

Washburn Island Oysters[®]

EST. 1877

There's a reason why Washburn Island Oysters are grown on the oldest aquaculture grant in the state. Since 1877, shell fishermen have known that the waters of Waquoit Bay hold magical properties. Over 136 years later, that same grant is still going strong.

Located between the finger of Seapit Peninsula in East Falmouth, Cape Cod and the pine-shaded bluffs of Washburn Island, which is part of a state park in Waquoit Bay, our 22.8-acre oyster farm is ideally suited for aquaculture.

Fed by nutrient-laden, fresh water from the Moonakis and Little Rivers and the salt water tides from Nantucket Sound, Seapit River creates the perfect merroir for growing succulent, hearty oysters with a clean, briny finish with hints of minerality.

Nestled in the sandy bottom and bathed by the strong current of the narrows of Washburn Island and Waquoit Bay, Washburn Island Oysters achieve fast growth, deep cupping and premium taste.

OUR MOST **COMPLEX** OYSTER,
SWEET & SALTY WITH A
HINT OF **EARTHY** UNDERTONES

HARVEST AREA

WAQUIOT BAY, CAPE COD, MA

GROWING METHOD

FARM RAISED AQUACULTURE

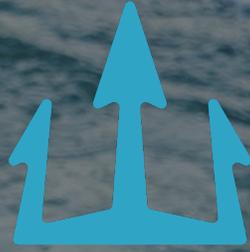
SPECIES

CRASSOSTREA VIRGINICA
(EASTERN OYSTER)

SALINITY

27-30 PPT.

PETITE 2.5-3"
SIGNATURE 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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