

THE RAW OYSTER'S TASTING GUIDE

✓	NAME	TYPE	LOCATION	FLAVOR PROFILE	OYSTER CULTIVATION	SIZE
	Alaska Gold	Pacific	Alaska	clean pure taste, sweet meat, high brininess, hint of mineral, lots of liquor	Suspended Tray & Tumbled	up to 3"
	Alba Bras D'Or Lakes	Atlantic	Nova Scotia, Canada	sweet, balanced brininess	Suspension Tray to Bottom Culture	up to 3.5"
	Amai	Pacific	Washington	firm meat, crisp, mildly salty, sweet finish	Tray to Beach	up to 3"
	Apalachicola	Atlantic	Gulf Coast	meaty, balanced salinity, fine, clean taste, nutty, kelp notes	Wild Bottom Harvested	up to 3"
	Bald Point	Pacific	Southern Puget Sound	low brininess, sweet flavor, musky finish	Intertidal Beach Cultivation	up to 3"
	Barnstable	Atlantic	Cape Cod, Massachusetts	firm meat, briny, sweet, nutty,	Rack & Bag cultivated, finished by Bottom cultivation	3" and up
	Barron Point	Pacific	Southern Puget Sound	plump tender meat, low brininess, sweet flavor, musky finish	Bag to Beach	up to 3"
	Baynes Sound	Pacific	Vancouver Island, British Columbia	firm meat, briny, sweet finish, notes of cucumber	Beach Cultured	up to 4"
	Baywater Sweet	Pacific	Hood Canal	high brininess, very sweet flavor	Rack & Bag	up to 3"
	Beach Angel	Pacific	British Columbia	firm meat, sweet & creamy, robust, briny flavor, notes of cucumber, grass, & melon rind	Beach Cultivated	up to 3"
	Beach Point	Atlantic	Cape Cod, Massachusetts	meaty, light brininess, bright, crisp, sweet cream flavor	Suspension Tray	2.5" to 5"
	Beausoleil	Atlantic	New Brunswick, Canada	delicate, mild brininess, sweet finish	Suspension Tray	up to 2.5"

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	Bedeque Bay	Atlantic	Prince Edward Island, Canada	strong, briny flavor	Bottom Cultured	up to 3"
	"Belon"	European Flat	Maine	potent, strong coppery taste, mild brininess, tannic accent	Wild Bottom Grown	3" to 5"
	Blackberry Point	Atlantic	Prince Edward Island, Canada	clean, sweet, medium brininess	Bottom Cultured	3.5" to 4"
	Blue Point-Genuine (Great South Bay)	Atlantic	Long Island, NY	plump firm meat, very briny, savory, notes of pine & anise, sweet aftertaste	Tray cultured	up to 4"
	Bluepoint-Generic (Long Island Sound)	Atlantic	Long Island, NY	satiny meat, very briny, mild flavor	Bottom Cultured	up to 4"
	Blue Pool	Pacific	Hood Canal	creamy, crunchy texture, complex flavor, briny, savory, cucumbery, sweet & vegetal finish	Tumbled Cultivation	up to 3"
	Bogues Bay	Atlantic	Chesapeake	firm meat, mild, sweet flavor		up to 3"
	Broadwater	Atlantic	Chesapeake	plump meat, lively brininess, smooth, subtle, cedar & spice finish	Cage Cultured with Tumbling	up to 3.5"
	Brooklyn Creek	Pacific	British Columbia	creamy plump meat, medium brininess, metallic notes, cucumber finish	Beach Cultivated	up to 4"
	Brookside	Pacific	Hood Canal	full meat, medium brininess, sweet, full-flavored taste	Intertidal Beach Cultivation	up to 3"
	Cape Blue	Atlantic	Maine	fresh, firm meat, high brininess	Granite Ledge Cultured	2" to 3"
	Cape Breton	Atlantic	Nova Scotia, Canada	Generic for any oyster coming from anywhere on Cape Breton Island - medium to full brine		up to 4"

