

◆ Alpine-Prince Edward Island ~ <i>medium; starts briny and finishes clean</i>	1.75 ea.
◆ Bald Point-Washington ~ <i>small; somewhat fruity and sweet with a mild aftertaste</i>	2.00 ea.
◆ Baron Point-Washington ~ <i>medium; watermelon aroma with a sweet finish</i>	2.25 ea.
◆ Beau Soleil-Nova Scotia ~ <i>medium; juicy, firm and briny</i>	1.75 ea.
◆ Belon-Nova Scotia ~ <i>large; full flavored with a pronounced steely finish</i>	2.00 ea.
◆ Blue Point-Long Island ~ <i>medium-large; mineral qualities with a mild, briny finish</i>	1.75 ea.
◆ Bourne Point-Massachusetts ~ <i>medium; clean and sweet</i>	1.75 ea.
◆ Bras D'or-Nova Scotia ~ <i>medium; sweet with a clean finish</i>	1.75 ea.
◆ Bristol-Maine ~ <i>small-medium; plump with a full flavor and a salty finish</i>	1.75 ea.
◆ Buckley Bay-British Columbia ~ <i>medium-large; meaty with a lemony finish</i>	2.00 ea.
◆ Buzzard Bay-Massachusetts ~ <i>medium-large; salty with a steely finish</i>	1.75 ea.
◆ Calm Cove-Washington ~ <i>medium; slightly sweet with mild cucumber aftertaste</i>	2.00 ea.
◆ Canadian Cup-New Brunswick ~ <i>small-medium; high salt with a mild, clean finish</i>	1.75 ea.
◆ Cape Ann-Nova Scotia ~ <i>medium; salty with a clean finish</i>	1.75 ea.
◆ Cape Breton-Nova Scotia ~ <i>medium; clean and sweet</i>	1.75 ea.
◆ Caraquet-New Brunswick ~ <i>small; high salt with a mild, clean finish</i>	1.75 ea.
◆ Chedabucto-Nova Scotia ~ <i>small; sweet, plump and juicy</i>	1.75 ea.
✓ Chef's Creek-British Columbia ~ <i>medium; one of the Chef's favorites-sweet with melon flavor</i>	2.25 ea.
◆ Chesapeake Bay-Maryland ~ <i>small; mild and sweet flavor</i>	1.75 ea.
◆ Conway-Prince Edward Island ~ <i>small-medium; mild salinity with a clean, sweet finish</i>	1.75 ea.
◆ Cook's Cove-Prince Edward Island ~ <i>medium; fleshy with a steely finish</i>	2.00 ea.
◆ Cortez Island-British Columbia ~ <i>medium; salty and sweet with a fruity aftertaste</i>	2.00 ea.
◆ Cotuit-Massachusetts ~ <i>medium-large; plump body and salty flavor</i>	1.75 ea.
◆ Crystal Bay-British Columbia ~ <i>small; starts salty with a sweet melon aftertaste</i>	2.00 ea.
◆ Dabob-Washington ~ <i>medium; distinctly fruity with a coppery aftertaste</i>	2.00 ea.
◆ Deep Bay-British Columbia ~ <i>small; briny with a clean finish</i>	2.00 ea.
◆ Deer Creek-Washington ~ <i>small; fresh, crisp taste with a briny finish</i>	2.00 ea.
◆ Denman Island-British Columbia ~ <i>medium; sweet with a mild watermelon aftertaste</i>	2.00 ea.
◆ Dennisport Whitecaps-Massachusetts ~ <i>medium; somewhat briny but also clean and sweet</i>	1.75 ea.
◆ Desolation Sound-British Columbia ~ <i>medium; starts salty, melon aftertaste</i>	2.00 ea.
◆ Discovery Bay-British Columbia ~ <i>medium; meaty with a characteristic creamy finish</i>	2.00 ea.
◆ Duck Island-Long Island ~ <i>small; mild with good salt taste and a clean finish</i>	1.75 ea.
◆ Dungeness Bay-Washington ~ <i>medium; clean, sweet bite with little aftertaste</i>	2.00 ea.
◆ Duxbury-Massachusetts ~ <i>small-medium; classic Duxbury butter and brine taste</i>	1.75 ea.
