CATANESE CLASSICS

Oysters, Eastern

ABOUT

Two thirds of the national oyster harvest is Eastern oysters. While Pacific oysters are mostly cultivated, Eastern oysters are harvested mainly from wild beds in the Gulf of Mexico. They're also farmed in Long Island Sound and parts of Atlantic Canada. Because of the different conditions associated with each grow-out region — nutrients in the water, salinity levels, temperature, etc., oysters vary in taste from one area to the next and often bear the name of the region where they were grown as a means of distinguishing their individual flavor attributes. The Blue Point, for example, hails from Long Island Sound. There are also the Chincoteagues, Apalachicolas and Cape Cods, each with its own character. Oysters are harvested from brackish, shallow water with dredges or tongs. Market size is usually 3 to 4 inches.

PRODUCT PROFILE

The Eastern oyster is known for its distinctive, salty flavor and meaty texture. Oyster meats, which are somewhat fatty, should be smooth with adequate liquor (store cup-side down to retain the liquor). Eastern oysters have a moderately deep, elongated, gray-white to gray-brown, rough, spoon-shaped shell with rose-colored streaks. Inside is a light-colored fringe (the gill) and creamy to light-brown meat. Cooked meat turns ivory.To test for live oysters, tap the shell; it should close. The liquid in which fresh, shucked oysters are packed should be clear.

COOKING TIPS

Oysters should never be heated too quickly or too long. As soon as the mantle starts to curl, they're done. For a classic presentation, try Oysters Rockefeller — broiled in their shells on pans of salt, topped with bacon, breadcrumbs, butter and scallions. Oysters are often served on the halfshell, people in high-risk categories should avoid raw shellfish.



NUTRITION FACTS

Calories	137
Fat Calories	44.1 g.
Total Fat	4.9 g.
Saturated Fat	1.5 g.
Cholesterol	105 mg.
Sodium	422 mg.
Protein	14.1 g.
Omega 3	1.2 g.

PRIMARY PRODUCT FORMS

Live
Fresh: Halfshell, Shucked meats
Frozen: Whole, Halfshell, Shucked meats
Value-added: Smoked, Canned, Breaded, Fritters

