



WHITE STONE OYSTERS

WHITE STONE WAS BORN OUT OF AN OBSESSION BETWEEN THE OYSTER AND ITS ENVIROMENT. WE GROW OUR OWN OYSTERS AND HAVE SINCE OUR BEGINNINGS. IT ALL STARTED WITH OUR INNOVATIVE APPROACH TO FLOAT OYSTERS ON THE MOST TURBULENT WATERS WE COULD FIND. THE RESULT WAS A WHOLLY UNIQUE OYSTER. WITH INNOVATION AT OUR CORE, WE NOW OFFER MULTIPLE PRODUCTS FROM OUR FARMS ACROSS THE CHESAPEAKE BAY.

BAY BLUE

THIS OYSTER IS GROWN IN A CAGE ON A HARD SANDY BOTTOM THEN FINISHED ON THE SURFACE FOR A CLEAN CRISP BITE.

LOCATION IS SOUTH OF THE RAPPAHANNOCK RIVER ON THE CHESAPEAKE BAY.

SALT IS 15PPT-20PPT

WHITE STONES

OUR FLAGSHIP OYSTER. THE FIRST FLOATING FARM RIDING VIRGINIA'S BLUSTERY CHESAPEAKE BAY. THIS OYSTER WAS GROWN TO STAND OUT.

LOCATION IS JUST NORTH OF THE RAPPAHANNOCK RIVER AT WINDMILL POINT ON THE CHESAPEAKE BAY.

SALT IS 15PPT-20 PPT

Salty Sally's

HARVESTED FROM THE OCEAN SIDE OF THE CHESAPEAKE BAY, THESE SEA SALT OYSTERS ARE A DELECTABLE TREAT. PAIRS WELL WITH A COLD LAGER OR YOUR FAVORITE CHARDONNAY. SALTY SALLY'S ARE THE QUINTESSENTIAL SEA SALT OYSTER.

LOCATION IS NEAR CHINCOTEAGUE.

SALT IS 30PPT-35PPT



THESE PREMIUM SHUCKED OYSTERS ARE RAISED WITH PRIDE IN THE CHESAPEAKE BAY. WANDERING WADERS ARE THE PRODUCT OF A UNIQUE JOURNEY, A LIFE OF RUSHING WATERS AND OCEAN SUN.

OYSTERS ARE HAND SHUCKED AND SHIPPED DAILY.



EMAIL ORDERS@WHITESTONEOYSTERS.COM FOR GENERAL INQUIRY AND TO PLACE YOUP PO TODAY.