Rhode Island produces some of the best tasting shellfish in the world and our cold, shallow waters support rich phytoplankton blooms that raise plump, sweet, rich shellfish that are sought after in finer restaurants across the nation.

Once a dominant producer of shellfish in New England, Rhode Island's aquaculture industry is experiencing a renaissance, with new growers joining the ranks each year. Most growers are producing American or "eastern" oysters, concentrating on producing high quality singles for the growing raw bar trade, but some are experimenting with littlenecks, European flat oysters, mussels and bay scallops.

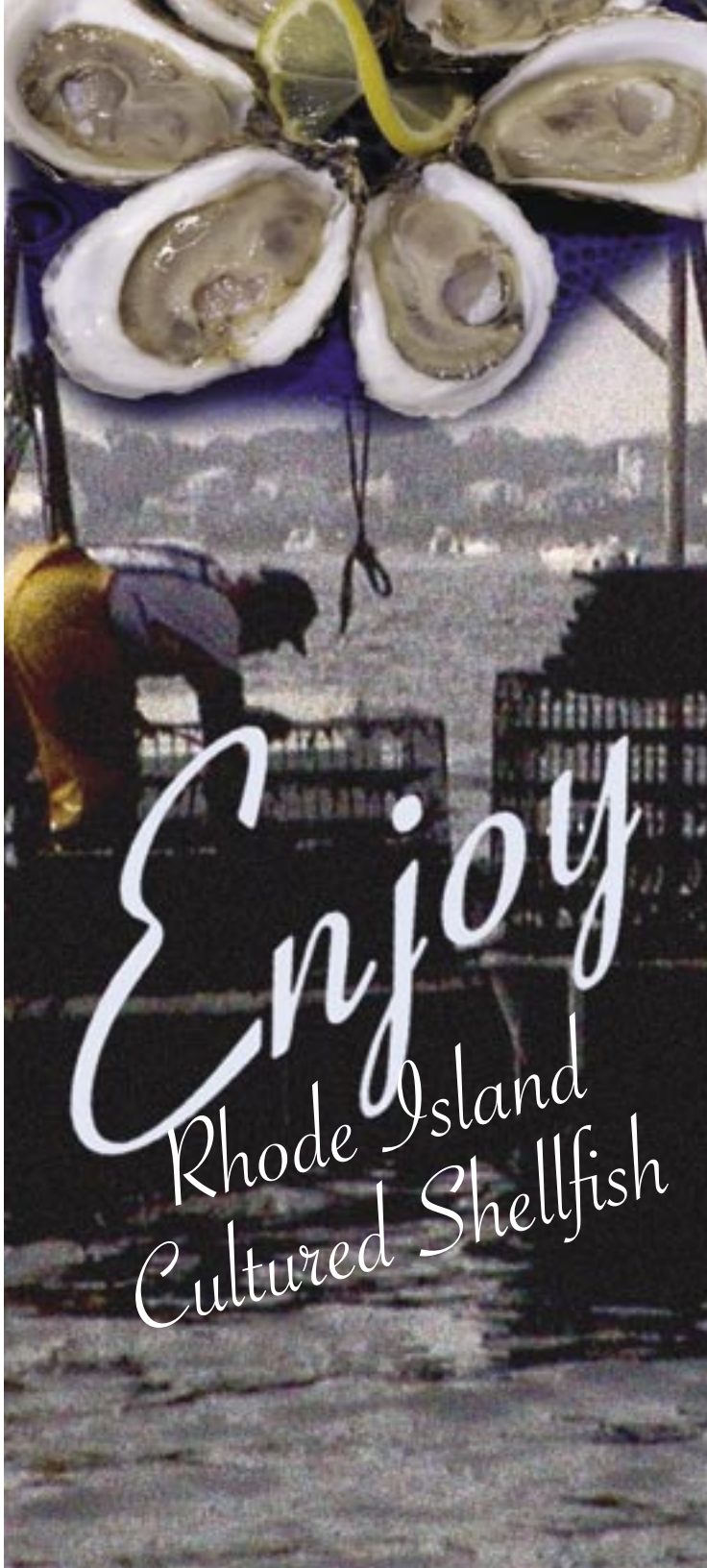
Most growers use a rack-and-bag culture method that holds the oysters off the bottom. While this method is more labor-intensive and expensive than traditional bottom-culture, it produces a fast-growing, uniform, deeply cupped oyster. We only harvest to fill orders so our product is as fresh as possible and we try and modulate our production so we can satisfy fluctuating customer demand for the product year-round.

OSAA

The Ocean State Aquaculture Association is a non-profit corporation dedicated to promote aquaculture through a program of public education, guest lectures and demonstration projects. The OSAA has a member-supported environmental stewardship policy and research on member farms has demonstrated that shellfish aquaculture can enhance biodiversity and the filter-feeding activity of the shellfish improves water quality and clarity. Most of our members will try and accommodate tours of their farms on request.