GLOBAL SUPPLY

Canada, France, Spain, United States

COOKING METHODS

✓ Bake	Boil	Broil	✓ Fry	Grill
Pate	Poach	✓ Saute	✓ Smoke	✓ Steam

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Oyster Name	Harvest Location	Size & Description
Alpine	PEI, Canada	3.75”/ Boomerang shaped shell- Deep cup, crunchy bite and a clean aftertaste
Avery's	Cape Cod Bay, MA	Rich and flavorful with a seaweed finish, similar to a Wellfleet.
Barachois	Cymbria, PEI, Canada	3-3.5" / Deep cup and clean shells with a superb blend of sweet and salty
Barley Neck	N/A	N/A
Barnstable	Barnstable Harbor, Cape Cod, MA	3”/ Sweet, nut-like flavor with firm meats
Barstool	Chappell Creek	2.5”-3”/ Shells are light in color with a clean crisp flavor
Bass Master	Barnstable Harbor, MA	3-3.5”/ Sweet mineral flavor
Bayview	Crows Pasture, Cape Cod Bay, MA	2" / Clean, crisp taste with a smooth finish
Beach Blonde	Charlestown, RI	3.5”/ Crisp brine with a buttery sweet finish
Beach Plum	Buzzard Bay, MA	3.5 “/ Moderate brine with soft meat and a sweet, earthy finish
Beau Soleil	Miramichi Bay – New Brunswick, Canada	2.5”/ Refined and light flavor, medium brine and a slight yeasty Champagne-like finish
Beaver Tail	East Passage, Narragansett Bay, RI	3.5-4" / Offer the true taste of open ocean water
Belon	Quahog Bay Harpswell, ME	3-4.5”/ Strong brine with intense copper finish
Bevans	Chesapeake Bay	N/A
Big Rock	East Dennis, Cape Cod Bay, MA	3.5”/ Plump meats, medium brine, notes of umami and a clean, sweet mineral finish
Blackberry Point	Malpeque Bay, PEI, Canada	3.5”/ Deep cups, full plump meats with the clean crispness of a cold water oyster. Mild sweetness upfront and a medium brine on the finish
Black Magic	Thunder Cove, PEI, Canada	2.75" / Smooth salinity with a pronounced vegetal finish
Blish Point	Barnstable Harbor, MA	2.75" / Creamy, sweet, pillowy meats with a classic Cape Cod brine and seaweed finish
Blue Hill	N/A	N/A
Blue Point	Westport & Norwalk Islands, CT	3.5”/ Medium salinity, springy meat, and a light mineral finish
Bottle Rocket	MA	Creamy, sweet, pillowy meats with a classic Cape Cod brine and seaweed finish
Boomamoto	Barnstable, MA	2.5”/ Impeccably clean, bright and lively their naturally smooth shells are polished, round and firm. Always creamy, petite and deeply cupped with a mind-blowing sweet finish
Bras Dor	Cape Breton Island, Nova Scotia	3”/ Briny, but light in body
Brewster	Cape Cod Bay, MA	3.5"
Buzzards Bay	Buzzards Bay, MA	A uniform shaped shell with a small to medium sized, crisp, briny oyster
Cadillac	ME	2.75" / Feature the typical Maine oyster sweetness
Cape Cod Bay	MA	3”
Caraquet Farm	New Brunswick, Canada	2-2.5" / A hint of brine, a tickle of amino acids, and it’s gone
Cavendish Cup	PEI, Canada	4.5" / Full, firm meats with a bright brininess
Cedar Island	Cedar Island, North Carolina	N/A
Chappell Creek	Chappell Creek, PEI, Canada	3-3.5" / A crisp salty brine that finishes with a hint of sweetness
Cheebooktook	Bouctouche Bay, New Brunswick, Canada	2.75”/ Mild salinity with large, smooth meats and a sweet brothy finish
Chesapeake Pride	Chesapeake Oysters, MA/VA	3.5”/ Very mild but meaty- low salt content
Chincoteague Salts	Chincoteague Island, VA	Brimming with invigorating salt
Christmas Cove	Nantucket Sound	3" / Impeccably clean, bright and lively their naturally smooth shells are polished, round and firm. They have a mind-blowing sweet finish that distinguishes them from anything else
Christmas Point	Damariscotta River ME	2.5-3" / Flavorful mineral brine that finishes with a holiday sweetness

