



PANGEA SHELLFISH COMPANY

Oysterology®

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Atlantic Varieties

Oyster	Location	Production	Season	Size	Appearance	Culture Method	Flavor
Beach Plum	Westport, MA	Farmed	May to February	3.5"	Light brown shells with deep cups	Off bottom culture	Strong brine with an earthy finish
Belon	Harpwell, Maine	Wild	Sept. to April	3-4.5"	Flat, Round, Rippled Green Shells	Wild set - Diver harvested	Smooth, creamy, meat, intense copper finish
Blish Point	Banstable, MA	Farmed	April-January	2.75"	Clean shell, deep cup, uniform	Tray raised	Stong brine, creamy meats, sw. veg fin
Blue Point	Westport or Norwalk, CT	Farmed/Wild	Year Round	3.5-4.5"	Large White to Brown Shells	Wild seed is grown out	Med. Salinity, springy meats, min. finish
Cadillac	Trenton, ME	Farmed	Limited	3.5"	Bright white shells with wide, flat bills	Suspended Culture	Bright salinity with a lingering savory finish
Cape Spear Salt	Cape Spear, S. East NB	Farmed	March to January	3.25"	Very Clean and Uniform White Shells	Floating Tray Cultured	Clean, sweet, seaweed and silky meats
Chatham, XL	Chatham, MA	Farmed	Year Round	5"+	Thick and heavy brown and grey shells	Bottom cultured	Bold brine, gentle and lingering granite finish
Chesapeake Bay	Various Locations, MD or VA	Wild	Year Round	3.5"+	Rough Shells, Round Shape	Wild Set	Mild Salinity - Good Choice for Cooking
Chincoteague Salt	Chincoteague, VA	Farmed	Year Round	3.5"	Clean and Uniform White to Green Shells	Cage and tray cultured	Clean brine with a mild earthy finish
Clark's Island	Plymouth, MA	Farmed	Sept to Feb	3.5"	Purple and brown fluted shells, deep cup	Tray raised	Bright and clean with salt punch finish
Conway Royal	Conway Narrows, PEI	Wild	March to January	3-3.5"	"Malpeque Look" White to Brown Shells	Wild Set - Tonged	Medium salt, with a rounded granite finish
Copps Island	Norwalk Islands, CT	Wild	Year Round	3.5"+	Large White to Brown Shells	Wild Set & Bottom Cultured	Supple, full meats, round and savory finish
Cuttyhunk	Buzzards Bay, MA	Farmed	July to February	3.5"	Deep cup, round tan shells	Lantern Nets	Gentle brine, sweet buttery finish
"Dam" Big	"Dam"ariscotta River, ME	Farmed	April to Dec. - LTD	5-7"	Jumbo, Extra Large Clean Shells	Bottom Cultured	Huge brine up front, mineral earthy chew
Duxbury Standards	NE of Standish Shor, Dux., MA	Farmed	Year round	3.5"	Mishapen, with lots of character	Upwelled, raised on bottom	Crisp brine, buttery meat, dux. sweetness
East Beach Blonde	Charlestown, RI	Farmed	Year Round	3.5"	Delicate ceep cups, white to brown Shells	Rack n bag, btm grow out	Sweet brine, deep mineral finish
Eel Lake	Eel Lake, SW NS	Farmed	Year Round	3"	Deep tumbled cups, light brown shells	OysterGro Cages (floating)	Plump & crunchy with distinct grassy finish
Fiddler's Cove	North Falmouth, MA	Farmed	Limited	3.5"	Medium cup and light brown shells	Bottom Cage Cultured	Sharp brine with soft meats and a stony finis
Hollywood	Hollywood, MD	Farmed	Year Round	3.5"	Nice cup with light brown/tan shells	Cage Cultured	Mild mineral brine with round/brothy fin
Irish Point	Rustico, PEI	Farmed	Year Round	2.75"	Medium Cup, light brown to Green Shells	Floating cage, sunk winter	Cold, sweet brine w/crunchy meat mineral fin
James River	James River, VA	Wild	Year Round	3.5"+	Rough Shells, Round Shape	Wild Set on Oyster Reefs	Mild and meaty - Good Choice for Cooking
Katama Bay	Martha's Vineyard, MA	Farmed	Sept. to April	3.5"+	Clean White Shells, Tumbled	Rack n bag	A salt bomb with a sweet as candy finish
Malpeque	Malpeque Bay, PEI	Farmed/Wild	May to February	3.5"	White, Brown, Green Hughes	Wild Set - Tonged	Moderate Salt, meaty bite, clean finish
Marionport	Buzzards Bay, MA	Wild	Sept to Jan	3.5"+	Hard, Ridged Dark Green Shells, Deep Cup	Wild Set- Hand Picked	Salty with a Mineral, Seaweed Finish