This brochure was made possible by a grant from
The Rhode Island Aquaculture Initiative and the
Rhode Island Department of Environmental Management.

P.O. Box 2031
Kingston, RI 02881



The Farms

1 Shellfish for You LLC

Growers of "Watch Hill Oysters®," hard shell clams and some years bay scallops. Our grow-out technique is shallow water aquaculture using custom designed trays that prevent oysters from ever touching the bottom of Winnapaug Pond near Watch Hill.

Jeff Gardner 401 322 7280 Shellfish4u@ids.net

2 East Matunuck Oysters

A crisp, briny flavor with a clean and slightly sweet finish, East Matunuck Oysters offer a true taste of Rhode Island. The perfect size and shape for oysters served on the half shell, East Matunuck Oysters will make any oyster connoisseur a repeat customer.

Perry Raso 401 932-4946 perry@oceanstateaquafarm.com

3 Narragansett Oysters

Farm raised in Rhode Island's largest salt pond and harvested year-round, Narragansetts feature a hard shell, distinct cup shape and a fine salty flavor.

Dave Roebuck 401 741 5953 lobsta10@hotmail .com

4 Moonstone Oysters®

We have been producing fine oysters for 20 years. We are proud to offer a product that is delicious, nutritious and sustainable. We are fanatics about quality, cleanliness and freshness. Our growing area produces a salty oyster with a rich flavor that is second to none. No one cares more about your oysters than we do. **Robert Rheault 401 783-3360, 789-2065 sales@moonstoneoysters.com**

5 Rome Point Oysters.

We are a new farm four years young. We started off with four acres and now have eight acres in Narragansett Bay off of Rome Point . We grow our oysters from Blue Point broodstock and the salinity of the bay water where our farm is located gives our oysters a unique test, try one you'll love it! **Contact the following wholesalers: Gardners' Warf 401 295-4600 AJ Martin 401 965-6245 Labore Seafood 401 885-8100**

6 Salt Water Farms

Carefully sited in the East Passage of Narragansett Bay R.I., where strong tides stir up abundant plankton to sustain the oysters and mussels. **Quonset Point Oysters®** grow in sets of tall trays floating in the water. These oysters are clean and finish with a refreshing taste of salt air. **Quonset Point Oysters®** are Rhode Island's number one oyster! **Bill Silkes 401 294 8999 www.americanmussel.com bsilkes@americanmussel.com**

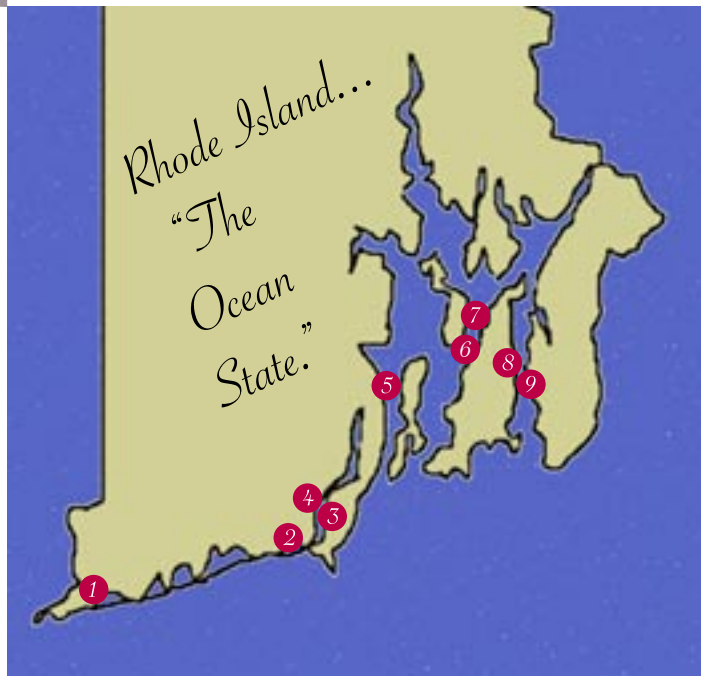
7 Aquidneck Oyster Company

Farmed in the deep water of Narragansett Bay off the western shore of Portmouth, these oysters are full cupped with plump, flavorful meats. **Pete Sebring 401 580 8335 psebring@atlanticaquaculture.com**

8 Seapowet Shellfish, LLC™

Seapowet oysters...a salty start, smokey finish and awesome aftertaste. Grown in the pure, open waters of the Sakonnet River, they are the only cultured oyster (or scallop) in Rhode Island that's suspended in the water column, nowhere near the bottom. **Chris Clarendon 401 727 4569 chris.clarendon@verizon.net**

9 Sakonnet Oyster Co. Inc.®

Sakonnetts taste as if plucked from salted spring water. Cage-cultured in the pristine waters of the lower Sakonnet River, each oyster is meticulously handled from seed to market ensuring the highest quality as confirmed by the area's leading chefs.

Peter Melanson 401 635 8060 sak_oyster@yahoo.com