Black River PRODUCE

Oyster Availability

Description	Pack Size	Item #	Lead Time
America's Royal Cup – Bright Cape Cod Bay brine layered with subtle natural sweetness. Finishing clean, smooth, and elegantly balanced. Hand sorted. Elevated growing systems maximize water flow while keeping shells remarkably clean. Size: 3.0" - 3.5"	100ct	HAC72	Stocked
Beau Soleil – These oysters are sourced through the pristine North Atlantic waters which enshrine the Acadian Peninsula of New Brunswick, Canada. Each box of Beau Soleil oysters are handpicked and packed. One at a time, the oysters are placed in the wooden box, cup side down, to preserve the liquor. Although these oysters do have a shell that is on the smaller side, the meat is that of which you would find in a substantially larger shell. Size 2.75"	25ct. 100ct	NW822 NW820	Stocked for Season
Black Magic – These choice, farm-raised, Canadian oysters from Prince Edward Island, have indoor, wet storage, fed by a natural saltwater well that completely eliminates distruptions in harvesting or production due to incliment weather. Shells are round and deep ensuring a full, plump oyster. Black Magic oysters are easy to shuck and have a salty taste with a sweet finish. Size 2.75"	100ct	VP360	24-hour
Blue Point – This is a large oyster from Northwest Long Island Sound. Crisp, firm textured with a high brininess. One of the best-known oysters out there.	25ct.	WB664	Stocked for Season
Cape Cod Bay – These oysters are a very uniform, briny, light bodied oyster from the Cape. Medium size, very good oyster for the price. Size 3 - 3.25"	100ct	EP090	Stocked for Season
Cupid's Choice – Top Grade Choice oysters harvested in the pristine waters of Prince Edwards Island. Full plump bellies are incased by clean round shells with deep cupped bottoms. They are handsome in appearance. A Tender meaty oyster with a sweet brine. Size 2.75 - 3"	25ct 100 ct	GG810 MA898	24-hour
Duxbury – Unusual southwest winds in Duxbury Bay, forty miles south of Boston, sometimes create a natural up-welled effect, blowing warm surface waters across Cape Cod Bay to Wellfleet and drawing up cold, extremely salty water from the bottom. The plain white shells attest to life in off-bottom bags and cold, hyper-salty environments. If you like brutally briny oysters, Duxbury's will be among your favorites. Size 3"	25ct. 100ct	WB668 NW842	Stocked for Season
French Kiss – Farm raised in Miramichi Bay, New Brunswick, Canada. Often described as larger, matured 5-7 years versions of the famous Beau Soleil Oyster. These premium oysters feature deep, paisley-shaped shell, firm/plump meat. distinct flavor of sharp, bright salinity by a sweet, slightly nutty finish. Size 3-3.5+".	25ct 100ct	NW826 NW824	24-hour