Martha's Vineyard	Great Salt Pond, MV, MA	Wild	Oct to April-LTD	3.5"+	Round, Heavy Green Shells	Wild Set - Hand Picked	Mild Flavor with Full Meats
Mayflower Point	East Dennis, MA	Farmed	March to January	3.5"+	White Shells. Very Clean!	Tray raised	Intense brine, creamy meats, gentle finish
Model T	Duxbury, South Shore, MA	Farmed	Year Round	3.5"	Uniform brown-green shells, deep cup	Tray raised	Perfect balance of sweet and salt
Moonstone	Point Judith Salt Pond, RI	Farmed	February to Dec	3.5"+	Clean and Polished Shells, Deep Cup	Bottom Cultured	Warm and interne brine with bold meaty tex
Mystic	Noank, CT	Farmed	Year Round	3.75"	Large Heavy Shells, Deep Cup	Bottom Cultured	Gentle brine, springy meat, flinty finish
Onset	Buzzards Bay, MA	Farmed	July to January	3.5"	Uniform White and Green Shells	Cage Cultured	Briny with seaweed notes and butter finish
Pemaquid	Damariscotta River, ME	Farmed	April to Dec. LTD	3.5"+	White Shells, Deep Uniform Cups	Bottom Cultured	Deep and meaty with a powerful brine
Pink Moon	New London Bay, PEI	Farmed	Year Round	2.75"	Medium cocktail cup, brown shells	Floating Tray Cultured	Creamy meat with salt and mineral finish
Pleasant Bay	Orleans, Cape Cod, MA	Farmed	June to January	3.5"	Green to White Shells, Very Uniform	Tray raised	Moderate salt, clean prolonged ocean finish
Popponeset	Mashpee, MA	Farmed	June to December	3.5"	Light brown shells with deep cups	Tray raised	Bold brine with a sweet vegetal finish
Quonnie Rock	Quonochontaug Pond, RI	Farmed	Sept to Dec	3.5"	Pearly shells with green hues, medium cup	Bottom Cultured	Explosive brine, sweet limestone finish
Race Point	Provincetown, MA	Farmed	July to January LTD	3"	Hard white shells with a black stripe	Suspended Culture	Strong brine with a sweet stony finish
Raspberry Point	New London Bay, PEI	Farmed	Year round	3.25"	Uniform, green shells wuth deep cups	Bottom cultured	Crunchy meat with a gent. Brine, mushr. Fin
Ring Point	Great Salt Bay, ME	Farmed	May - Dec	3.5"	Wide teardrop shell, green flora	Bottom Cultured	Mineral brine w/ meaty texture, sweet finish
Riptide	Westport, Buzzards Bay, MA	Farmed	May to February	3.5"+	Large White Shells, Very Uniform	Cage Cultured	Moderate brine, soft meat, earthy finish
Rocky Nook	Rocky Nook, Kingston, MA	Farmed	Year Round-LTD	3.75"	Strong Heavy Shells, Fluted	Bottom Cultured	Medium brine, silky meat, buttery sweet finish
Rock Harbor	Skaket Beach, Cape Cod	Farmed	July to Dec	3.75"	Clean and Uniform White to Green Shells	Cage Cultured	Salty, Pleasant Ocean Flavor
Salten Rock	Barnestable Harbor, MA	Farmed	April through Jan	3.25"	Clean, rippled shell, deep cup, uniform	Bag and tray	Substantial brine, creamy yet firm, sweet fin
Savage Blonde	Savage Harbor Bay, PEI	Farmed	Year Round	3.25"	Medium cup, smooth blonde shells	Floating Bags	Sharp brine, sweet, stony finish
Shipwreck	South Lake, PEI	Farmed	Year Round	3"	Medium cup, smooth green shells	Surface + Bottom Culture	Medium brine with sweet grass and cool minerals
Standish Shore	Duxbury, South Shore, MA	Farmed	July to March	3.5"	Clean, Green to White Shells	Bottom Cultured	Sharp brine, buttery texture, mineral finish
St. Simon	Shippagan, NB	Farmed	Year Round	2.25"	Petite and Uniform, Hard Shells	Floating Tray Cultured	Briny with Creamy Finish
Summerside	Southern PEI	Farmed	April to February	3.5"	Uniform Shape, Deep Cup, Green to White	Bottom Cultured	Plump meats complex sweet, vegetal finish
Sunberry Point	Northumberland Strait, PEI	Wild	April to February	3.25"+	"Malpeque Look" White to Brown Shells	Wild set prestine waters	Medium brine with citrus and umami notes
Thatch Island	Barnstable, MA	Farmed	July to April	3.5"	Deep Cups. Uniform Clean Shells	Tray raised	Briny bite with silky meat, limestone finish
Taunton Bay	Taunton Bay, ME	Farmed	June to January	3.75"	Large, deep cups	Tray raised	Bold brine, sweet mushroom finish