◆ Eagle Rock-Washington ~ <i>small; mildly salty and sweet</i>	2.25 ea.
◆ Effingham-British Columbia ~ <i>medium; mild oyster with slightly fruity taste</i>	2.00 ea.
◆ El Cardon-Mexico ~ <i>small; a plump and salty oyster new to Deep Blue</i>	2.00 ea.
◆ Eld Inlet-Washington ~ <i>medium; salty with a creamy texture</i>	2.00 ea.
◆ Elfin Cove-Alaska ~ <i>small; rich and creamy</i>	2.25 ea.
◆ Elkhorn-Washington ~ <i>small-medium; crisp, briny with a clean, melon-like finish</i>	2.00 ea.
◆ Emerald Cove-British Columbia ~ <i>medium; salty with a creamy, rich finish</i>	2.25 ea.
◆ Evening Cove-British Columbia ~ <i>small; clean, smooth taste with a fresh, briny finish</i>	2.00 ea.
◆ Fanny Bay-British Columbia ~ <i>small-medium; a strong, clean flavor</i>	2.00 ea.
◆ Fischer Island-Rhode Island ~ <i>medium-large; clean, sweet bite with little aftertaste</i>	1.75 ea.
◆ Fishers Island-New York ~ <i>medium; sweet meat with excellent brine</i>	1.75 ea.
◆ Flying Point-Maine ~ <i>medium; meaty with a mild, delicate finish</i>	1.75 ea.
◆ Fox Island-Rhode Island ~ <i>medium; full bodied and complex</i>	1.75 ea.
◆ Garden Cove-British Columbia ~ <i>medium; succulent meat and a fresh ocean salt taste</i>	2.00 ea.
◆ Gigamoto-British Columbia ~ <i>small; rich and creamy with a faint smoky finish</i>	2.00 ea.
◆ Glidden Point-Maine ~ <i>small; good salt and very flavorful</i>	1.75 ea.

◆ Gold Creek-Washington ~ <i>medium; crisp and briny</i>	2.00 ea.
◆ Golden Mantle-British Columbia ~ <i>medium; a rich, creamy, deep-cupped oyster</i>	2.25 ea.
◆ Gorge Inlet-British Columbia ~ <i>medium; plump and salty, a slightly fruity aftertaste</i>	2.00 ea.
◆ Goose Point-Washington ~ <i>medium; mild with a subtle, clean finish</i>	2.00 ea.
◆ Hama Hama-Washington ~ <i>small-medium; slightly salty with a fruity aftertaste</i>	2.00 ea.
◆ Hammersly Inlet-Washington ~ <i>small-medium; meaty with a briny, cucumber taste</i>	2.00 ea.
◆ Hawkin's Island-Alaska ~ <i>medium; starts salty and finishes creamy</i>	2.25 ea.
◆ Harwich-Massachusetts ~ <i>medium; salty with a steely finish</i>	1.75 ea.
✓ Hog Island-California ~ <i>small; the richest of all West Coast oysters – a treat</i>	2.00 ea.
◆ Hood Canal-Washington ~ <i>medium; slightly sweet with mild cucumber aftertaste</i>	2.00 ea.
◆ Hurricane Harbor-Prince Edward Island ~ <i>small; juicy with a sweet flavor</i>	1.75 ea.
✓ Imperial Eagle-British Columbia ~ <i>medium; full-bodied and creamy</i>	2.00 ea.
◆ Island Creek-Massachusetts ~ <i>medium; good salt and crisp, mild flavor</i>	1.75 ea.
◆ Jorstead Creek-Washington ~ <i>medium; sweet and salty</i>	2.00 ea.
✓ Kumamoto-Oregon ~ <i>extra-small; finishes mild and sweet</i>	2.00 ea.
◆ La St. Simon-Nova Scotia ~ <i>small-medium; meaty with a distinctive salty flavor</i>	2.00 ea.
◆ Malagash-Nova Scotia ~ <i>small; good salt taste with a clean finish</i>	1.75 ea.
◆ Malaspina Inlet-British Columbia ~ <i>medium; very salty, rich and creamy</i>	2.00 ea.
