



**Oyster Name:** Bayside Oysters

**Farmer name:** Johnathan Bunker

**Grow out method:** Bottom cultured in cages 6" above hard mud bottom. Tumbled 1x year. 7-15 feet of water.

**Origin:** Great Bay, New Hampshire

**Size:** 3 + inches

**Appearance:** Well defined deep cupped shell

**Flavor Profile:** Full flavored briney oyster with a clean mild mineral finish.

**Comments:** Bayside oysters are bottom cultured in cages in the deeper waters of Great Bay where tidal currents provide a constant food source for optimal growth.

A new comer to the market this is an oyster you will want to try.