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	Cape May Salt	Atlantic	New Jersey - Delaware Bay	high brinness, strongly peppery flavor	Rack & Bag Cultivated	3" to 5"
	Cape North	Atlantic	Nova Scotia, Canada	meaty, very briny, light flavor		up to 4"
	Caraquet	Atlantic	New Jersey - New Brunswick	firm texture, light brinness, mineral & seaweed notes, clean salty finish	Floating trays, then Cages and Tumbled	up to 2.75"
	Carlsbad Blonde	Pacific	Southern California	strong briny flavor, sweet, overtones of melon & cucumber, lightly alkaline	Suspension Cultivated	
	Cavendish Cup	Atlantic	Prince Edward Island, Canada	firm, bright brinness	Bottom Cultured	up to 4.5"
	Chatham	Atlantic	Cape Cod, Massachusetts	firm, sweet, extreme brinness, mineral finish	Most Rack & Bag, Some Bottom Cultured	up to 3"
	Chefs Creek	Pacific	Vancouver Island, British Columbia	creamy, medium brinness, sweet flavor	Tray Suspension	up to 3"
	Chelsea Gem	Pacific	Southern Puget Sound	low brinness, creamy, super sweet, watermelon rind finish	Rack & Bag	up to 3"
	Chesapeake	Atlantic	Chesapeake	Generic for any oyster in the Chesapeake Bay		up to 4"
	Chesapeake Gold	Atlantic	Chesapeake	Complex, sweet flavor	Tank to Floating Dock to Rack Cultivated	up to 4"
	Chincoteague	Atlantic	Chesapeake	Very salty, sweet finish, if not a true Chincoteague, then not much flavor	Rack & Bag Cultivated	up to 3.5"
	Cold Creek	Pacific	Southern Puget Sound	plump sweet meat, delicate, salty-melon, nori finish	Beach Cultivated	2" to 3"

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	Colonial Cocktails	Atlantic	Maine	very sweet, briny, fruity flavor	Hatchery to Oyster Bed to Diver Harvested	
	Colville Bay	Atlantic	Prince Edward Island, Canada	firm meat, clean, sweet, nutty, floral, medium brininess	Intertidal Beach Cultivation	up to 3"
	Conway Cup	Atlantic	Prince Edward Island, Canada	full meat, clean, sweet, mild brininess	Rack & Bag cultivated, finished by Bottom cultivation	up to 3.5"
	Cortes Island	Pacific	British Columbia	delicate meat, mild brininess, sweet flavor	Intertidal Beach Cultivation	up to 3"
	Cotuit	Atlantic	Cape Cod, Massachusetts	full meat, clean, sweet, bright briny flavor	Floating Bags, then Sand Bottom cultivation	2.5" to 6"
	Cranberry Creek	Pacific	Southern Puget Sound	bold brininess, crisp, clean flavor, honeydew notes	Rack & Bag	up to 3"
	Cuttyhunk	Atlantic	Massachusetts	tender, light, clean flavor, intense brininess	Lantern Suspension	up to 4"
	Dabob Bay	Pacific	Hood Canal	briny, light, crisp, clean flavor, sweet finish	Intertidal Beach Cultivation	up to 3"
	Damariscotta	Atlantic	Maine	meaty, salty, clean finish	Wild, or coming from one of many harvesters	
	Deep Bay	Pacific	Vancouver Island, British Columbia	plump meat, sweet, mild brininess, watermelon notes, clean aftertaste	Bag to Beach	up to 3"
	Deer Creek	Pacific	Hood Canal	full meat, crisp brininess, clean flavor	Intertidal Beach Cultivation	up to 3"
	Denman Island	Pacific	Vancouver Island, British Columbia	medium salinity, sweet, clean flavor, watermelon finish	Beach Cultivated	up to 4"

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	Dennis	Atlantic	Massachusetts - Cape Cod Bay	Plump meat, high brininess, rich, clean, supple, savory	Beach/Bottom Cultured	up to 3.5"
	Dodge Cove	Atlantic	Maine	sweet & sour citrus flavor, light brininess	Suspended & Bottom Cultivated	
	Dosewallips	Pacific	Hood Canal	light clean flavor, creamy texture, medium brininess, cucumber notes	Beach Cultivated	up to 3"
	Dragon Creek	Atlantic	Chesapeake	plump meat, low brininess, plentiful liquor	Bottom Started to Mesh Bags to Floating Cages	up to 4.5"
	Drayton Harbor	Pacific	Northern Puget Sound	plump meat, sweet & savory flavor	Intertidal Beach Cultivation to Line Suspension	
	Duck Island Petite	Atlantic	Long Island Sound, Connecticut	plump meat, extremely mild flavor		up to 3"
	Dune Shadow	Atlantic	New Brunswick, Canada	full meat, smooth, mildly sweet, very briny	Tray to Beach cultivated	up to 3.5"
	Duxbury	Atlantic	Massachusetts	plump meat, sweet, buttery, very briny	Rack & Bag Cultivated	up to 3"
	Eagle Creek	Pacific	Hood Canal	firm meat, high brininess, fruity finish	Bag to Beach	up to 3.5"
	Eagle Rock	Pacific	Southern Puget Sound	creamy meat, high brininess, sweet flavor, nori finish	Bag to Beach	up to 3"
	East Beach Blonde	Atlantic	Rhode Island	Mild, good minerality, mild salinity	Off-Bottom Cultured	up to 3"
	Effingham	Pacific	British Columbia	plump meat, buttery smooth texture, bright briny flavor, lettuce-like finish, hints of salted cucumber	Suspended Tray & Tumbled	up to 3.5"