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Oysters, Eastern- Continued

Oyster Name	Harvest Location	Size & Description
Chunu	Smith Island Bay, VA	High salinity up front with a sweet grassy finish
Cobblestone	ME	3" / The enchanting blast of brine from these will leave you feeling like you were hit by Cupid's arrow
Colville Bay	Souris River, PEI, Canada	3-3.5" / Salty-sweet flavor
Conway	Malpeque Bay, PEI, Canada	3.25" / Moderate brine with a clean, rounded granite finish
Cooke's Cocktails	Malpeque Bay, PEI, Canada	Very meaty, have full body flavor with a briny liquor and just a touch of sweetness
Copps Island	Norwalk, CT	3.5" / Sweet, slightly briny, plump
Core Sounder	Jarrett Bay near Smyrna, NC	Creamy with a sweet finish
Cotuit	Nantucket Sound	3-3.75" / Briny flavor with a unique sweet finish
Crowe Pasture	East Dennis, MA	Full ocean salinity with crisp, clean meats
Cupid's Arrow	Damariscotta River ME	2.5-3"/ Full & pleasantly firm meat complimented with a bright burst of brine which yields to a medium sweetness
Cupid's Choice	PEI, Canada	3" / Plump, flavorful & sweet
Cuttyhunk	Cuttyhunk Island, MA	2.5-3" / Briny but sweet flavor like salted butter
Daisy Bay	Rustico Bay, PEI, Canada	3-3.5" / Lead with a bright salinity which yields to a sweet finish
Damariscotta	Damariscotta, ME	4-5" / These beautifully shelled, deeply cupped oysters feature a deliciously light, citrus flavor, w/ a restrained brine and a sweet, clean finish.
Davenport	Cape Cod, MA	3-3.25"/ Bursting with robust brine
Drunken Boot	Plymouth, MA	3.25"/ Dark, deep fluted shells filled with briny, buttery and rich meats
Dunbar	Lewis Bay of Yarmouth, MA	3"/ Clean and bright with a big cucumber flavor, a burst of salinity with vegetal richness in the finish
Dutch Island	West Narragansett Bay, RI	Mineral salt and umami finish
Duxbury Standard	Duxbury, MA	3.5" / Very crisp brine with buttery meats
East Cape	North Lake, PEI, Canada	2.75" / Fresh open ocean flavor with crisp brine and a soft mushroom-like umami finish
Eastham	Cape Cod Bay, MA	Meaty with a clean, crisp and mildly briny taste
Edgewater	Wareham, MA	3.25" / Briny up front with a lingering sweetness
Eel Lake	Eel Lake, Nova Scotia	3" / Plump meats with a crunchy texture and a distinct grassy finish
Egg Island	Lewis Bay of Yarmouth, MA	Full meats with an impressive full brine and earthy finish
Fat Baby	Long Island, NY	3-4" / Leads with a volley of brine before yielding to a clean, bright finish
Fat Dog	Little Bay, NH	3-4" / Leads with a volley of brine before yielding to a clean, bright finish
Fiddlehead	Lewis Bay-Cape Cod, MA	3.5-4"/ Surprisingly sweet and meaty with a briny liquor and light metallic finish
Fiddler's Cove	Falmouth, MA	2.75-3.5" / Sharp brine with soft meats and a stony finish
Fire Lake	North Shore, PEI, Canada	2.5-3" / Medium salinity which yields to a bright, clean finish
Fireside	Crowes Pasture Beach, MA	Known for their plump meats, medium brine, notes of umami and a clean sweetmineral finish
First Light	Popponesset Bay, Mashpee Cape Cod, MA	3"/ Clean, distinct taste of the sea, unique to the area
Fortune	PEI, Canada	Clean shells, always uniform in size and a super fresh flavor
Foxley River	PEI, Canada	2.5" / Good balance between fresh ocean taste and sweet notes to finish
French Kiss	Neguac, New Brunswick, Canada	2.5" / Deeply cupped with a briny liquor, profound salinity and a mild, sweet finish
Funky Cold Medinas	Falmouth, MA	Sea salt liquor, firm texture and clean refreshing taste
Gooseberry	Malpeque Bay, PEI, Canada	3.25" / Meats are pleasantly firm in an abundance of liquor
Graveling Point	NJ	A fresh, light taste with a thick and hearty shell
Great Island	Great Island, MA	Balanced brine with a ton of texture
Great White	Barnstable, MA	3.5"/ Moderate salt content with prolonged sweet ocean finish

