

# GREAT WHITE OYSTERS<sup>®</sup>

CAPE COD

We start our oysters from seed to under market sized oysters (<1.5") in closed contained cage system to monitor growth and protect them from predators. During this time we tumble the oysters several times to promote strong shell growth. Once confident they'll survive on their own we return our oysters to a natural environment to bottom finish them. This mimics a natural wild set oyster and help promote a deep cup natural growth with a strong shell.

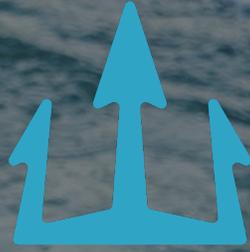
Cape Cod Oysters begin their days as seedlings, feeding in the nutrient rich waters of North Bay on Cape Cod. From there they are hand grown and harvested in the premier merrior of Barnstable Harbor. The strong ebb and flow of ocean tides twice a day supply our oysters with a diet rich in minerality and salinity creating a distinctive ocean-in-a-shell flavor that can only come from the waters off of Cape Cod.

- HARVESTED IN BARNSTABLE, MA
- COMPLETE TRACEABILITY
- DEEP CUP, MATURE OYSTERS
- AVAILABLE **52** WEEKS PER YEAR
- RESTAURANT READY (FULLY CLEANED)

A CLASSIC NEW ENGLAND  
OYSTER, HEAVY SALT UP-FRONT  
WITH A SWEET AFTERTASTE



PETITE 2-2.5"  
SIGNATURE 3-3.5"  
SELECT 3.5 - 4"



# 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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