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Honeymoon – Grown in the Bay of New Brunswick, this variety of oyster is renowned for its firm, rich, plump flesh, and salty flavor with a sweet, slightly lemony finish.	100ct	PE912	24-Hour
Independence Bay –Grown in the clean, cold waters of Cape Cod Bay using proven aquaculture methonds designed to deliver consistancy, quality, and approachability. Flavor: a clean, classic oyster with a bright brine and a gentle touch of natural sweetness, finishing smooth and refreshing. Size 2.5" - 3.0" (petite)	100ct	HAC74	Stocked for now.
Irish Point – From Rustico, Hunter River, in Prince Edward Island, these oysters boast excellent meat and a superb salty taste due to the cold water and strong tides. Size 2.75"	25ct 100ct	NW826 NW824	Stocked for Season
Island Creek	100ct	AKV60	48-Hour
Katama Bay - Located on the eastern end of Martha's Vineyard, these oysters are grown and harvested in an entirely environmentally sustainable fashion. The shells of the Katama Bays are about three-and-a-half inches long and are just as strong as they are clean with a deep cup. The meats are full and possess a high degree of salinity. Size 3.5 - 4"	100ct	NW832	Stocked for Season
Lighthouse Queen – Briny enough to know it's from the ocean Cape Cod Bay, sweet enough to keep things interesting. These oysters strike the perfect balance. Mulitple grow methods that maximize water flow and keep shells clean, smooth and uniform. Size: 3" - 3.5"	100ct	BEP12	24-hour
Malpeque – From Prince Edward Island, these oysters and are light-bodied and easy to eat, with the perfect balance of sweetness, brine, and pickle-like liveliness. Size 2 - 2.25".	25ct 100ct	WB666 MD540	25 Ct Stocked 100 Ct. 24-hour
Patriot - These oysters start their life at the tidal flats of Crowes Pasture Beach in East Dennis, MA, where the Quivett Creek and Cape Cod Bay meet. The oysters grow elevated roughly 3-4 inches off the bottom of the sea floor, then are tumbled and sized. Oysters have a tear-drop shape. Flavor profile is decribed as having plump meats with medium brine containing notes of umami and clean sweet mineral finish. Size 3 -3.5"	100ct	RW110	Stocked for now.
Pemaquid – From the Damariscotta River in Maine, these 3 ¼ inch oysters have dense, chip resistant shells. The meats are full and pleasantly firm with a bright burst of brine which yields to a medium sweetness. Size 3 - 4"	25ct 100ct	NW370 NW838	Stocked for Season

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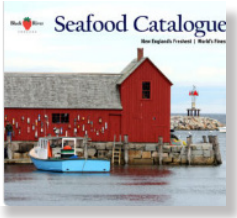
Description	Pack Size	Item #	Lead Time
Savage Blondes – Known for their smooth, blonde shells, clean appearance and taste. These tide-tumbled, northern PEI oysters are constantly jostled by the sea, which create beautiful, strong shells, perfect for shucking. Size 2.75”	100 ct.	FV994	Stocked for Season
Sweet Neck Farm – Sweet Neck Farm oysters are roughly three-and-a-half to four inches in length, are deeply cupped, and are high-yielding. Salinity of the Sweet Necks is high (MV is more or less out in the open ocean), and meats are pleasantly firm with a mild simple sugar finish. Size 3.5 - 4”	100ct	GN648	24-hour
Sweet Petites – Are cultivated in the pristine waters of Canada’s Prince Edward Island. Their thick russet shells, measuring to 2 1/2, enclose fattened meats that possess a delightful brine and mild chew. Size 2.5 - 3”	25ct 100 ct	GG808 MA900	24-hour
Wellfleet – Raised in the beautiful town of Wellfleet on Cape Cod. Plump meats with a mild, sweet flavor, high brininess and a crisp, clean finish. This week’s come from the farmer Patrick Winslow, part of the Wellfleet farmer cooperative. Size 3 - 3.5”	25ct 100ct	WB670 NW814	Stocked for Season

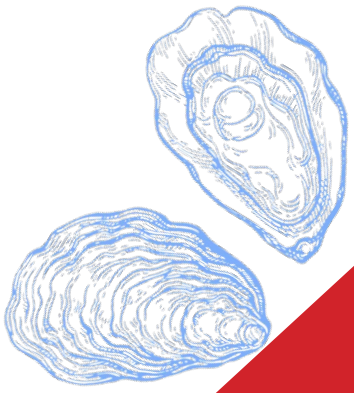
Black River Produce is your gateway to the world’s finest seafood.

- Daily trips to the Boston pier, Monday - Friday.
- Domestic and international sourcing.
- Full Transparency; you will always know the source of your product; we take the chain of custody very seriously.
- On-site cutting facility for halibut & swordfish.
- Fresh lobster from the Gulf of Maine, packed to order.

Our seasoned Seafood Buying Team always has the time to help you navigate your seafood needs. Just give us a call.



View our full seafood catalogue of fresh and frozen items at BlackRiverProduce.com or scan the QR code here.



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