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Oysters, Eastern- Continued

Oyster Name	Harvest Location	Size & Description
Hammerhead	MA	3”
Harbor Point	Barnstable Harbor, MA	Mildly briny without being overly salty, this oyster has a truly smooth finish with little to no mineral notes
Heart's Desire	Plymouth, MA	2.75" / Creamy textured meats with a light shio broth-like brine and a crisp, clean finish
Holly Berry	PEI, Canada	3" / Sweet, crisp, briny finish
Hollywood	Hollywood, MD	3.25" / Mild mineral brine with a round and brothy finish
Holy Grail	Chesapeake Bay, MD	Mild briny flavor with a medium texture and a complex, sweet finish
Hurricane Harbour	Northumberland Strait, PEI, Canada	3” / High salinity with firm, crisp meats and a sweet finish
Ichabod	Kingston Bay, MA	3.5”/ Meaty- A perfect balance of sweet and salty, with a clean, crisp flavor resembling the waters in which it is grown
Indian Creek	PEI, Canada	3.25-3.5" / Light & subtle brininess with a clean, delicate meat
Indian Neck	Cape Cod Bay, MA	3-3.5”
Irish Point	Rustico, PEI, Canada	2.75" / A tender texture and sweet brine with a smooth mineral finish
Island Kiss	Duxbury, MA	Full cups on the smaller side, with a highly segmented flavor profile, strong salinity up front gives way to vegetal, buttery richness and a long sweet finish
James River	James River, VA	3.5" / Mild and meaty with a hint of stone
Katama Bay	Martha’s Vineyard, MA	3.75”/ A salt bomb with a sweet as candy finish
Lady Chatterley	Northumberland Strait, PEI, Canada	3.25” / Deep cups, medium-high salinity and a bright, clean finish
Little Grizzly	Little Bay, NH	3-3.25" / Delicate soft start – smooth transition into a mild saltiness. Slight melony finish
Lover’s River	PEI, Canada	2.5”-3”/ Medium-high to high salinity, firm and full meats
Love Shuck	Damariscotta River, ME	2.5-3" / Crisp flavor, mineral brine, a meaty texture and a sweet finish
Lt. Island	Cape Cod Harbor	3.5” / Full bodied with a buttery flavor and clean finish
Lucky Lime	Hope River, PEI, Canada	3-3.5"/ Flavor of seaweed with a citrus finish
Malabar	Barnstable, MA	N/A
Malpeque	Malpeque Bay, PEI, Canada	3.25”/ Medium salt with a buttery, full-bodied finish
Mants Landing	Brewster, MA	2.5" / Notes of salt and seaweed
Martha’s Vineyard	Martha’s Vineyard, MA	3.5” / Plump and full of liquor- very smooth
Mayflower Points	Dennis, MA	3.5”/ Fresh and intense brine with creamy meats and a gentle finish
Mayo Creek	Lieutenant Island, MA	A profound mineral finish
Mer Bleue	New Brunswick, Canada	A clean and slightly briny taste and a sweet finish make this oyster a perfect item for any new oyster lover
Merasheen Bay	Newfoundland, Canada	2.5-3" / A burst of lingering salinity on the front with a mélange of seaweed notes and slight minerality
Mere Point	Maquoit Bay, ME	2.5-3" / Salty & sweet
Merry	Duxbury, MA	3"/ Firm, strong shelled oyster with a rich tasting meat
Misty Point	VA	3”/ High salinity up front finishing sweet with a hint of celery and grass
Momma Mia	Rustico, PEI, Canada	2.5" / A salty taste of the sea up front with a mild finish
Mookiemoto	Damariscotta River, ME	2-2.5”/ Sweet, approachable oyster- East coast taste with west coast style
Moonlight Bay	Barnstable, MA	2.75" / Sweet, pillowy meats with a solid brine and seaweed finish
Moon Stone	Point Judith Pond, RI	3.25”/ Warm and intense brine with a bold and meaty texture
Moondancers	Damariscotta River, ME	Very briny with a sweet finish
Moonrise	Crowe’s Pasture Beach – East Dennis, MA	3.5”/ Salty and sweet
Murder Point	Gulf of Mexico	A full, rich, creamy taste with a light metallic finish
Mystic	Noank, CT	3.5" / A gentle brine with springy meats and a flinty finish

