ALASKA OYSTER FACTS

Alaska's cold, pristine waters and sustainable farming practices make Alaska oysters unique.

OVERVIEW

- *The Alaska shellfish industry officially began in 1989.*
- *Harvest volumes increased by about 80% in 2024 to a record 2.4 million individual oysters.*
- *Alaska's oyster harvest is forecast to triple between 2023 and 2025.*
- *A 3-5 year growing process is ideal for oysters.*
- *Alaska's cold water slows the oyster growth cycle, creating a uniquely sweet and firm oyster.*

TASTE, SIZE, AND SHAPE

Taste

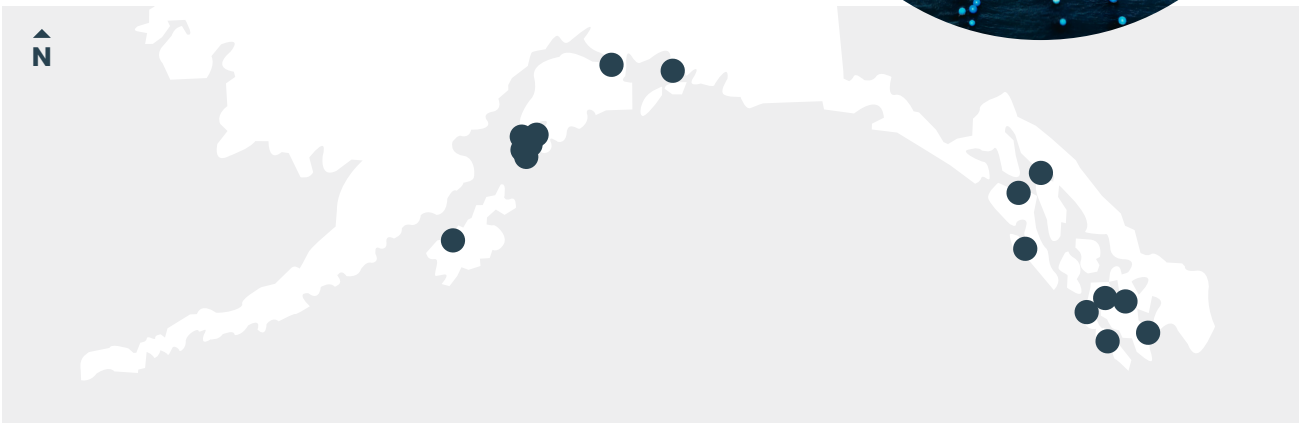
- Alaska oysters are plump and have a flavor that reflects the pristine waters of the North Pacific in which they grow.
- Alaska oysters have notes of cucumber, umami, and poached pear. They tend to be sweeter and less briny than an Atlantic oyster.
- Small, crisp bellies, juicy and firm, yet soft on the palate.

Nutrition

- High-quality protein
- An excellent source of zinc, B12, iron, and Omega-3s.

Size and Shape

- Alaska oysters tend to be smaller - 2.75-3.25 inches.
- Shells exhibit a diversity of shapes and colorations influenced by the environment in which they are grown and the cultivation techniques used to produce them.
- Deep cups indicate a large, meaty oyster.

OYSTER REGIONS AND FARMS

- More than 20 oyster farms throughout Alaska, including Southeast, Southcentral, and Southwest Alaska.
- Harvesting occurs year-round.