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	Eld Inlet	Pacific	Southern Puget Sound	plump sweet meat, rich buttery texture, notes of watermelon rind, grassy finish	Intertidal Beach Cultivation	up to 3"
	Elkhorn	Pacific	Washington Coast	firm meat, high brininess, sweet flavor, mineral, melon finish	Beach Grown	up to 3"
	Emerald Cove	Pacific	British Columbia	full, plump, creamy meat, medium salinity, clean mild flavor, cucumber finish	Suspended Tray	up to 3.5"
	Endless Summer	Pacific	Southern California	crunchy, cucumber finish		up to 6"
	European Flat	European Flat	Maine	fishy, strong, mineraly, gamey flavor, coppery finish	Bottom Cultivated, Diver Harvested	4" to 8"
	Evening Cove	Pacific	British Columbia	firm meat, fresh, clean, briny flavor, watermelon finish	Intertidal Beach Cultivation	up to 3.5"
	Fanny Bay	Pacific	Vancouver Island, British Columbia	firm meat, mild brininess, smooth, cucumber finish	Tray Cultured	2" to 5"
	Fat Bastards (Shigoku)	Pacific	Southern Puget Sound	firm & smooth meat, medium brininess, clean, metallic finish, hint of asparagus & cucumber	Suspension Tray, Tide Tumbled	up to 5"
	Fish Point	Pacific	Northern Puget Sound	firm meat, medium brininess, sweet finish	Beach Cultivated	up to 3"
	Fishers Island	Atlantic	Connecticut	sweet, fresh, firm meat, high brininess, zesty clean finish	Suspended Lantern Nets	
	Flying Point	Atlantic	Maine	full-bodied & plump, balanced salinity, sweet & salty finish	Upwellers, then Bottom Cultured	up to 4"
	Forbidden	Atlantic	Chesapeake	plump meat, buttery, medium salt, sweet, artichoke notes	Rack & Bag Bottom cultured	2" to 4"

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	French Kiss	Atlantic	New Brunswick, Canada	plump meat, sharp brininess, mild sweetness	Suspension Tray Cultivation	up to 3.5"
	Gay Island	Atlantic	Maine	light, clean, sweet flavor, intense brininess	Floating Tray Cultivated	
	Glacier Point	Pacific	Alaska	firm meat, salmony, sweet & salty balanced, light, savory, cucumber, crisp nori	Suspension Cultivated	
	Glidden Point	Atlantic	Maine	firm meat, briny, sweet, crisp, complex flavor	Bottom Cultured	2" to 8"
	Gold Creek	Pacific	Hood Canal	mild clean flavor, light brininess	Intertidal Beach Cultivation	up to 4"
	Golden Mantle	Pacific	British Columbia	full-flavored, sweet, melon finish	Suspension Tray Cultivation	up to 3"
	Grassy Bar	Pacific	Central California	plump juicy meat, buttery, high brininess, seafood veloute sauce flavor, bitter asparagus & pistachio finish	Suspension Tray Cultivation	2" to 3"
	Great White	Atlantic	Long Island, NY	full-bodied, salty, tannic		
	Gulf Coast - Generic	Atlantic	Gulf Coast	mild, soft, low salinity		
	Hama Hama	Pacific	Hood Canal	firm meat, clean, crisp, mineral, fruity, lettuce & cucumber notes	Beach Cultivated	up to 3"
	Hammersley Inlet	Pacific	Southern Puget Sound	meaty, full-flavored, mild brininess, cucumber & mineral finish	Bag to Beach	up to 4"
	Hawk's Point	Pacific	Washington Coast	light, floral, citrusy, mild brininess	Rack & Bag Cultivated	up to 4"

