



# A WEST COAST STYLE OYSTER WITH AN EAST COAST TASTE.

Boomamoto seed is raised in upwellers until its large enough to be hand planted, and farm-raised on the sandy bottoms of Cape Cod Bay, West Bay, and Barnstable Harbor.

Boomamotos are shaken and stirred by Nantucket Sound's nutrient-rich waves until they reach a perfect balance of Cape Cod's subtle but full-bodied flavors.

Impeccably clean, bright and lively their naturally smooth shells are polished, round and firm. Their unblemished interior is as alabaster as a south sea pearl. Always creamy, petite and deep cupped. They have a mind-blowing sweet finish that distinguishes them from anything else.

Harvested each morning and shipped 52 weeks a year. Boomamoto oysters are the purest expression of the sea and a true work of art at 2.5 inches.

## SALINITY

27-30 ppt

## PETITE

2-3"

### HARVEST AREA

CAPE COD BAY, WEST BAY, BARNSTABLE HARBOR

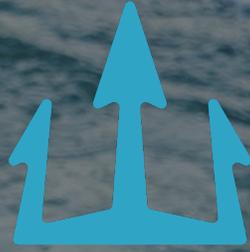
### GROWING METHOD

OYSTERGRO CAGE TO BOTTOM PLANT

### SPECIES

CRASSOSTREA VIRGINICA (EASTERN OYSTER)





# CAPE COD OYSTER

COMPANY



## OUR MISSION

To consistently produce a high-quality oyster requires a long-term commitment to our community, our employees and the waters where our oysters are grown. From nursery to delivery we maintain a high standard of environmentally friendly business practices and ecologically responsible decision making. Our care for our customers is second only to our care for the environment.

Cape Cod Oyster Company. From Our Waters to Yours.

## GET IN TOUCH WITH US

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