



# Euro USA

*The Leading Source for Fresh Oysters*

*West Coast Menu*





Our **mission**:

Euro USA is committed to sourcing and distributing the best quality, environmentally-responsible and economically-feasible seafood choices available.

# WEST COAST

## **CHEF CREEK** british columbia

This oyster is raised near Chef Creek of Baynes Sound, British Columbia, Canada. It is tray grown to a perfect size for half shell eating, approximately 3 inches. Chef Creek's taste has a nice medium briny, yet sweet flavor.

## **CHELSEA** washington

From Eld Inlet, which is part of Hood Canal, this oyster grows fast, fat and sweet. They are grown in a rack and bag system, suspended off the bottom to get a frilly look, and are then tumbled and hardened on the beach. The result is an attractive tan and white shell.

## **DABOB BAY** washington

For those who like a nice and briny 3 inch oyster, this is a good one. It is grown on the shores of Dabob Bay, which extends off of the northern end of Hood Canal in Washington State. It is harvested at a young age to keep it small and perfect for those who enjoy oysters eaten raw off the half shell. You can expect to taste the ocean freshness and yet enjoy a sweet after taste when eating this wonderful oyster.

## **DEER CREEK** washington

A perfectly sized oyster for those just beginning to discover one of nature's best kept secrets. This 2.5-3 inch extra small oyster is just the right size for tasting and yet full of a fresh, briny, crisp flavor to leave one desiring more. This little oyster is grown on the cobble beaches of Puget Sound in the heart of oyster country. Harvested at approximately two years of age, it has a round and deep cup and is flush with meat. The intertidal culture process leaves this young oyster with a good, hardened shell that is perfect for shucking.

## **EVENING COVE** british columbia

Named after Evening Cove on the East side of Vancouver Island, British Columbia, Canada, these oysters are beach cultured in the intertidal zone. The appearance of the fluted shell of this oyster makes for a beautiful presentation and the oyster inside tastes great – a clean, smooth flavor with a fresh, briny finish.

## **FANNY BAY** british columbia

This Canadian grown Pacific oyster originates out of the rich, productive waters of Baynes Sound, located on the southern third of Vancouver Island. They are beach cultured and harvested at the perfect, half-shell size. They are accustomed to fighting the tides, clamping tightly shut during low tides to preserve their "liquor" and to protect themselves against predators. Because of this "tough" life, beach raised oysters are hearty. Their meats are full and firm. Beach grown oysters have hard, sturdy shells which shuckers like to work with. And their ability to close tightly, coupled with their hard shells, gives them a longer shelf life. The flavor is salty, yet sweet, with a fruity finish.

## **GOLD CREEK** washington

This delicious and classic looking Pacific oyster is seeded and grown on the rocky beaches of the southern end of Puget Sound of Washington State. The area is famous for the rich history of oyster farming dating back to the gold rush days, and still provides plenty of nutrients, enabling this oyster to grow quickly and develop a full, firm meat. The intertidal habitat provides for a beach hardened shell that is excellent for shucking. The nice, full-cupped shell is 3-4 inches in length and the briny, crisp oyster meat makes this oyster a Puget sound favorite.

## **GOLDEN MANTLE** british columbia

Our Golden Mantle oysters are tray raised in the pristine northern waters of British Columbia's Sunshine Coast, just north of the Powell River. This area is quite famous for culturing oysters in British Columbia, due to the abundance of food and the cool, clean waters in which the oysters thrive. The shell of this oyster is deeply cupped due to being tray raised, and the meat is full with a noticeably sweet, melon-like finish.

## **HUNTER POINT** washington

This beach grown Pacific oyster is cultured in one of the inlets of the Southern Puget Sound in the clean watershed of the Olympic Mountain Range. This area's winter's snow melt and sunny summer days provide the perfect combination of temperature and food for oyster aquaculture. This oyster is grown for the half shell oyster lover for about 3 years before harvest. This time allows for the meat to grow full in the shell and creates a shell perfect for shucking or roasting. The meats are full and have a firm texture and fresh-from-the-sea flavor.

## **KUMAMOTO** california

This small, deeply-cupped oyster is named for the bay where it originated on the Japanese island Kyushu, although they are grown in Humboldt Bay in northern California. Even though they require several years to grow to size, their salty, sweet flavor makes up for what they lack in size. True Kumamotos are somewhat rare in the everyday oyster bar due to their popularity and difficulty to grow. But they are very well worth the effort! Their size and great flavor make them a favorite for beginning oyster eaters.