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	Henderson Inlet	Pacific	Southern Puget Sound	salty, crisp flavor	Off-Bottom Cultured	up to 7"
	Hog Island Atlantic	Atlantic	Northern California	plump meat, intensely briny, light, clean, fruity	Rack & Bag Cultivated	up to 3"
	Hog Island Cliffside	Pacific	Washington	high brininess, tannic, spinachy, earthy, balanced sweet & saltiness	Rack & Bag Cultivated	
	Hog Island Kumamoto	Kumamoto	Northern California	light, clean, mild, creamy, watermelon finish	Rack & Bag Cultivated	up to 2"
	Hog Island Sweetwater	Pacific	Northern California	high brininess, clean, crisp, grass/lettuce flavor, sweet finish	Rack & Bag Cultivated	up to 4"
	Hollie Wood Zen	Pacific	British Columbia	mildly sweet, delicate fresh melon finish	Off-Bottom Cultivated & Tumbled	up to 2.5"
	Hunter's Point	Pacific	Southern Puget Sound	full firm meat, mild brininess, sweet finish	Beach Cultivated	3" to 5"
	Hurricane Harbor	Atlantic	Prince Edward Island, Canada	firm, crisp meat, sweet, high salinity	Bottom Cultured	up to 3"
	Imperial Eagle Channel	Pacific	Vancouver Island, British Columbia	plump meat, high brininess, mild flavor, cucumber finish	Bag to Beach	up to 3"
	Island Creek	Atlantic	Massachusetts	firm meat, clean, sweet, buttery, briny, mossy notes	Rack & Bag cultivated, finished by Bottom cultivation	up to 4"
	James River	Atlantic	Chesapeake	plump meat, mild brininess & flavor	Wild=Bottom Cultured, Aquacultured=Rack & Bag cultivated	up to 4"
	Johns River	Atlantic	Maine	firm meat, fruity, sweet, high brininess, banana notes, umami taste	Bottom Cultivated	up to 8"

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	Jorstad Creek	Pacific	Hood Canal	mild flavor, low salinity, fruity finish	Rack & Bag Cultivated	up to 3"
	Jupiter Point	Atlantic	Connecticut	firm meat, briny, mineral, light	Upwellers, then Floating Bag, then Bottom Cultivated, then Tumbled	
	Kachemak Bay	Pacific	Alaska	strong briny bite, clean, cucumber notes, honeydew finish	Suspension Lantern / Tray	up to 4"
	Katama Bay	Atlantic	Massachusetts	firm meat, super briny, sweet, creamy	Rack & Bag Cultivated	up to 3.5"
	Kings Gold	Pacific	Hood Canal	briny, light & clean flavor, slightly sweet finish	Beach Cultivated	up to 3"
	Komo Gway	Pacific	Vancouver Island, British Columbia	firm meat, briny, slightly sweet, notes of cucumber	Beach Cultured	up to 4"
	Kumamoto	Kumamoto	South Puget Sound/California/Baja	petite meat, mild brininess, sweet, fruity, honeydew finish	Suspended Tray	2" to 3"
	Kumiai	Pacific	Baja California	plump flesh, crisp saltiness, sweet finish	Rack & Bag	up to 3"
	Kusshi	Pacific	Vancouver Island, British Columbia	meaty flesh, ultra-clean, delicate flavor	Suspended Tray & Tumbled	up to 2.5"
	Ladies Pass	Atlantic	Gulf Coast	large firm meat, high brininess, chewy, green bean & asparagus notes, umami		
	Lady's Island (Single Lady)	Atlantic	South Carolina	plump meat, high brininess & umami, clean finish	Rack & Bag	up to 4"
	Laguna Bay	Pacific	Baja California	Plump, crisp meat, fresh ocean flavor, hint of cucumber		

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	La Saint Simon	Atlantic	New Brunswick, Canada	light-bodied, medium brininess, sweet finish	Upweller, then Off-Bottom Bag	up to 2.5"
	Lambertini	Pacific	British Columbia	clean, light, crisp, balanced brininess	Wild Beach Cultivated	up to 3"
	Lameque	Atlantic	New Brunswick, Canada	delicate, medium brininess, vegetable and forest flavors, sweet finish		up to 2.5"
	Little Shemogue	Atlantic	New Brunswick, Canada	creamy, sweet, clean mineral finish	Both Bottom Cultured, and Suspension Cultivated	2.5" to 5"
	Little Skookum	Pacific	Southern Puget Sound	soft meat, full-flavored, low brininess, creamy, musky, vegetable finish	Rack & Bag to Beach	up to 4"
	Luna	Pacific	Southern California	delicate meat, sweet, briny, hint of sweet melon, subtle metallic finish	Suspended Long-Line Tray Cultured	up to 3"
	Malagash Thrumcap	Atlantic	Nova Scotia, Canada	firm meat, mild vegetal flavor	Bottom Cultured	up to 4"
	Malaspina	Pacific	Vancouver Island, British Columbia	plump, creamy meat, mild, sweet, medium brininess, notes of watermelon	Suspension Tray Cultivation	up to 3"
	Malpeque	Atlantic	Prince Edward Island	tender meat, crisp, clean, sweet, balanced brininess, lettuce & pickle notes	Bottom Cultured	up to 3"
	Maple Point	Pacific	Southern Puget Sound	full plump meat, mild brininess, light & sweet flavor, cucumber-clean finish	Beach Cultivated	up to 3"
	Martha's Vineyard	Atlantic	Massachusetts	creamy meats, clean flavor, inconsistent brininess, notes of seaweed	Rack & Bag Cultivated	up to 3"
	Marrowstone	Pacific	Northern Puget Sound	firm plump meat, medium brininess, sweet flavor, honeydew finish	Beach Cultivated	up to 4"

