year-round</i>	100 EA	5712154	OYSTER, RASPBERRY POINT, IN SHELL, RAW, REF <i>Taking 4 - 6 years to reach market size these highly sought after oysters grow naturally until harvested. Springy meat with a gentle brine and sweet mushroom finish. Average size 3.25". Available Year-round</i>	100 EA
2095601	OYSTER, MODEL T, IN SHELL, RAW, REF, USA, FARMED <i>Beautiful shape and color, with that classic Duxbury flavor. The perfect balance of salty and sweet, with a silky, buttery finish. 3.5". Available Year-round</i>	100 EA	1377849	OYSTER, IRISH POINT, IN SHELL, RAW, REF <i>Some of the cleanest, most consistent, and well-balanced oysters to come out of the Atlantic. Tender texture and sweet brine with a smooth mineral finish. Average size 2.75". Available Year-round</i>	100 EA
6993089	OYSTER, FIDDLERS COVE, IN SHELL, RAW, REF, USA FARMED <i>Harvested in an area known as Megansett Harbor. Sharp brine with soft meats and a stony finish. Average size 2.75" - 3.5". Available April - December</i>	100 EA	8532816	OYSTER, PINK MOON, IN SHELL, RAW, REF <i>A culinary favorite because of their glistening shells, balanced flavor, and beautifully consistent shapes. A perfect balance of salt, creaminess, and a pleasant mineral finish. Average size 2.75". Available Year-round</i>	100 EA
6938717	OYSTER, ONSET, IN SHELL, RAW, REF, USA FARMED <i>Grown in Bourne Cove where natural spring waters flow into the cove and combine with the cool, clear saltwater of Buzzards Bay. Memorable brine with herbaceous seaweed notes and an intense buttery finish. Average size 3.5". Available May - December</i>	100 EA			
8905947	OYSTER, THATCH ISLAND, IN SHELL, RAW, REF, USA FARMED <i>Exclusively distributed, high quality select oysters from Barnstable. A briny bite and silky meat with a limestone finish. Average size 3.5". Available Year-round</i>	100 EA			

**DELIVERS WITHIN 2 BUSINESS DAYS**



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