

# Seafood Lover's Guide to Spectacular Seafood Around the World



In honor of the upcoming World Oyster Day (August 5), we've curated a guide of destinations with spectacular seafood. World Oyster Day is the perfect excuse to indulge in incredible seafood while exploring destinations known for their fresh coastal flavors. Whether it's oysters served seaside, creative dishes in seaside markets, or daily catch straight from the boat, these spots offer unforgettable bites. From hidden beachside gems to refined oyster bars, each destination lets travelers celebrate the sea in the most delicious way.

Below, we've gathered a list of foodie destinations that will help seafood lovers celebrate World Oyster Day (or any day) the most delicious way possible.

### [North Carolina's Crystal Coast](#)

North Carolina's Crystal Coast offers a "dock-to-dish" dining scene, where over 100 locally-owned restaurants serve dishes crafted with fresh, regional ingredients that capture the essence of the coast. Restaurants like [Amos Mosquito's](#) in Atlantic Beach and [Full Circle Cafe](#) in Morehead City heavily focus on sustainably sourcing their ingredients from local fishermen and farmers. The destination is also known as the "[Napa Valley of Oysters](#)," and is home to over a dozen locally owned oyster farmers. Among these culinary gems is [Seashore Oyster Company](#), a family-owned and female-run sustainable shellfish farm on the North River in [Beaufort](#), which cultivates oysters and clams. You can also dine on local oysters at restaurants throughout the destination, including [Prime Bistro](#) and [Catch 109](#) in Morehead City. In addition, the Crystal Coast is home to [Marshallberg Caviar Farm](#), a female and family-owned, sustainable Osetra caviar producer. With 80% of caviar distributed in the USA being imported from Chinese farms, family-operated Marshallberg Caviar Farm aims to break the mold and sustainably produce Osetra caviar right here in the US. The farm is the largest sustainable sturgeon caviar farm in North America and uses a new, state-of-the-art recirculating aquaculture system (RAS) technology, making it able to raise its sturgeon without being dependent on an outside body of water.