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	Matunuck	Atlantic	Rhode Island	Crisp, briny, sweet finish	Rack & Bag Cultivated	
	Mecox Bay	Atlantic	New York & Connecticut	mild crisp flavor, low salinity, slightly sweet	Wild, Bottom Cultured	up to 3"
	Metcalfe Bay	Pacific	British Columbia	plump creamy meat, sweet flavor, smoky finish	Suspension Tray Cultivation	up to 4"
	Minter Sweet Select	Pacific	Central Puget Sound	plump full meat, high brininess, mild, sweet flavor, mineral finish	Suspension Tray Cultivation	up to 3.5"
	Mirada	Pacific	Hood Canal	full meat, medium brininess, sweet finish	Beach Cultivated	up to 3.5"
	Miyagi	Pacific	Southern Puget Sound	full meat, crisp flavor, mild brininess	Intertidal Beach Cultivation	up to 3"
	Moon Shoal	Atlantic	Massachusetts - Cape Cod Bay	savory, sweet cream flavor, notes of herbal & mineral flavors, fruit/citrus note finish	Suspension Tray to Beach	
	Moonstone	Atlantic	Rhode Island	briny, full bodied, rich umami taste, mineral notes	Rack & Bag Cultivated	up to 4"
	Mystic	Atlantic	Connecticut	high brininess, mineral, metallic, robust flavor	Upwellers, the Bottom Cultured	up to 4"
	Naked Cowboy	Atlantic	Long Island, NY	firm, plump meat, briny, savory, mineral notes	Wild, Bottom Cultured	up to 4"
	Naked Roy's Beach	Pacific	Northern Puget Sound	mild brininess, rich, sweet, fruity, mineral notes	Suspension Line Cultivated	up to 3"
	Ned's Island	Atlantic	Long Island Sound, Connecticut	firm meat, complex sweet flavor, lively medium brininess, tannic, green peppery	Off-Bottom floating cage cultivation	3" to 4"

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	New Point	Atlantic	Chesapeake	meaty, mild flavor, buttery smooth	Floating Tray Cultivated	
	Ninigret Cup	Atlantic	Rhode Island	smooth & buttery, sweet, mild saline finish	Rack & Tray Suspension Cultured to Bottom Cultured	up to 3"
	Nisqually Sweet	Pacific	Southern Puget Sound	plump buttery meat, bright brininess, sweet flavor	Beach Cultivated	up to 5"
	Nonesuch - "Belons"	European Flat	Portland, Maine	bold brininess, strong flavor, hazelnut finish	Floating Bag Cultivation	up to 6"
	Nonesuch - Virginicas	Atlantic	Portland, Maine	high brininess, fresh, salty-sweet, grassy notes, bitter green olive finish	Floating Bag Cultivation	up to 3"
	Nootka Sound	Pacific	Vancouver Island, British Columbia	complex flavor, high brininess, nutty sweetness of nori, hint of anise	Intertidal Beach Cultivation	up to 3"
	North Haven	Atlantic	Maine	Firm, high salinity crisp, clean refreshing finish	Upwellers, then Floating Bag, then Bottom Cultivated	up to 4"
	Northumberland	Atlantic	New Brunswick	Very mild, clean crisp taste, mild fruity finish	Wild Bottom Harvested	at least 4"
	Norumbega	Atlantic	Maine	light salinity, tangy flavor, mild	Floating Bags, then Bottom Cultivated	
	Okeover Organic	Pacific	British Columbia	fresh, cucumber finish	Suspended Tray & Tumbled, then Beach Cultured	2" to 7"
	Olde Salt	Atlantic	Chesapeake	very salty, smooth, clean	Off-Bottom Rack & Bag cultured	up to 3"
	Olympia	Olympia	Southern Puget Sound	small meat, high brininess, sweet, metallic or coppery, celery-salt notes, sometimes musky	Beach Grown	1.5" to 2"

