



Oyster Name: Hog Cove

Origin: South Harpswell, Maine

Size: 3 ½ inch.

Appearance: Large, wide tear drop shape. White shell

Flavor Profile: Full deep meats, sudden brine, with a creamy brilliant finish. The Holy Grail of Eastern Oysters.

Comments: These oysters are at the absolute top of farmed oysters from Maine. They are one of only a few farms growing in 100% ocean water, no fresh. They take an extra 2 years to reach market size. They are thick shelled and mature. A true diamond in the rough.