

Oysters
and
Les Fruits de Mer

Winter 2010

Oysters *by species and locale*

Crassostrea gigas - the Pacific oyster

Nootka Sound (British Columbia)	2.50
Kusshi (British Columbia)	3.35
Bald Point (Washington)	2.50
Sisters Point (Washington)	2.50
Tom Farmer Reach Island (Washington)	2.50
Little Skookum Inlet (Washington)	2.50
Pearl Point (Oregon)	2.50
Pacific Hog Island (Tomales Bay)	2.50
Marin Miyagi (Tomales Bay)	2.50
Drake's Bay (Point Reyes)	2.50

Crassostrea sikamea - a Japanese native revived in the Northwest

Eld Inlet Kumamoto (Washington)	3.50
Humboldt Kumamoto (Humboldt Bay)	3.50
Hog Island Kumamoto (Tomales Bay)	3.00

Crassostrea virginica - the Eastern oyster

Beau Soleil (New Brunswick)	3.50
Totten "Atlantic" (Washington)	3.25
Duxbury Bay (Massachusetts)	3.75
Jupiter Point (Connecticut)	3.50

Ostrea conchaphila - the tiny Pacific oyster

Olympia (Washington)	3.25
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Ostrea edulis - the flat oyster

Samish Bay Flat (Washington)	3.25
Marin Belon (Tomales Bay)	3.15

Clams

Littleneck (Cape Cod)	1.75
Manila (Washington)	.90
Periwinkles <i>8 pieces</i> (New England)	1.25
White Shrimp (Atlantic Coast)	2.00
Dungeness Crab <i>quarter, half, or whole</i>	<i>Market Price</i>