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	Olympic Miyagi	Pacific	Hood Canal	full meat, mild brininess, crisp flavor	Beach Cultivated	up to 3"
	Onset - Cultured	Atlantic	Massachusetts	high brininess, seaweed notes, mineral finish. More delicate than the wild variety	Upweller, then Rack & Bag	up to 4"
	Onset - Wild	Atlantic	Massachusetts	high brininess, strong sea-flavored, mineral finish	Wild Bottom Harvested	up to 3.5"
	Otter Cove	Pacific	Northern Puget Sound	plump meat, medium-high brininess, mild, clean, sweet	Beach to Rack & Bag	up to 3"
	Oysterponds	Atlantic	Long Island, NY	very flavorful, savory, high brininess, metallic bite	Rack & Bag Cultivated	at least 4"
	Oysterville Select	Pacific	Washington Coast	briny, delicate texture, rich, complex flavor, fruity finish	Beach Grown	up to 3"
	Paramour	Atlantic	Chesapeake	firm meat, mild salinity, lettuce notes, clean fruity finish		up to 3"
	Parrot Island Oyster	Atlantic	Chesapeake	creamy meat, mild brininess, slightly sweet	Rack & Bag Cultivated	up to 3"
	Pearl Bay	Pacific	British Columbia	medium-high brininess, smooth, sweet flavor, cucumber finish	Suspension Tray Cultivation	up to 3"
	Pearl Point	Pacific	Oregon Coast	plump meat, medium brininess, sweet, clean melon finish	Suspension Tray Cultivation	up to 4"
	Peconic Bay	Atlantic	Long Island, NY	plump meat, full, buttery flavor	Rack & Bag Cultivated	3" to 5"
	Pebble Cove	Pacific	Hood Canal	full meat, medium brininess, clean lettuce-like flavor	Rack & Bag Cultivated	up to 3.5"

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	Pemaquid	Atlantic	Maine	plump, firm meat, very briny, mildly sweet, clean, bright, lemon zest notes	Bottom Cultivated	up to 5"
	Penn Cove Select	Pacific	Northern Puget Sound	firm meat, bright brininess, fresh, cucumber finish	Beach Cultivated, then Bag Suspended	up to 4"
	Pepper Grove	Atlantic	Gulf Coast	large firm meat, high brininess, chewy, green bean & asparagus notes, umami		
	Phantom Creek	Pacific	British Columbia	petite plump meat, mild flavor, clean finish	Suspension Tray to Beach	up to 3"
	Pickle Point	Atlantic	Prince Edward Island	firm meat, exceptionally sweet, high salinity, lemony aftertaste		up to 3.5"
	Pipes Cove	Atlantic	Long Island, NY	plump meat, medium brininess, iron notes		up to 3"
	Pleasant Bay	Atlantic	Massachusetts	briny, crisp, clean, buttery texture, sweet finish	Rack & Bag Cultivated	up to 4"
	Plymouth Rock	Atlantic	Massachusetts	chewy meat, extreme brininess, bright & clean	Wild Bottom Harvested	up to 3"
	Point aux Pins	Atlantic	Gulf Coast	plump meat, clean, creamy, light brininess	Cylindrical Cage Tumbled	
	Port Gamble	Pacific	Hood Canal	firm meat, medium brininess, mildly sweet flavor	Beach Cultivated	up to 8"
	Pungoteague Creek	Atlantic	Chesapeake	light-bodied, balanced salinity, rusty, alkaline finish		
	Quadra Island	Pacific	British Columbia	petite meat, mild flavor, hints of anise, tarragon, & green apple	Suspension Tray Cultivation	up to 3"

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	Quilcene	Pacific	Hood Canal	delicate meat, medium brininess, clean flavor, sweet finish	Beach Cultivated	up to 6"
	Quivet Neck	Pacific	Massachusetts - Cape Cod	fruity, pear-like tang, herbaceous, varied brininess	Bags to Cages	up to 3"
	Quonset Point	Atlantic	Rhode Island	brine dependent on season, clean flavor	Suspension Tray Cultivation	up to 3.5"
	Rainier	Pacific	Southern Puget Sound	full firm meat, buttery, creamy texture, light brininess, sea fresh taste, sweet flavor	Beach Grown	3.5" to over 6"
	Ram Island	Atlantic	Long Island Sound, Connecticut	plump delicate meat, creamy texture, mild to medium brininess, smoky & earthy	Bottom Cultured	up to 5"
	Rappahannock River	Atlantic	Chesapeake	buttery tender meat, mild brininess, sweet & clean	Off-Bottom Rack & Bag cultured	up to 3"
	Raspberry Point	Atlantic	Prince Edward Island, Canada	high brininess, sweet, light flavor, clean finish	Off-Bottom Rack & Bag cultured	up to 3"
	Reach Island	Pacific	Southern Puget Sound	plump meat, high brininess, sweet taste	Wild Beach Cultivated	up to 3.5"
	Robins Island	Atlantic	New York	Medium brininess & body, iron richness, clean flavor	Wild Harvested	
	Rocky Nook	Atlantic	Massachusetts	Low salinity, buttery-sweet, mineral flavor	Upwellers, then Floating Bag, then Bottom Cultivated	up to 3.75"
	Royal Miyagi	Pacific	British Columbia	smooth meat, mild brininess, kiwi finish	Suspended Line, then finished on the Beach	up to 4"
	Ruisseau	Atlantic	Nova Scotia, Canada	plump meat, medium to high brininess, intense flavor, mineral notes, sweet finish	Suspended Cage	up to 4"

