

GIANTS

PPT Avg. 26-28

These oysters have a deeper cup and are more uniform in shape and size. They range from 5" to over 7" in length. They are best served on the half shell - a rare delicacy!

MOBJACK MAGNUMS

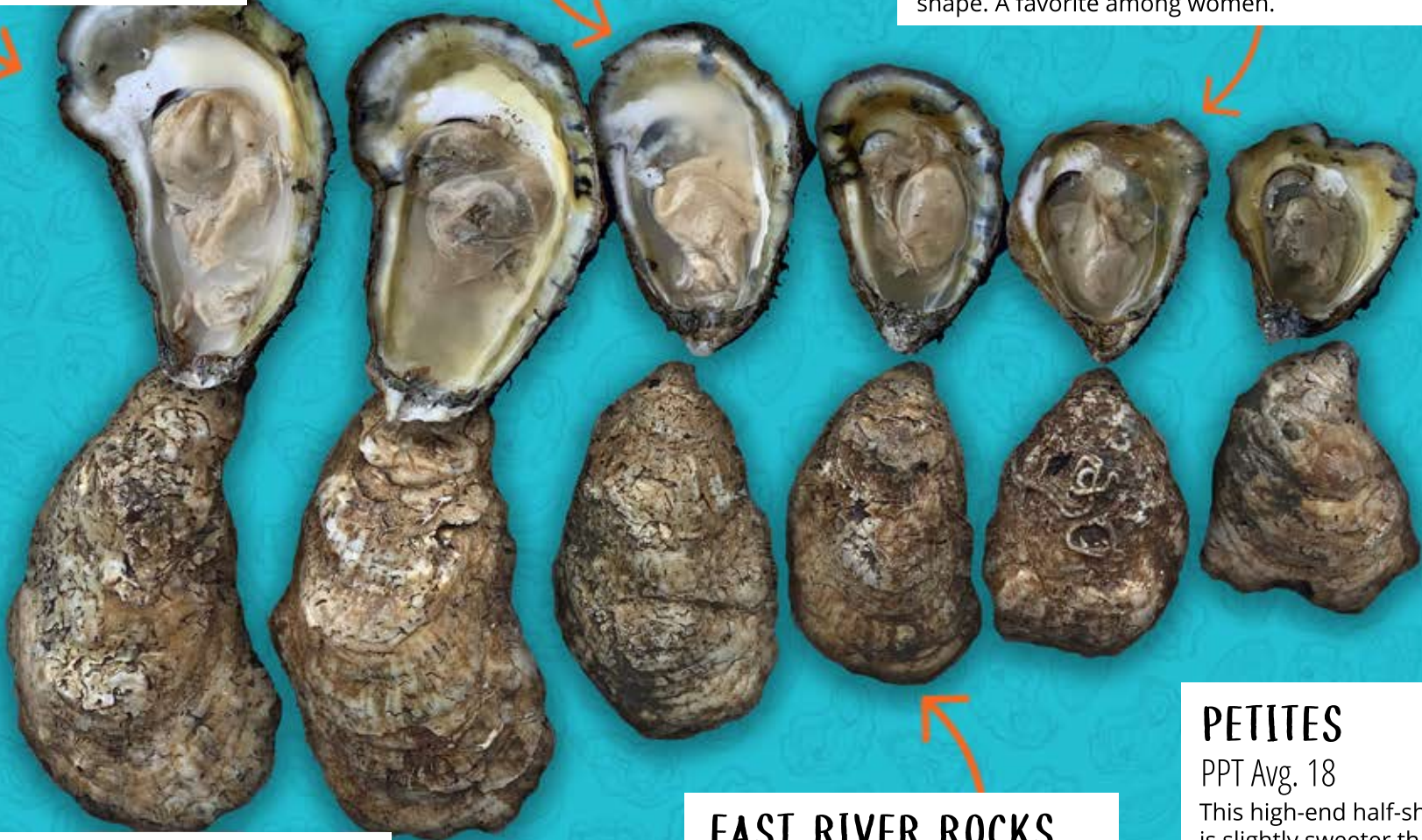
PPT Avg. 23-25

Large half-shell premium oyster with dense meat and a saltier merroir. Excellent cleanliness and no grit, diverse color and overall length of 3 ½" to 5."

CEDAR GROVE DEEP SWEETS

PPT Avg. 14

Deep and meaty. Premium half-shell oyster offering a sweet, salty and almost buttery delicacy. These are for those wishing to enjoy the richness of a good oyster. Usually 2 ½"-3" with a very deep cup and simply elliptical shape. A favorite among women.



ROASTERS

PPT Avg. 26-28

Nearly 5" to over 7" in length, this oyster is large and meaty with enough sweetness to ease the palate. Perfect for roasting & Oysters Rockefeller.

EAST RIVER ROCKS

PPT Avg. 18

Premium half-shell oyster, deep cup and great meat consistency. Good clean shell, with homogeneous shape and color; 3"-3 ½" in overall length.

PETITES

PPT Avg. 18

This high-end half-shell oyster, is slightly sweeter than our Cedar Grove Deep Sweets. It ranges from 2" to 2 ½" in length.

SEA ORCHARD FARMS

SEAFOOD & OYSTER COMPANY

WHO WE ARE

Sea Orchard Farms is a part of a centuries-long tradition of providing fresh and delicious seafood from the Bay. The Chesapeake Bay is one of the best sources of seafood in the world. We've perfected our traditions and developed innovative technologies throughout the years.

table. Now, we bring unbeatable quality and freshness of the Bay seafood to tables worldwide. Our passion is being a trusted partner to restaurants and oyster bars so everyone can enjoy the taste of the ocean. We pride ourselves on delivering the highest quality fresh seafood from Bay to Table.



OUR HISTORY

Our little slice of heaven has been home to several seafood farms over the last two centuries. According to marine biologists, our area of the Chesapeake Bay is one of the best places in the world to grow oysters and harvest seafood. Throughout the years of tradition, we've learned and made our farms the best source for high-quality seafood.

We are dedicated to cultivating and distributing incredibly fresh and delicious seafood to restaurants and oyster bars all over the United States and even parts of Europe. Our oysters have a unique taste and unbeatable freshness!

We're able to harvest and distribute fresh and delicious seafood year-round. Our oysters have delicate and unique flavors that are perfect for any occasion.