



**Oyster Name:** James River

**Origin:** James River Estuary, Southern Virginia

**Size** 3 ½ inch.

**Appearance:** Wild, rumble texture, dark finish

**Flavor Profile:** Mild and sweet, full of meat - Very mild finish – A good oyster for stuffing or baking

**Comments:** One of the mildest East Coast oysters. This is the oyster for newbies to slurp or if doing a Rockefeller.