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	Saddle Rock	Atlantic	Long Island, NY	plump meat, medium brininess, soft creamy mouth feel		up to 5"
	Salt Pond Select	Atlantic	Rhode Island	creamy, plump meat, metallic, briny, complex	Bottom Cultured	up to 4"
	Salish	Pacific	British Columbia	bright, long lasting brininess, good flavor, mildly sweet finish, cucumber notes	Tray to Beach Cultivation	up to 3"
	Samish Bay	Pacific	Northern Puget Sound	firm plump meat, medium brininess, mild sweet flavor	Beach Cultured	up to 3"
	Satori	Pacific	British Columbia	medium brininess, fresh clean taste, cucumber finish	Deep Water Started, Tumbled, then Beach Cultivated	up to 2"
	Scorton Creek	Atlantic	Massachusetts - Cape Cod	crisp firm meat, creamy, light sweetness, balanced salinity, notes of spruce	Rack & Bag Cultivated	3" to 4"
	Sea Cow	Pacific	Hood Canal	creamy, rich, moderate brine, earthy, savory, metallic finish	Off-Bottom Cultured, then Tumbled	
	Sewansecott	Atlantic	Chesapeake	meaty, briny, lightly sweet, full flavored umami, splash of cream, sweet delicate finish	Upweller, then Cage Cultivated	up to 3"
	Shibumi	Pacific	Southern Puget Sound	plump meat, balanced creaminess & brininess, sweet, artichoke & green bean finish	Tide Tumbled	up to 2.5"
	Shigoku	Pacific	Southern Puget Sound	firm meat, light, clean, sweet flavor, briny bite, cucumber & melon notes	Suspension Tray, Tide Tumbled	up to 3"
	Shinnecock	Atlantic	Long Island, NY	chewy, moderately briny, celery & sagebrush notes, lemony finish	Tray to Bay Bottom Cultivation	up to 3.5"
	Ships Point	Pacific	Vancouver Island, British Columbia	small meat, medium brininess, a little bitter, mild cucumber	Beach Grown	up to 3"

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	Shoal Bay	Pacific	Hood Canal	delicate meat, medium brininess, clean flavor, sweet finish	Deep Water Beach / Bottom Cultivated	up to 3"
	Sinku	Pacific	British Columbia	delicate meat, medium brininess, crisp, sweet, clean, milk & melon flavor	Suspension Tray - 15' Deep	up to 3"
	Sister Point	Pacific	Hood Canal	firm meat, high brininess, taste mostly of salt, cucumber finish	Bag to Beach	up to 3"
	Skookum	Pacific	Southern Puget Sound	soft meat, low brininess, buttery, full-flavored muskiness, vegetal finish	Rack & Bag to Beach	up to 4"
	Snow Creek	Pacific	Northern Puget Sound	firm meat, mild brininess, iron flavor, sweet finish	Suspended Tray, then Bag Cultivated	up to 3"
	Snow Creek Flat	European Flat	Northern Puget Sound	very meaty and powerful flavor	Suspension	up to 3"
	Snow Hill	Atlantic	Maryland	sweet, moderate salinity, cool ocean taste	Off-Bottom floating mesh bag cultivation	up to 3"
	South Bay Pacific	Pacific	Hood Canal	briny bite, sweet flavor, mineral finish	Beach Cultivated	up to 4"
	South Hampton Select	Atlantic	Long Island, NY	full, tender meat, briny, delicate sweetness	Rack & Bag Cultivated	up to 3"
	Steamboat	Pacific	Southern Puget Sound	mild, medium salinity, earthy flavor, crisp, cucumbery, melon finish	Rack & Bag (Off-Bottom) Cultivated	up to 4"
	Stellar Bay	Pacific	Vancouver Island, British Columbia	meaty flesh, clean, delicate flavor	Suspended Tray & Tumbled	2.5" to 3.5"
	Stingray	Atlantic	Chesapeake	plump meat, sweet, mild brininess, crisp, clean finish	Off-Bottom Rack & Bag cultured	up to 3"

