Oysters are excellent sources of protein, minerals, vitamins and lipids beneficial, however, its consumption in Brazil is still considered low because of their sensory characteristics such as flavor, aroma and texture. The marination a technique is applied to meat and fish, is to immerse the same or injecting a solution comprising various ingredients such as acids, salts, flavorings and so on. This process extends the commercial life of perishable foods improves the sensory attributes and adds value to raw materials consumed little. In view of this the aim of this study was to develop and characterize the physico-chemical, microbiological and sensory marinated oyster Crassostrea gasar. To make the product the oysters were thawed (2°C ± 1) and heavy as well as the ingredients. They were then placed together with the marination solution in a 2:1 ratio (oyster / solution), where they remained marinate the (2 ± 1°C) for 1 hour. After the solution were removed, vacuum packed and pasteurized at 62 ° C / 2 minutes. According to the physico-chemical analyzes, the product showed moisture 73.66%, ash 1.26%, protein 13.92%, lipid 5.31%, 5.85% carbohydrate, caloric value 126.87 (kcal/100g ), pH 4.52, Aw 0.97, TVB-N 9.78 (mg/100g) and color parameters were L 61.45, a* 18.89 b* 3.45. Microbiological analyzes showed that the value of coliform was < 3x10¹ MPN/g, Staphylococcus coagulase < 1x10¹ CFU /g Salmonella absent and Psicotróficos <1x10¹ CFU/g. All sensory attributes were rated above 7. The results showed good acceptance and promising possibilities of marinated oyster.