✓ Malpeque-Prince Edward Island ~ <i>medium; nice salt with a clean finish</i>	1.75 ea.
◆ Maple Point-British Columbia ~ <i>small; sweet with a cucumber-clean finish</i>	2.00 ea.
◆ Marin-Washington ~ <i>small-medium; full, complex flavor with a fruity finish</i>	2.00 ea.
◆ Marionport-Massachusetts ~ <i>large; salty with a sweet seaweed finish</i>	1.75 ea.
◆ Martha's Vineyard-Massachusetts ~ <i>medium; salty with a mild, minerally finish</i>	2.00 ea.
◆ Mill Point-Prince Edward Island ~ <i>small; sweet, plump and juicy</i>	1.75 ea.
✓ Moonstone-Rhode Island ~ <i>medium-large; rich and briny – A Deep Blue favorite</i>	2.25 ea.
◆ Nasketucket Bay-Massachusetts ~ <i>small; plump, salty and sweet</i>	1.75 ea.
◆ Netart Bay-Oregon ~ <i>medium; salty and sweet with cucumber overtones</i>	2.00 ea.
◆ Ninigret-Rhode Island ~ <i>small; plump, sweet with a buttery flavor</i>	1.75 ea.
◆ Nootka Sound-British Columbia ~ <i>medium; salty, plump and rich</i>	2.00 ea.
◆ Northumberland-Prince Edward Island ~ <i>large; clean and crisp with a mildly fruity finish</i>	1.75 ea.
◆ Olympia-Washington ~ <i>small-medium; superb balance, excellent for beginners</i>	2.00 ea.
◆ Onset-Massachusetts ~ <i>small-medium; sharp beginning with a mild briny finish</i>	1.75 ea.
◆ Otter Cove-Washington ~ <i>medium; mild, briny flavor with a sweet, melony finish</i>	2.00 ea.
◆ Oyster Pond-Long Island ~ <i>small; very plump and sweet</i>	1.75 ea.
◆ Oysterville-Washington ~ <i>medium; rich, complex, unique flavor</i>	2.00 ea.
◆ Pacific Orchard-British Columbia ~ <i>medium; slightly salty with a delicate watermelon finish</i>	2.00 ea.
◆ Paradise Cove-British Columbia ~ <i>small; briny but with a fruity finish</i>	2.00 ea.
◆ Paradise Island-British Columbia ~ <i>small; fruity with a briny finish</i>	2.00 ea.
◆ Pearl Bay-British Columbia ~ <i>medium; sweet and mild with very little aftertaste</i>	2.00 ea.
◆ Pearl Point-Oregon ~ <i>small-medium; good salt with a melon-like finish</i>	2.00 ea.
◆ Pemaquid-Maine ~ <i>small; quite salty and a full flavor</i>	1.75 ea.
◆ Penrose Island-British Columbia ~ <i>medium; bold with a strong ocean flavor</i>	2.00 ea.
◆ Phantom Creek-British Columbia ~ <i>small; mild with a clean finish</i>	2.00 ea.
◆ Pickering Pass-Washington ~ <i>medium; well-balanced with cream and salt</i>	2.00 ea.
◆ Pickle Point-Prince Edward Island ~ <i>small; exceptionally sweet with a lemony aftertaste</i>	1.75 ea.
◆ Piper Point-Prince Edward Island ~ <i>small-medium; good salt with a sweet, crisp finish</i>	1.75 ea.
◆ Pleasant Bay-Massachusetts ~ <i>medium; clean and crisp with a briny finish</i>	1.75 ea.
◆ Quilcene-Washington ~ <i>medium; briny with hints of cucumber</i>	2.00 ea.
◆ Rappahannock-Virginia ~ <i>medium; mild and sweet Southern oysters</i>	1.75 ea.
◆ Raspberry Point-Prince Edward Island ~ <i>small; exceptionally sweet and plump</i>	1.75 ea.

◆ Red Point-Prince Edward Island ~ <i>small; mildly sweet with a licorice finish</i>	1.75 ea.
◆ Rome Point-Rhode Island ~ <i>medium-large; plump, smooth meat with a mild, salty flavor</i>	1.75ea.
◆ Royal Miyagi-British Columbia ~ <i>small; full salt flavor with hints of melon</i>	2.00 ea.
