



ISLAND CREEK OYSTERS



HOW THEY'RE GROWN

All of Island Creek's oysters are raised directly from seed that they keep in a floating upweller system set within Duxbury waters for 3-4 months. They are then planted directly on the bay floor where they're grown "free range" until harvested at the age of 1.5-2 years. Most of the baby oysters come from their very own hatchery, one of only four in the North East!

WHY THEY'RE UNIQUE

Duxbury Bay has drastic eleven foot tides, which means eleven feet of water leave their bay twice a day. It's insane! Consequently, the water rarely reaches 70 degrees so their oysters never spawn, making them meaty and flavorful all year long. It also means that the bay is full of new, cold, algae filled water which is, quite literally, ideal for hungry oysters.

THE STORY

Skip Bennett started growing oysters in 1992 – he was looking for another product to grow when his crop of quahog clams died. Some folks told him he was crazy to try oysters but the project worked, and in the years since his oysters have been recognized as one of the best in the world.



SPECIES

CRASSOSTREA VIRGINICA

FARMER

SKIP BENNETT & A SMALL GROUP OF
DUXBURY BAY GROWERS

LOCATION

DUXBURY BAY, MA, CCB45MA

TASTE | TEXTURE

UP FRONT BRINE, MIDDLE VEGETAL NOTES
AND A SWEET FINISH. EXCEPTIONALLY
WELL-BALANCED FROM BEGINNING TO
END.

SIZES

REGULARS (3")

SELECTS (2")

Photos courtesy of Island Creek Oysters

