

Oysters
and
Les Fruits de Mer

Summer - Fall 2010

Oysters by species and locale

Crassostrea gigas - the Pacific oyster

Cortes Island (British Columbia)	2.50
Nootka Sound (British Columbia)	2.50
Kusshi (British Columbia)	3.35
Quilcene (Washington)	2.50
Chelsea Gem (Washington)	2.50
Shigoku (Washington)	3.50
Pearl Point (Oregon)	2.50
Pacific Hog Island (Tomales Bay)	2.50
Marin Miyagi (Tomales Bay)	2.50
Point Reyes (Tomales Bay)	2.75
Drake's Bay (Point Reyes)	2.50

Crassostrea sikamea - a Japanese native revived in the Northwest

Eld Inlet Kumamoto (Washington)	3.50
Humboldt Kumamoto (Humboldt Bay)	3.50
Hog Island Kumamoto (Tomales Bay)	3.25

Crassostrea virginica - the Eastern oyster

Beau Soleil (New Brunswick)	3.50
Totten "Atlantic" (Washington)	3.25
Island Creek (Massachusetts)	3.75
Wellfleet (Massachusetts)	3.75

Ostrea conchaphila - the tiny Pacific oyster

Olympia (Washington)	3.25
----------------------	------

Ostrea edulis - the flat oyster

Samish Bay Flat (Washington)	3.25
------------------------------	------

Clams

Littleneck (Cape Cod)	1.75
Manila (Washington)	.90
Periwinkles 8 pieces (New England)	1.25
White Shrimp (Atlantic Coast)	2.00