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Oyster Name	Harvest Location	Size & Description
Naked Islander	Chappell Creek, Canada	3.5"+/ A unique combination of salty and sweet flavors- clean, crisp with a briny liquor
Nauti Pilgrim	Cape Cod Bay, MA	2.5"/ A nice rounded cup, with the perfect flavor combination of sweetness and saltiness that provide a smaller, yet equally pleasing mouthful of enjoyment
Nautilus Island	Bagaduce River, ME	3-4" / Meats are full, large shells, and medium salinity
Nonesuch	Scaroborough, ME	3" / A balanced brine and sweetness with hints of Earth and a silky smooth texture
Nor'Easter	ME	N/A
Northumberland	PEI, Canada	3.5-4"/ Mild in flavor
Onset	Wareham, MA	3.5" / A memorable brine with herbaceous seaweed notes and an intense buttery finish
Osterville	Osterville, MA	2.75" / Big salt up front with a slightly sweet finish
Oyster House	Damariscotta River, ME	3.5-4" / Deliciously light, citrus flavor, with a restrained brine and a sweet, clean finish
Paddy's Pearls	ME	A touch of brine with a sweet finish
Paines Creek	Brewster, MA	2.5" / High salt, tons of liquor, super sweet finish thanks to a chewy adductor, then tart and vegetal with an iron finish
Patriot	Cape Cod Bay, MA	3" / Sweet vegetal notes and a hint of cream
Pemaquid	Hog Island, MA	3.75"/ Sweet and salty
Pickle Point	PEI, Canada	3"/ Robust, deeply cupped shells with a flavor profile driven by high salinity
Pine Island	Long Island, NY	Sweet, salty, and succlent
Pink Ladies	Cape Cod Bay, MA	Balanced flavor with a beautifully consistent shape
Pink Moon	New London Bay, PEI, Canada	2.75"/ Creamy meat with a perfect balance of salt and mineral on the finish
Pink Ribbon	Long Island Sound, NY	3"/ Uniformly cleaned and graded by hand- unique briny flavor with a crisp, meaty texture and a sweet finish with lingering brine (25% net revenue of every oyster is donated to the Breast Cancer Research Foundation.)
Pirates Cove	Choptank River, MA	Sweet, buttery taste with a mild briny finish.
Pleasant Bay	Little Pleasant Bay, MA	3.5"/ Deeply cupped, moderate salt content with clean, prolonged ocean finish
Pleasure Point	Pleasure Point- Cape Cod, MA	2.5-3"/ High salinity with a sweet aftertaste
Plimoth 102s	Plymouth Bay, MA	With 10 foot tides, the oysters split time on the sandbar & underwater giving Plimoth102s a deep, sun bleached cup. The flavor starts w/ a mild brine, then finishes clean, sweet & bright
Plymouth Champagne	Plymouth, MA	3"/ Clean aroma with traces of the salty sea, seaweed and white pepper with a meaty, creamy texture
Popponesset	Popponesset Spit- Mashpee, MA	3.5"/ Medium brine with subtle meats and a gentle lingering mineral finish
Queen's Cup	Rustico Bay, PEI, Canada	2.5-3" / A plump silky meat with a salty sweet taste and an earthy mineral finish
Quonnie Rock	Quonochontaug, RI	3.5"/ Explosive briny rich with full meat and a sweet lingering limestone finish
Raspberry Point	New London Bay- PEI, Canada	3.25"/ Crunchy meat with a gentle brine and sweet mushroom finish
Red Beard	Souris River, PEI, Canada	3.25" / A surprisingly pleasant, lingering salt taste as long as a nautical mile
Red Raiders	Crowe's Pasture Beach – East Dennis, MA	3.5"/ Simply put, salty-salty sweet
Riptide	Buzzards Bay, MA	3.5"/ Moderate brine with soft meat and a sweet, earthy finish
Rock Harbor	Cape Cod Bay, Orleans, MA	3.75"/ Sweet brine with a slightly sweet vegetal finish
Rocky Nook	Kingston, MA	2.75-3.5" / Medium-high brine with silky meats and a buttery sweet finish
Saint Simon	Shippagan, New Brunswick	2.75" / A dynamic and sharp brine, supple meat and a sweet, mineral finish
Saltwind	Scaroborough, ME	2.5" / Low to medium salt with a savory verdant green bite
Salty Mainers	Damariscotta River, ME	3-3.5" / Known for their full, plump meats the flavor comes across as buttery cream with salt and finish clean and sweet
Salutation Cove	Salutation Cove/South Side- PEI, Canada	3.5"/ Very briny and buttery with a clean, salty finish. Excellent shape and uniform shells
Salten Rock	Barnstable, MA	3.5" / A full brine with creamy yet firm meats and a sweet, seaweed finish

