

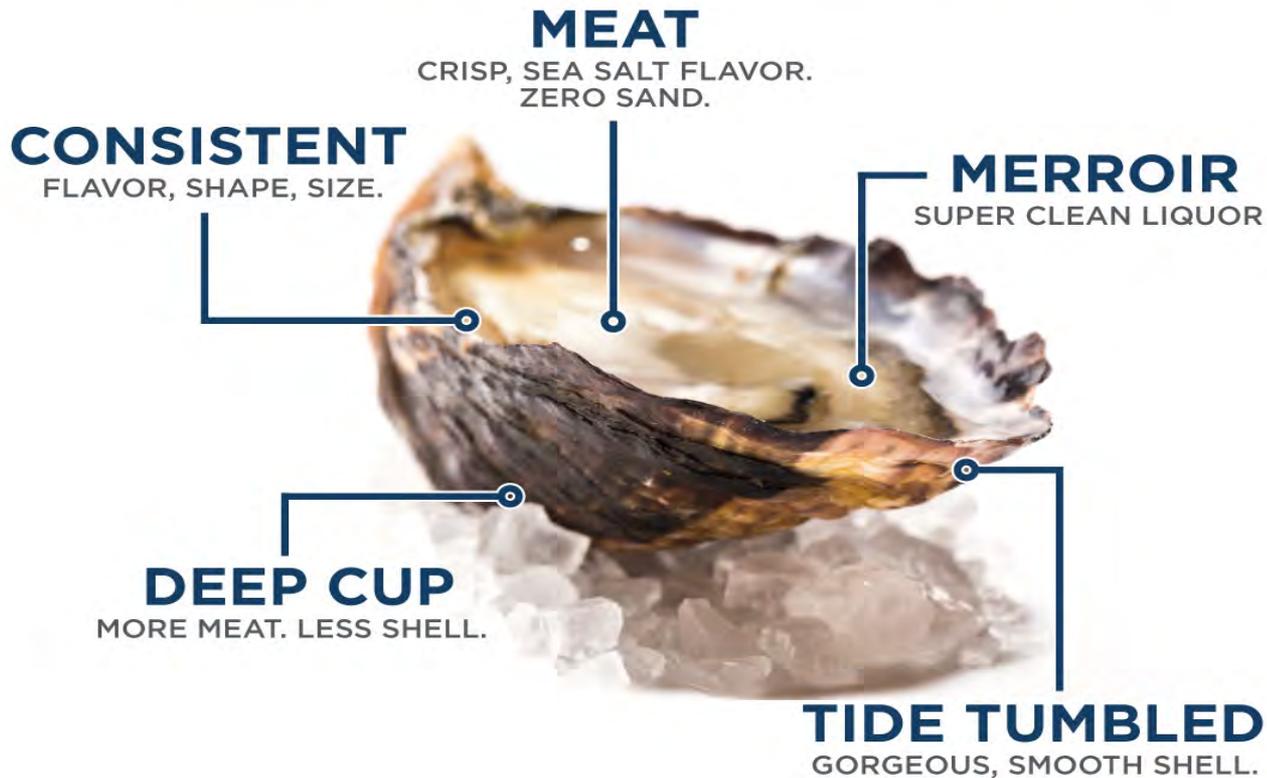


CAPITAL

A 5TH GENERATION MASTERPIECE

Premium West Coast Oysters are distributed in Ontario by Seacore Seafood
T: 905.856.6222 | TF: 1.800.563.6222 | orders@seacore.ca | www.seacore.ca

“PURE, CRISP, SEA SALT FLAVOR WITH A CLEAN FINISH.”



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Flavor and Product Superiority



The taste is unmatched by other pacific northwest oysters. Clean, crisp, free of sand and debris. It's pure sea salt flavor can be served up *alone* on a rich bed of ice, or, you can modify the oyster with your own culinary vision. The purity of our tide tumbled, fresh taste, makes it an instant favorite. Unlike the majority of our competitors, our bay has no fresh water influence. It is off an island. This means no rivers, no city rain water run off. This allows our salinity to remain stable all year. Other oysters could change their salinity after every storm.

Our system is built around shaping the oyster and developing deep cups. Creating this cup in the half shell allows culinary preparations on the half shell with the ability to keep the liquor within.

When we went to market in winter, the most difficult time to sell an oyster, multiple top chefs were delighted by the flavor and selected Capitals for their menu; what this means is that the best is yet to come as Spring is officially upon us.

You're buying an oyster that's on some of the best Seafood menus in the country, which makes all of your chefs product selection for their West Coast oyster better as a result. Increase sales, increase reputation and please guests.



Location
Location
Location

Just like a fine wine – oyster taste is largely influenced by its habitat. Pristine waters near Olympia Washington is our home where we grow every single delicious oyster. The most sought out territory in the industry.

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Location and Sustainability

Our 5th generation master farmer Tom Bloomfield, pictured here, has cultivated the oysters in the most sought after water in the Pacific Northwest, Harstine Island, WA, Spencer Cove. Virtually every Washington location is subjected to rain closures. Spencer Cove is not and we are the only oyster growers in Spencer Cove. Year round shipments are guaranteed.

Our entire operation is sustainable and focused on working with mother nature. We use ZERO chemicals or pesticides on our farm. We are working on state of the art technology for vibrio control





Beauty



beau.ty *noun* 1. A Combination of qualities such as shape, color or form, that pleases the aesthetic senses, especially the sight.

We sincerely believe you'll appreciate these magnificently pretty oysters: tide tumbled and suspended, this oyster never touches the ground. Our methodology of oyster growing is built around suspension. The oyster is suspended in the middle of the food column and feeds on the cleanest most optimal food. The animal is tumbled daily by the tide.

CAPITAL



Beautifully Tumbled.

Nature + Tide + Technology = Unique beautiful shells.
Rocked by the sea, tumbled to perfection.




CAPITAL

SPENCER COVE, HARSTINE ISLAND, WASHINGTON STATE

A LABOR OF LOVE.



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Reducing Food Costs

Cut food costs down. Cut problems down. Make your West Coast oyster easy, *premium*, fast, affordable and get real customer reviews who love your selection, making your menu the best in class again and again. How many oysters do you have to discard after you shuck? That's money in the trash. We offer perfectly portioned boxes, in perfect condition with no throw away product. Because we have the fastest logistics in the business, this extends the shelf life of your oyster. Additionally our method dramatically reduces the potential of any food born illness in the future. New wave thinking, best in class, the best for your guests at all times. Communicate to your chefs that these oysters are **CONSISTENT** due to the incredible growth methods.

- **Quantity & Weight**
- **Condition of Supplies**
- **Purchase = Invoice**
- **Returns / Credits**



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