

# SEAFOOD

OUR SEA TO TABLE CHEF'S GUIDE









# CONTENTS



**03** FRESH FISH

**06** TRIM GUIDE

**08** CLAMS & MUSSELS

**09** SCALLOPS

**11** CRAB

**13** SHRIMP

**14** LOBSTER

**15** SQUID & OCTOPUS

**16** OYSTERS

**19** SPECIALTY

**20** FROZEN SEAFOOD





# FRESH FISH


BROUGHT IN DAILY

## ARCTIC CHAR 1/10 LB, #109239



**TASTE:** Rich flavor somewhere between trout & salmon with a fat content close to that of sockeye salmon.

**TEXTURE:** Delicate skin great for crisping up, medium texture with a buttery mouth feel from high fat content

 Bake, Grill, Smoke, Sauté, Sushi

## COD 1/10 LB, #109547 (PF) #109686 (JUMBO)



**TASTE:** Lean & mild with a milky sweetness. Pacific jumbo cod tend to have thicker fillets with a higher moisture content.

**TEXTURE:** Tender yet firm with white flesh and large flakes


 Bake, Broil, Deep Fry, Sauté, Steam

## BARRAMUNDI 1/10 LB, #110206



**TASTE:** Mild, sweet and buttery

**TEXTURE:** Firm flesh, moist texture & large flakes


 Bake, Broil, Deep Fry, Grill, Poach, Sauté, Sushi

## GROUPER 1/10 LB, #109256



**TASTE:** Mild, sweet and buttery

**TEXTURE:** Moist, firm texture. Large flakes

 Bake, Broil, Deep Fry, Grill, Steam

## BRONZINI 1/10 LB, #110060



**TASTE:** