CATANESE CLASSICS

Oysters, Pacific

ABOUT

TThe Pacific oyster is a Japanese transplant, brought to this country after the turn of the century to revitalize the West Coast oyster industry. Hearty and easy to propagate, the Pacific oyster is now the most widely cultured oyster in the world. It's farmed from California to Alaska and in Australia, Europe and Asia. Wild Pacific oysters are found from Alaska to California and in temperate waters around the world. They are nearly always, however, a farm-raised product, grown in suspended systems in bags, racks, lanterns or on ropes. The Pacific oysters are named for their region of growth. The deep-cupped, smaller Kumamoto is the Pacific oyster held in highest repute by Northwest slurpers. Northwest oyster farmers produce "all-season," sterile Pacific oysters called triploids.

PRODUCT PROFILE

Pacific Northwest oysters are mild & sweet, with a briny flavor and crisp texture. California's have a slightly stronger taste. Oyster species flavor depends on the waters in which it is grown. The deeply cupped, elongated shell is curly, thick and silvery gray to gold. Meat is creamy white, sometimes with a dark fringe around the mantle. Shell and meat colors vary by region and season.Oyster meats should be plump and juicy. Dramatic meat discoloration suggests poor quality, but slight shades of pink, green or black may reflect diet and regional conditions. To test if an oyster's alive, tap on the shell, the shell will close. A dead oyster smells like sulfur.

COOKING TIPS

For a special dipping sauce, mix 1/4 cup soy sauce, 4 teaspoons of apple cider, 2 teaspoons of Japanese hot red pepper, 1 teaspoon of toasted white sesame seeds, 2 teaspoons of sugar and 1 finely chopped green onion. Try them on the grill. They're done when the shell opens. With any method, cook just till the meat plumps or the mantle curls.



NUTRITION FACTS

Calories	81
Fat Calories	20.7 g.
Total Fat	2.3 g.
Saturated Fat	0.5 g.
Cholesterol	50 mg.
Sodium	106 mg.
Protein	9.5 g.
Omega 3	0.7 g.

PRIMARY PRODUCT FORMS

Live: Singles or clusters ("clumps")
Fresh: Halfshell, Shucked meats
Frozen: Whole, Halfshell, Shucked meats
Value-added: Canned meats (soups and stews), Smoked meats, Breaded (frozen), Entrées (frozen)

GLOBAL SUPPLY

Australia, Canada, Chile, France, Greece, Italy, Japan, Korea, New Zealand, Spain, United States, UK

COOKING METHODS

- [x] Bake
- [ ] Boil
- [ ] Broil
- [x] Fry
- [ ] Grill
- [ ] Pate
- [ ] Poach
- [x] Saute
- [x] Smoke
- [x] Steam

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OYSTERS, PACIFIC

OYSTER NAME	HARVEST LOCATION	SIZE & DESCRIPTION
Anchor Bay	Hood Canal, WA	2.5-3" / Excellent meat fill with a hard shell, mild brininess
Baynes Sound	Baynes Sound, Vancouver Island, B.C.	Firm fleshed with a refreshingly briny taste and vibrantly colored mantel. They have a subtle note of cucumber & a slightly sweet finish
Big Cove	Southern South Puget Sound, WA	3"/ Mildly salty & very sweet with a fruity, melon like finish
Buckley Bay	Bayne's Sound, B.C.	2-3"/ beach oyster, melon taste, salty finish
Capital Choice	Spencer Cove, WA	2.75"/ Pure, crisp, pure, sea salt flavor with a clean finish
Capital Large	Spencer Cove, WA	4-5"/ Pure, crisp, pure, sea salt flavor with a clean finish
Cascadia	Similk Bay, WA	2.5" / A briny flavor to start with notes of a ripe melon flavor
Chef's Creek	Baynes Sound, Vancouver Island, B.C.	3" / Creamy with a high brininess and sweet flavor
Compass Point	Samish Bay, WA	3"/ A nice briny oyster that has a melon finish
Coromandel	Coromandel Peninsula, New Zealand	3.5"/Sweet and salty with a rich briny liquor and a watermelon aftertaste
Cortes Island	Cortes Island, B.C.	2.5-3"/ Briny, full flavored finish - salty and sweet with a fruity finish
Cranberry Creeks	Hood Canal, Oakland Bay, WA	2.5"/ Strong, briny flavor with earthy and granite mineral notes
Dabob	Dabob Bay, WA	3"/ Crisp and briny with a fresh and sweet melon finish
Deep Bay	Deep Bay, B.C.	6" / A slight briny flavor to start with notes of a ripe Bosc Pear with a sweet full meat
Deer Creek	Southwestern Hood Canal, WA	3.75"/ Light salt, cucumber finish
Denman Island	Denman Island, B.C.	3" / A hearty oyster with a thick, hard shell. The meats have a cold-water saltiness that is sweet and full, with a crunchy texture
Drunken Kiss	Marin Bay, CA	Clean briny flavor with a semi-firm texture and a complex metallic finish
Effingham	Effingham Inlet, Barkley Sound, B.C.	3" / Plump, cream-colored meats with a bright, briny flavor and a smooth watermelon or lettuce-like finish
Elkhorn	Willapa Bay, Washington Coast	3"/ Firm meats, high brine, sweet flavor and melon finish
Emerald Cove	Denman Island, B.C.	3.5" / Medium salinity, full, plump, creamy meats with a clean mild flavor and cucumber finish
Evening Cove	Strait of Georgia, B.C.	3.5" / Firm meats, a fresh, clean, mildly briny flavor and a watermelon finish
Fanny Bay	Baynes Sound, B.C.	2.75"/ Plump meats with full brine and a sweet mineral finish
Fat Bastard	Willapa Bay, WA	2.5-3"/ Deep cup with a lot of liquor, brine and taste are clean
Fish Point	WA	3.5"/ Full, firm meat relinquishes delicate cucumber notes and a crisp salty brine
Gigamoto	Baynes Sound, B.C.	2" / Sweet and crunchy with a pleasant ocean finish and gentle melon notes
Glacier Point	Halibut Cove, AK	2.75"/ Dynamic brine with a gentle crunch and clean vegetal finish
Hammersley	Hammersley Inlet, WA	4" / Big, plump, & deeply fluted. Full flavored with a strong cucumber finish
Henderson Bay	Henderson Bay, WA	2.75" / A sweet mild oyster with very full meats
High Roller	Hood Canal	A rather salty oyster, with a very firm texture and mild flavor that is a nice choice for newcomers to the oyster experience
Hood Canal	Western Hood Canal, WA	2.75"/ Light and clear brine with a crunchy meat and a bitter melon finish
Hunter's Point	South Puget Sound, WA	3-4" / Full, firm textured meats with a mild brininess and sweet finish
Kaipara	Kaipara Harbour, New Zealand	2.75" / Gentle yet intense brine with soft, creamy meats and a watermelon rind finish.
Kisu	Denamn Island, B.C.	A remarkably deep cup with firm, plump and juicy meat. Fresh and mildly briny taste with a sweet cucumber finish
Kumamoto	Oakland, Washington	2" /Mild brine with creamy meats and a honeydew finish
Kusshi	Stellar Bay / Vancouver Island, B.C.	2"/ Nice salt content. Robust and full of meat with a sweet cucumber finish

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Oysters, Pacific- Continued

Oyster Name	Harvest Location	Size & Description
Kisu	Denamn Island, B.C.	A remarkably deep cup with firm, plump and juicy meat. Fresh and mildly briny taste with a sweet cucumber finish
Kumamoto	Oakland, Washington	2" /Mild brine with creamy meats and a honeydew finish
Kusshi	Stellar Bay / Vancouver Island, B.C.	2"/ Nice salt content. Robust and full of meat with a sweet cucumber finish
Malaspina	Sunshine Coast, Vancouver Island, B.C.	3" / Plump, creamy white meats with a mild, sweet flavor, medium brininess and a watermelon accent
Midnight Bay	Hood Canal, WA	4"/ Full meats, excellent on the half shell and perfect for grilling
Mintersweet	Minter Bay, WA	2.5" / Subtle salinity with a hint of sweetness, and a clean crisp cucumber finish
Mirada	Hood Canal, WA	2.75"/ Full meats and slightly briny with a crisp, sweet finish
Miyagi	Hood Canal, WA	2.75"/ Medium brine with a tangy cucumber finish
Oishii	Willapa Bay, WA	Conforming to the Japanese translation of "delicious", Oishii Oysters are renowned for their iconic paisley shape, perfect cocktail size and plump, buttery meats with a sweet yet briny cucumber finish
Otter Cove	Discovery Bay, Puget Sound, WA	Full, plump meats, medium-high brininess, and a mild clean sweetness
Paradise Cove	Baynes Sound, British Columbia	2.75" / Sweet brine with a creamy meat and light citrus finish
Peale Pass	Puget Sound, WA	Exceptionally creamy with metallic soybean flavor
Pearl Point	Netarts Bay, Oregon	4" / Medium brininess with a melon finish
Pebble Beach	Hood Canal, Washington	Nice fluted, easy to shuck shell that is full of a briny meat with a sweet finish
Penn Cove Select	Samish River - Puget Sound, WA	3"/ Exquisitely tumbled shell- A salty sweet brine followed by distinct seaweed and watermelon notes
Pickering Pass	Pickering Inlet, WA	2.75"/ Medium brine with a bright cucumber finish
Purple Mountain	Hood Canal, WA	2.5-3" / Mineral stone with hints of young cantaloupe
Quilcene Bay	Quilcene Bay, WA	3" / Full meats, crisp brine, and a clean melon finish
Rainier	South Puget Sound, WA	3.5-6" / Full meats with a buttery, creamy texture, a light brininess and sweet flavor
Reach Island	Hood Canal, WA	2.75"/ Medium brine with a tangy cucumber finish
Rock Point	Hood Canal, WA	2.75"/ Creamy and sweet with cucumber flavors
Saiko	Willapa Bay, WA	Smooth, brown-shelled oyster that is firm, briny and sweet with a melon finish
Salazarian	Pickering Passage, WA	3"/ Medium brine, buttery dense meat with a mild granite finish
Salt Nugget	Hood Canal, WA	3" / Intense brine with a rounded melon finish
Samish Pearl	WA	2.25"/ Full firm meat relinquishes delicate cucumber notes and a crisp salty brine
Sand Dollar	B.C.	N/A
Shigoku	Samish Bay, WA	2.25"/ Flavor is sweet and briny with a cucumber finish
Sister Point	South Hood Canal, WA	3" / Deep-cupped with firm meats, high brininess and a cucumber finish
Skookum	Little Skookum Inlet, Puget Sound, WA	3.5"/ Full flavors, low brine and vegetable like finish
Snow Creek	Discovery Bay, Olympic Peninsula, Puget Sound, WA	3" / Firm meats with black mantles, a mild brininess with a distinctive iron flavor and a sweet finish
Stellar Bay	Deep Bay, B.C	3"/ A rich, plump and creamy oyster with delightful melon sweetness and a lingering mild brine finish
Sun Hollow	Hood Canal, WA	2.75"/ Sweet brine, bursting meat and an earthy finish
Sunset Beach	Lower Hood Canal, Puget Sound, WA	3.5" / Plump, robust meats that are briny and full flavored
Swinomish	Similk, WA	3.5"/ A mild brine, followed by seaweed and honeydew notes. Strong/ sturdy shell
Tide Point	Willapa Bay, WA	Medium brine, and a clean, slightly sweet finish. A strong shell, a short and deep cup, and a full meat with little room for liquor
Totten Inlet	Totten Inlet, WA	3.25-3.5"/ Beautiful ridged shells- Signature melon and seaweed flavor with a sweet watermelon accents and medium brine
Wild Cat Cove	Hood Canal - Puget Sound, WA	2.5"-3"/ Deep cup, firm plump meats- sweet collard green flavor with a sweet melon rind finish
Willapa Bay	Willapa Bay, WA	3"/ Full, firm meats with a light brininess, sweet flavor and cucumber finish