## **KUSSHI** british columbia

From the Japanese translation for "ultimate", this small, deeply cupped Pacific oyster is grown to mimic the outstanding characteristics of the Kumamoto oyster. They are tray grown, however, in a very unique process in the rich waters of Deep Bay off of Vancouver Island in British Columbia, Canada. While they are tray raised, they are tumbled regularly to take the length out of the growth, causing the oyster to grow deeper in profile. This effort creates a consistently deep-cupped, very meaty little oyster, appealing to beginning oyster eaters and old pros alike.

## **MALASPINA** british columbia

This hardy oyster is beach grown on the gravel shores of Malaspina Inlet of Vancouver Island, Canada. The results of the rich waters there are a plump, dark-mantled oyster with a semi-sweet finish.

## **MIYAGI** washington

This oyster is beach farm-raised at the foot of the Olympic Mountain range along the shores of Washington State's southern Puget Sound. The name reflects the true nature of the area, as the coast is lush and green from the heavy rains they receive, but it is also quite sunny and beautiful in the summertime. These oysters are visually a classic Pacific oyster, as they have heavy, fluted shells, making them prime for shucking. And the meats are quite nice – full and crisp, but not too salty.

## **OTTER COVE** washington

Many oysters in Washington State are started as seed in suspension and then scattered on intertidal beaches to harden for the second half of their lives. Otter Cove oysters are just the reverse. They are wild oysters harvested from mid-Hood Canal beaches. The oysters are then transferred to rack and bag and dipped into the briny waters of Discovery Bay for a few months. Free from the disruptions of tidal exposure and predation, the oysters feed continuously and fatten up. They take on a touch of the tang of Discovery Bay, but maintain the thick shells developed from a few years on the rough-and-ready beaches of Hood Canal.

## **PEBBLE BEACH** washington

This is a beautiful, classic example of Northwest oysters. They are bag-grown on the gravel shores of Pebble Beach, which lies along the southern reaches of the western side of Hood Canal in Washington State. This oyster has the shell appearance and full meat of a perfect half shell oyster. They have the briny sea flavor you would expect as if you had harvested them fresh yourself.

## **PENN COVE SELECT** washington

Originating where the Samish River meets the northern Puget Sound, these beach raised oysters are intensively cultured to an extra small half-shell size before being taken to Whidbey Island's scenic Penn Cove in Washington State. The oysters are suspended from the surface in bags where they can feed and purge themselves of any grains of sand. They are seasoned in Penn Cove until harvested for each order. The meats are firm with a crisp, briny flavor leaving a fresh aftertaste.

## **QUILCENE** washington

Coming from one of Washington's oldest and most prolific oyster growing areas in the northwestern end of Hood Canal in Puget Sound, these beach cultured oysters are farmed to a small half-shell size. The easy to shuck Quilcene oyster yields nice meats with a delicate texture and a salty flavor leaving a sweet aftertaste.

## **RAINIER** washington

This large oyster is beach grown on the Puget Sound's southern most beaches in view of majestic Mt. Rainier. Perfect for baking or grilling, or putting in a stew, the meat is full and firm. The briny, sea-fresh taste is sure to be enjoyed by all.

## **SISTER POINT** washington

This oyster is from the lower end of Hood Canal, Washington. As thumbnail sized seed, these oysters are placed in plastic mesh bags which are then staked directly onto the beach. They are tended regularly allowing for water to flow freely and feed the oysters for about a year and a half until they reach the perfect size. They have a nice, deep cup with a firm, meaty body and briny flavor with a sweet finish.

## **SNOW CREEK** washington

Coming from Discover Bay on the northern end of Washington's Olympic Peninsula, these oysters are raised in trays suspended from long-lines until they reach a perfect half-shell size. They are farmed in cold, clear waters that open wide into the Straits of Juan de Fuca. These fast growing oysters have lovely fluted shells that yield nice, firm meats with a crisp and mildly salty flavor, leaving a sweet aftertaste.

## **SUN HOLLOW** washington

This is a typically shaped, beach raised Pacific oyster from the lower Hood Canal of Washington state. This oyster is grown low in the tidal zone and therefore grows fast which gives it a nice fat meat that is slightly briny, yet sweet. Sun Hollows are for long time oyster eaters who are looking for a taste of the Puget Sound region.

## **SUNSET BEACH** washington

A perfectly shaped, beach raised Pacific oyster from the Hood Canal of Washington state, this oyster has all the characteristics in appearance and flavor of oysters that have been picked by generations of families while vacationing along the shores of Hood Canal. They have an easy-to-shuck, touch outer shell with a nice fat meat. For those who like a briny, yet sweet oyster, this is the one.

**NOTE:** *contact your sales rep for this week's stocked availability. Pre-orders for specific requests due by Thursday for following Friday delivery.*





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