



EAST COAST OYSTERS

(Crassostrea Virginica)

FROM LOCAL WATERS in Virginia and North Carolina.



EAST COAST OYSTERS

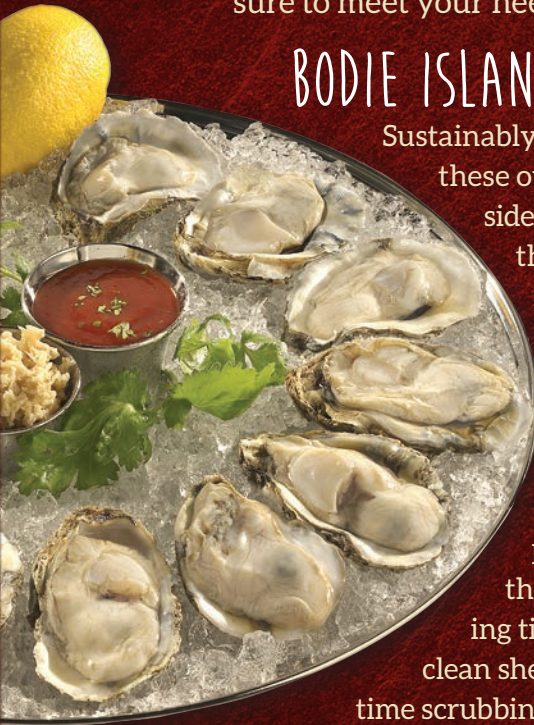
Wanchese Fish Company harvests East Coast oysters in their ideal habitat of cool, clean, nutrient rich estuaries which produce a mild, delicate flavor and plump meaty texture. Whether you are looking for fresh or frozen, in the shell or shucked frozen on the 1/2 shell, or a particular container or pack size, we have a wide variety of Oysters that are sure to meet your needs.

BODIE ISLAND OYSTERS (FARM RAISED)

Sustainably raised on the Roanoke Sound in North Carolina, these oysters are grown in the pristine waters on the estuarine side of the Cape Hatteras National Seashore. Growing this close to the mighty Atlantic, our oysters boast a world-class salt-flavor profile. They have beautiful tear drop shape, are hand graded, and free of any grit.

JAMES RIVER OYSTERS (WILD CAUGHT)

From the James River estuary in south Virginia, these oysters are of the larger variety and provide excellent value. Mild and sweet, the oysters are full of meat and the incoming tides provide a slight saltiness. Very clean shells so customers will spend minimum time scrubbing and pruning for half shell applications.



FRESH All of our shell oysters are washed carefully to remove any grit associated with harvesting. We carefully grade the product by size and shape. Our oyster meat is shucked daily so that only the freshest meat goes into our containers.

STYLE	PACK SIZE
Oysters in Shell, James River	25# Box: 80-100 count
Oysters in Shell, Bodie Island	100 count
Oyster Shucked Meat	Pint and half pint container or exact count: 12 each, 24 each
Oyster Shucked Meat	5#, 6#, 7# Gallons Select, Standard, and Counts. 2/90 exact count

FROZEN East coast oysters, year round availability, easy-to-prepare, premium quality.

STYLE	PACK SIZE
Pillow Packs	6/5# 2/5#
Exact Count Pillow Packs	90ct – 12/90 180 ct – 6/180

Custom pack sizes available upon request.

For more information please visit us at wanchese.com or call 757-673-4500.