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Atlantic Varieties (Continued)

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Taylor Bay	Nasketucket, MA	Farmed	Year Round - LTD	3.25"	Clean white shells with medium cups	Floating culture	Briny punch with a sweet lingering finish
Truro Pearl	Truro, MA	Farmed	May to Dec	3.25"	Clean white and grey striped shells	Off bottom culture	Sharp brine with sweet mineral finish
Village Bay	Northumberland Strait, NB	Farmed	Jan to May	2.75"	Deep uniform cups, white and brown shells	Floating Tray Cultured	Medium salinity with a bright clean finish.
Wallace Bay	Wallace Bay, Nova Scotia	Wild	June to January	3.5"+	Large Deep Cups, Hard Green Shells	Wild Set - Hand Picked	Bright brine, springy meat, Mineral finish
Warren's Cove	Plymouth, MA	Farmed	Sept to Feb	3.5"	Purple and brown fluted shells, deep cup	Tray raised	Bright and clean with salt punch finish
Wellfleet - Inshore	Wellfleet Harbor, MA	Farmed	Year Round	3.5"	Deep cup with smooth grey & tan shells	Bag and Rack	Cool brine, buttery meat, sweet lettuce finish
Wellfleet - Deepwater	Wellfleet Harbor, MA	Wild	Year Round	3.5"+	Large Green Shells, Very Deep Cupped	Wild Set - Dragged	Overflowing Meat, Seaweed Flavors
West Falmouth	Buzzards Bay, MA	Wild	Sept. to March	3.5"	Green Fluted Shells, Hearty	Wild Set - Hand Picked	Sharp brine with plump meats sweaweed fin
Whitecap	East Dennis, MA	Farmed	Sept. to Jan	2.75"	White and light brown shells	Tray raised	Plump meats with medium brine, lean finish