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	Summer Ice	Pacific	British Columbia	firm meat, high salinity, mild flavor	Suspension Tray - 60' Deep	up to 3"
	Summerside	Atlantic	Prince Edward Island, Canada	plump meat, medium salinity, clean crisp finish	Bottom Cultivated	up to 3.5"
	Sun Hollow	Pacific	Hood Canal	sweet plump meat, medium brininess, sweet finish	Beach Grown	up to 5"
	Sunset Beach	Pacific	Hood Canal	full plump meat, medium brininess, sweet melon flavor, silky texture, slight mineral finish	Beach Raised	up to 4"
	Sweet Petite	Atlantic	Massachusetts	firm meat, super briny, sweet, creamy	Rack & Bag Cultivated	up to 3.5"
	Tatamagouche	Atlantic	Nova Scotia, Canada	Very inconsistent - tender to firm, sweet, nutty, medium brininess to watery & tasteless	Wild Bottom Harvested	up to 5"
	Taunton Bay	Atlantic	Maine	buttery, chardonnay-like, balanced brininess	Floating Mesh Bags, then Bottom Cultivated	up to 3.5"
	Thorndyke	Pacific	Hood Canal	full meat, mild briny flavor	Beach Cultivated	up to 3"
	Tomahawk (Shinnecock)	Atlantic	Massachusetts	medium brininess, clean, fresh, lemony finish, hints of celery & sagebrush	Rack & Bag, then Bottom Cultivated	up to 3.5"
	Tomales Bay	Pacific	Northern California	high brininess, clean, crisp, sweet finish	Bottom Cultivated	up to 4"
	Tomales Bay Golden Nugget	Pacific	Northern California	meaty flesh, rich, buttery, white asparagus notes	Tumbled Cultivation	up to 3"
	Totten Inlet	Pacific	Southern Puget Sound	plump creamy meat, medium brininess, complex, rich, seaweed flavor	Beach Grown	up to 3"

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	Totten Virginica	Atlantic	Southern Puget Sound	springy texture, sweet, briny, fruity, umami, mineral finish, sweet watermelon notes	Intertidal Beach Cultivation	up to 3"
	Umami	Atlantic	Rhode Island	intensely savory & sweet, creamy texture, pleasant saltiness	Long-Line Suspension Tray	up to 3"
	Umpqua Triangle	Pacific	Oregon Coast	firm meat, sweet, clean, fresh ocean water flavor	Suspension Line	up to 3"
	Watch Hill	Atlantic	Rhode Island	high salinity, full bodied, buttery sweet finish	Rack & Bag plus chipping by hand	up to 3.5"
	Wawenauk	Atlantic	Maine	firm meat, full-flavored, bright, high salinity, lemony, sweet finish	Floating Rack then to Bottom Culture	up to 5"
	Wellfleet	Atlantic	Cape Cod Bay, Massachusetts	plump meat, sweet flavor, high brininess, crisp clean finish	Beach/Bottom Cultured	up to 3.5"
	Weskeag	Atlantic	Maine	super briny, savory, miso soup taste, kelp & smoky dashi notes	Staked Bag Cultivation	
	Westcott Bay Flat	European Flat	Northern Puget Sound	complex flavor, sweet, hint of copper	Suspension	up to 3"
	Wescott Bay Petite	Pacific	Northern Puget Sound	creamy, mild brininess, rich, sweet flavor	Tray to Beach Cultivation	up to 3"
	Westport Island	Atlantic	Maine	plump silky meat, robust flavor, high salinity, buttery finish	Rack & Bag Cultivated	up to 3.5"
	Whale Rock	Atlantic	Connecticut	plump meat, briny taste, mineral finish	Rack & Bag Cultivated	3.5" to 4.5"
	WiAnno	Atlantic	Cape Cod, Massachusetts	firm plump meat, slightly sweet flavor, high brininess	Rack & Bag Cultivated	up to 4"

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	Widow's Hole	Atlantic	Long Island, NY	tender, delectable meat, medium brininess, sweet flavor, mineral finish	Rack & Bag Cultivated	up to 3"
	Wildcat Cove	Pacific	Southern Puget Sound	firm meat, mild brininess, sweet, strong, vegetal flavor, melon rind finish	Bag to Beach Cultivation	up to 3"
	Wiley Point	Atlantic	Maine	light in texture, high salinity, hint of watermelon	Bottom Cultivated, Diver Harvested	up to 3.5"
	Willapa Bay	Pacific	Washington Coast	full firm meat, lightly salty, sweet flavor, cucumber finish	Beach Grown	up to 3"
	Windy Bay	Pacific	Alaska	powerfully briny, sweet flavor, watermelon rind & zinc finish	Suspension-Cultured	
	Windy Point	Pacific	Washington	firm plump meat, medium brininess, sweet flavor, fruity finish	Tray to Beach	3" to 4.5"
	Winter Point	Atlantic	Maine	rich, medium brininess, clean, bright flavor, hint of sweetness	Rack & Bag, then Bottom Cultivated	up to 4"
	Yaquina Bay	Pacific	Oregon Coast	creamy meat, sweet & mild, melon finish	Suspension Tray	up to 6"
	York River	Atlantic	Chesapeake	medium brininess, buttery, sweet finish	Rack & Bag Cultivated	up to 3.75"