





The Taste of Louisiana Heritage and Tradition


Our late grandfather, Antoine "Whitney" Dardar, was a lifelong commercial fisherman who was passionate about harvesting great-tasting oysters on the banks of Bayou Rosa in Lafourche Parish. His legacy lives on through Bayou Rosa Oyster Farm where we blend traditional and modern techniques to cultivate oysters that hold the salty, savory flavors of the bayou.

Honoring Tradition,
Promoting Sustainability.

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Oysters Rooted in Louisiana's History





From Reef to Farm

In the heart of Louisiana's Bayou country, our journey began generations ago with the timeless tradition of harvesting oysters by hand in a pirogue from the wild reefs. However, as environmental challenges mounted, we recognized the need for a more sustainable approach. Embracing innovation while honoring our heritage, we transitioned from traditional reef harvesting to modern oyster farming techniques. By cultivating our oysters in carefully managed cages, we ensure a consistent supply of premium-quality oysters while safeguarding the delicate ecosystems of our beloved Bayou. This transition not only secures the future of our business but also preserves the rich cultural legacy of Louisiana's seafood industry for generations to come.

Customized Pricing

At Bayou Rosa, we believe in offering flexible pricing options to suit your needs. Whether you're a restaurant looking to feature our oysters on your menu or a seafood enthusiast hosting a special event, we have you covered. Our pricing is tailored to accommodate various purchase frequencies and quantities, ensuring you get the best value for your investment.



Bayou To You

As a farm-direct provider, we prioritize open lines of communication with our customers. This means you can always reach out to discuss pricing, place orders, or inquire about special discounts for larger quantities or recurring purchases. Our goal is to make it easy for you to enjoy the taste of Louisiana's finest oysters while also saving you money in the process.

What They Are Saying

"Bayou Rosa oysters taste meaty and briny, denser and with more salinity than the standard Louisiana oyster, and that oyster liquor they carry is cut through with a distinctly bright, herbaceous flavor."

-Ian McNulty

"Bayou Rosa Golds are some of my favorite oysters. I can eat one and know exactly where it's from. They hit every note of a classic Louisiana oyster except they have an added earthiness you can only find in the Bayou."

-Jeff Spoo- Sidecar Oyster Bar

"When it comes to quality and care Bayou Rosa goes above and beyond. Service that makes me feel like I'm back on the bayou around people who care about ya! Whatever ya need they gotcha. Salty, fresh and beautiful oysters!!"

-Chef Ross Dover