Pacific Varieties

Oyster	Location	Production	Season	Size	Appearance	Culture Method	Flavor
Capital	Spencer Cove, WA	Farmed	Year Round	3.0"	Ovular shells with purple markings	Tide turned, long line bags	Pure, crisp, sea salt flavor, clean finish
Compass Point	Samish Bay, WA	Farmed	Year-Round	3.0"	Shades of off white, stripes of deep red	Bag Grown - Intertidal	Briny oyster, finishes with Melon flavor
Chef Creek	Vancouver Island, BC	Farmed	Year-Round	2.5"	Clean, Polished Look, Fluted Shells	Tray-Raised	Slightly Briny. Crisp, Sweet Finish
Chelsea Gem	Eld Inlet, WA	Farmed	Year-Round	2.75"	Clean, White to Brown, Smooth Shells	Floating Tray Cultured	Cucumber start and slate, mineral finish
Dabob Bay	Outer Hood Canal, WA	Farmed	Year-Round	3.5"	Rough Shells, Dark Green to Brown	Beach Grown	Crisp & Briny - Sweet Melon Finish
Deer Creek	Southwestern Hood Canal, WA	Farmed	Year-Round	3.75"	Smaller, Light Brown to White Shells	Beach Grown	Light Salt, Cucumber Finish
Fanny Bay	Baynes Sound, BC	Farmed	Year-Round	2.75"	Clean, Polished Look, Fluted Shells	Tray-Raised/Beach Grown	Mild and Pleasant, Sweet Crisp Finish
Gigamoto	Baynes Sound, BC	Farmed	Year-Round	2"	Clean, Polished Look, Fluted Shells	Tray-Raised	Medium Salt, Cucumber Finish
Glacier Point	Halibut Cove, AK	Farmed	May to Jan	2.75"	Petite, Fluted White and Black Shells	Suspended Lantern Nets	Salty and Crisp - Cucumber Finish
Goose Point	Willapa Bay, WA	Farmed	Year -Round	2.75"	Fluted grey shell with deep cup	Beach Grown	Creamy with melon rind
Hood Canal	Western Hood Canal, WA	Farmed	Year-Round	2.75"	Smaller, Light Brown to White Shells	Beach Grown	Light and clean, crunchy, bitter melon finish
Kaipara	Northland, New Zealand	Farmed	LTD	2.5"	Beautiful, Fluted Brown and Purple Shells	Tray-Raised	Notes of cucumber and citrus, ocean finish
Kumamoto (CA)	Humboldt Bay, CA	Farmed	Year-Round	2.25"	Small, White Shells, Tumbled	Suspended Lantern Nets	Plump and Buttery, Melon Finish
Kumamoto (WA)	Oakland, WA	Farmed	Year-Round	2"	Small Green Tumbled Shells, Round	Beach Grown	Plump and Buttery, Melon Finish
Kusshi	Stellar Bay, BC	Farmed	Year-Round	1.75"	Very Round, Polished, Tumbled Shells	Tray-Raised	Good Salt, Robust Melon Finish
Mirada Bay	Western Hood Canal, WA	Farmed	Year-Round	2.75"	Hard, Fluted Shells	Beach Grown	Slightly Briny, Crisp Melon Finish
Olympia	Netarts Bay, OR	Farmed	Year Round, LTD	2"	Small cups, silver and green shells	Tray Raised	Bright metals, sweet roasted shrimp finish
Miyagi	Northwestern Hood Canal	Farmed	Year-Round	3"	Hard, Tumbled Shells	Beach Grown	Medium Brine, Tangy Cucumber Finish
Paradise	Deep Bay, BC	Farmed	Year-Round	2.75"	Clean, Polished Look, Fluted Shells	Tray-Raised	Sweet with a cool, crisp finish
Pearl Point	Netarts Bay, OR	Farmed	Sept. to April	2.75"	Green and purple ridged, fluted shells	Bottom Cultured	Crisp and briny with a delicate mineral finish
Penn Cove	Samish Bay, WA	Farmed	Year-Round	2.75"	Hard, Tumbled Green Shells	Beach Grown	Crisp & Briny - Sweet Finish
Pickering Pass	Pickering Inlet, WA	Farmed	Sept to May	2.75"	Brown and White Shells, Fluted	Beach Grown	Briny with a Cucumber Finish
Salt Nugget	Western Hood Canal, WA	Farmed	LTD	3"	Large and "Rocky"	Beach Grown	Extra salty for a pacific, robust melon finish
Sun Hollow	Southwestern Hood Canal, WA	Farmed	Year-Round	3"	Hard Shells, Fluted	Beach Grown	Sweet brine, busrtng with an earth finish
Totten Inlet	Totten Inlet	Farmed	Year-Round	2.75"	Medium Cup, Fluted	Beach Grown	Mild Brine with Watermelon Finish
Wildcat Cove	Hood Canal, WA	Farmed	Year-Round	3"	Distinct fluted cup, Stone w/ green flora	Beach Grown	Briny, finishes with a melon flavor