◆ Sabavi-Washington ~ <i>medium; very salty at first but has a sweet, watermelon finish</i>	2.00 ea.
◆ Saddlerock-Long Island Sound ~ <i>medium; creamy and mildly briny</i>	1.75 ea.
◆ Salt Aire-Prince Edward Island ~ <i>small; sweet, plump and juicy-the “oyster virgin’s” favorite</i>	1.75 ea.
◆ Salutation-Prince Edward Island ~ <i>medium; slightly salty with a crisp finish</i>	1.75 ea.
◆ Salute-Nova Scotia ~ <i>small; plump and briny with a clean finish</i>	1.75 ea.
◆ Salvation Cove-Prince Edward Island ~ <i>small; high salinity with a crisp, clean finish</i>	1.75ea.
◆ Ship’s Point-British Columbia ~ <i>small; somewhat briny but finishes mild</i>	2.00 ea.
◆ Sister Point -Washington ~ <i>small; delicate flavor with slight cucumber tones</i>	2.00 ea.
◆ Skookum Inlet-Washington ~ <i>medium; clean ocean taste with a mild finish</i>	2.00 ea.
◆ Snow Creek-Washington ~ <i>medium; plump meat with a sweet, clean flavor</i>	2.00 ea.
◆ St. Ann’s Cove-Nova Scotia ~ <i>small; starts briny but finishes mild</i>	1.75 ea.
◆ Steamboat-Washington ~ <i>small-medium; sea flavor with a vegetable finish</i>	2.00 ea.
◆ Stellar Bay-British Columbia ~ <i>medium; salty with a melon-like aftertaste</i>	2.00 ea
◆ Sting Ray Bay-Virginia ~ <i>medium; salty with a clean, crisp finish</i>	1.75 ea.
◆ Summerside-Prince Edward Island ~ <i>medium; moderate salinity with a sweet, clean finish</i>	1.75 ea.
◆ Sun Hollow-Washington ~ <i>medium; slightly briny but with a sweet finish</i>	2.00 ea.
◆ Sunberry Point-Prince Edward Island ~ <i>small; sweet, lettuce-like flavor</i>	1.75 ea.
◆ Sunset Beach-Washington ~ <i>medium; sweet, creamy and rich</i>	2.00 ea.
◆ Target Rock-Long Island Sound ~ <i>medium; plump, smooth and briny</i>	1.75 ea.
◆ Tatamagouche-Nova Scotia ~ <i>medium-large; salty and sweet</i>	1.75 ea.
◆ Taunton Point-Maine ~ <i>small-medium; an extra salty bite with a mild copper finish</i>	1.75 ea.
◆ Thatch Island-Massachusetts ~ <i>medium-large; salty with a slightly sweet and clean finish</i>	1.75 ea.
◆ Totten Inlet-Washington ~ <i>medium; not too salty; finishes clean</i>	2.25 ea.
◆ Wallace Bay-Nova Scotia ~ <i>medium; strong salt taste with a clean finish</i>	1.75 ea.
◆ Wampahannock-Connecticut ~ <i>small; good but not overwhelming salt flavor</i>	1.75 ea.
◆ Watch Hill-Rhode Island ~ <i>medium; good salt flavor with a clean finish</i>	1.75 ea.
◆ Wellfleet-Massachusetts ~ <i>small-medium; moderately salty-typically East Coast</i>	1.75 ea.
◆ Wianno-Nantucket ~ <i>medium; sweet and briny</i>	1.75 ea.
◆ Wiley Point-Maine ~ <i>small-medium; good salt with a clean, smooth finish</i>	1.75 ea.
◆ Willapa Bay-Washington ~ <i>medium; clean and sweet with no aftertaste</i>	2.00 ea.
◆ Windy Cove-Washington ~ <i>small; briny with a clean finish</i>	2.00 ea.
◆ Windy Point-Washington ~ <i>medium; good brine with a fruity flavor</i>	2.00 ea.
◆ Yaquina Bay-Oregon ~ <i>medium; creamy and very mild</i>	2.00 ea.
◆ York River-Virginia ~ <i>medium; sweet taste with a briny finish</i>	1.75 ea.