WYSE BAY

ARTISANAL OYSTERS

CRISP. CLEAN.
WITH ITS OWN SIGNATURE FLAVOR PROFILE.

Our chef-ready oysters are all proudly grown and harvested in the pristine waters of Prince Edward Island, Canada – where nature and nurture come together to perfect the world's most famous oysters.



1-800-563-6222

seacore.ca



At Wyse Bay, we pride ourselves in only sourcing the most optimal seafood products that are as fresh as can be.



ARTISANAL SALMON

Wyse Bay Artisanal Salmon is a Canadian brand of salmon that takes pride in producing the highest quality salmon. By farm raising our Wyse Bay Artisanal Salmon in the pristine waters of the Bay of Fundy, we can take advantage of quite possibly the best environment in the world to farm salmon. Our Wyse Bay Artisanal Salmon has full, complete traceability, right back to the actual eggs used from our hatchery.



ORWELL COVE MUSSELS

Wyse Bay Orwell Cove Mussels are farm raised in the most pristine environment for a mussel - Prince Edward Island. What distinguishes our Wyse Bay Orwell Cove Mussels form the rest is that they are hand crafted and selected for their size, shape and meat yield. This allows our Orwell Cove Mussels to produce a truly great tasting product with quality unrivaled in the world.



SMOKED ATLANTIC SALMON

We took our famous Wyse Bay Artisanal Salmon and sent it to a local, federally registered smokehouse in New Brunswick and then smoked it in a traditional, premium method. The result, quite possibly the best tasting smoked salmon in the market. Our Wyse Bay Smoked Salmon is packed in a 1 KG package that is retail ready as well. Pre-sliced for your convenience.



ARTISANAL SCALLOPS

Wyse Bay Artisanal Scallops are wild caught in the north eastern coast of North America between New England and New Brunswick By taking advantage of this environment which is known to be the best in the world for scallops to grow. Wyse Bay Artisanal Scallops are all natural as the oceans and seas intended.