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Oyster Name	Harvest Location	Size & Description
Sand Spit	Barnstable, MA	Deep teardrop shape and sweet meats with a mineral taste
Sandy Neck	Barnstable Harbor, Cape Cod, MA	N/A
Saquish Head	Cape Cod Bay	3”/ A very deep, dense shell, which, when opened, reveals an incredibly plump oyster
Savage Blonde	PEI, Canada	2.75”/ Sharp brine with crunchy meats and a sweet stony finish
Scallywags	Rustico Bay, PEI, Canada	Known for their crisp bite and salty brined liquor
Scorton Creek	Barnstable Harbor, Cape Cod, MA	Bright & buttery
Sea Sirens	Cape Cod Bay, MA	3.5-4”/ Attractive, bright shells on the outside and clean, clear meats on the inside, their delicate, briny flavor encapsulates the essence of the ocean
Sex on the Beach	Barnstable, MA	Protected from weather, these grants are able to grow their oysters in cages with no lids! Big tides and fresh water food source gives these oysters their plump meats, perfect brine, and a clean, sweet mineral taste
Shamrock	Great South Bay, NY	Briny, clean and plump with a sweet mineral finish
Shenanigans	Rustico, PEI, Canada	The perfect balance of sweetness with a fresh crisp brine
Shipwreck	East Point, PEI, Canada	3.25" / Medium brine paired with sweet grass and cool minerals
Skinny Dipper	Cape Cod, MA	3-4" / Buttery flavor
Snow Island	Quahog Bay, Harpswell, ME	5”/ High in salt with lots of grassy, earthy undertones. Straight up Maine perfection
South Lake	South Lake, PEI, Canada	2.75" / Good salinity up front with hints of minerality and vegetal notes on the finish
Spindrift	Westport, MA	3.25" / Intense mineral brine, sweet, lingering finish
Spring Creek	Barnstable Harbor, Cape Cod	Savory and salty but also backed by an earthy depth
St. Anne	PEI, Canada	2.5-3”/Packed with flavor- clean and crisp; average salt content with mildly melon finish
Standish Shore	Duxbury, MA	2.75”/ Sharp brine, buttery texture and a crisp mineral finish.
Stormy Bay	Delaware Bay, NJ	Deep cupped shells, mild brine and a sweet complex flavor
Summer Fling	Damariscotta River, ME	Salty, buttery and creamy with a clean and sweet finish
Summer Love	Rustico, PEI, Canada	2.75" / Buttery, creamy meat that finishes with a perfect balance of salt and mineral notes
Summerside	Northwestern PEI, Canada	3.5”/ Moderately briny and buttery. Soft with a sweet finish
Sunberry Point	Northumberland Strait, PEI	3.5" / Medium brine with citrus flavor and umami notes
Sunken Meadow	Eastham-Cape Cod Bay, MA	3.5”/ Strong salt content and pleasant ocean flavor. Finish is clean with seaweed notes
Sunset Wharf	MA	3”
Sweet Island Kiss	PEI, Canada	2.5-3”/ A salty punch with a grassy but crisp fresh finish, and a meat yield that is guaranteed to be a crowd favorite
Sweet Neck	Katama Bay, Martha’s Vineyard	4”/ Shells are deeply cupped and meats are pleasantly firm with a mild simple sugar finish- salinity is high
Thatch Island	Barnstable, MA	3.5" / A briny bite and silky meat with a limestone finish
Three Bay	PEI, Canada	3"/ Rich and salty liquor with a crisp sweetness
Thunder Caps	Quahog Bay, Harpswell, ME	5”/ High in salt with lots of grassy, earthy undertones. Straight up Maine perfection
Truro Pearl	Truro, MA	3" / Intense mineral brine with a sweet, lingering finish
Tuxedo	Cascumpec Bay, Canada	3.25" / Delicate meats with good brine, slightly sweet notes, and a clean finish
Valley Pearl	Tyne Valley, PEI, Canada	2.5" / Intense sea salt hits your palate up front and finishes with a lingering bay scallop sweetness
Walrus & Carpenter	Dutch Harbor, RI	3.5" / Salty up front, bursting with sweetness and hints of stone and briny olive on the finish
Washburn Island	Falmouth, MA	3.75”/ Very full meats with an amazing salty and creamy flavor
Watch Hill	Winnapaug Pond, Westerly, RI	3.5" / Deep cups, a high salinity, and a full-bodied flavor with a buttery sweet finish
Watch House Points	Chesapeake Bay near East Shore, VA	3" / Consistently shaped shells with deep cups, a very forward salinity and they finish with hints of cucumber & melon

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Oysters, Eastern- Continued

Oyster Name	Harvest Location	Size & Description
Watch Hill	Winnapaug Pond, Westerly, RI	3.5" / Deep cups, a high salinity, and a full-bodied flavor with a buttery sweet finish
Watch House Points	Chesapeake Bay near East Shore, VA	3" / Consistently shaped shells with deep cups, a very forward salinity and they finish with hints of cucumber & melon
Wellfleet	Cape Cod Bay, MA	3"/ Medium-high salinity and a bright, crisp finish
West Bay	Osterville, MA	Salty and sweet with a deep savory finish
Westport	Westport Island, ME	3.5" / Nicely developed cups with plump, silky meats, robust flavor, high salinity, and a buttery finish
Whaleback	Damariscotta River, New Castle, ME	Rugged brine, followed by hefty midtones and an abrupt clean finish
Whitecap	Dennis, MA	2.75" / Plump meats with medium brine and a clean finish
Wianno	Cape Cod Bay, Nantucket Sound	3-3.5"/ Very clean with a distinct deep cupped shell and sweet briny flavor
Wiley Point	Damariscotta River, ME	3-4" / The meats themselves are full, light in texture, and are of a relatively high salinity
Winter Harbor	Casco Bay, ME	3.25" / Sweet salty meats with a clean, buttery aftertaste