

AVAILABLE FOR THE MONTH OF FEBRUARY, OR BY SPECIAL REQUEST.

# pleasure point OYSTERS

Pleasure Point Oysters are Cape Cod Oyster company's branded Valentine's Day Oyster. Many people often wonder why oysters are linked with Valentine's day and desire. Oysters contain two amino acids that researchers have concluded increase testosterone production. Oysters are also a huge source of zinc which is an essential part of reproductive health. The final point is that eating oysters is inherently a sensual activity between two people. We think it's the best part of Valentine's Day....well almost the best part.

The Pleasure Point area of Cape Cod is historically one of the largest oyster fisheries in Massachusetts. Pleasure Point Oysters are known for easy-opening "restaurant ready" oysters packed in 100-count bags or boxes. A state-of-the-art oyster cleaning and packing system is utilized to ensure a consistent manicured product. Pleasure Point Oysters are produced by a vertically integrated producer from hatchery to finished product. The oysters themselves are packed in a 3rd party audited facility and the product is handled quickly under strict HACCP guidelines to ensure freshness and quality to the end user.

## HARVEST AREA

WEST BAY OSTERVILLE, MA

## GROWING METHOD

BOTTOM PLANTED

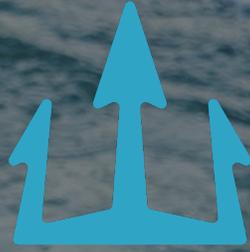
## SALINITY

27 PPT

## SIZE

PETITE 2.5-3"





# 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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