



THREE BAYS OYSTERS

Historically one of the largest oyster fisheries in Massachusetts, Three Bays Oysters proudly offers easy opening “restaurant ready” oysters packed in 100-count branded recyclable boxes. A state-of-the-art oyster cleaning facility system allows for complete traceability. Three Bays Oysters is a vertically integrated producer from hatchery to finished product.

Third party audited facility product handled quickly under strict HACCP guidelines to ensure freshness and quality to the end user. Three Bays Oysters are available 52 weeks per year.

HIGH **SALINITY** WITH A **SWEET**
AFTERTASTE DUE TO IT'S PROXIMITY
TO **VINYARD SOUND**.

HARVEST AREA

THREE BAYS IS AN ALL-EMCOMPASSING AREA ON CAPE COD IN OSTERVILLE: NORTH BAY, COTUIT BAY, WEST BAY.

GROWING METHOD

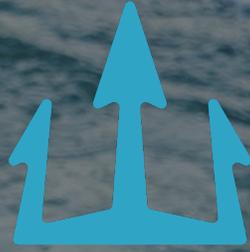
BOTTOM PLANTED, SAND-FINISHED.
NATURAL GROWING.

SALINITY

27 PPT.

SIGNATURE 2.5-3"
PETITE 3-3.5"
SELECT 3.5+"





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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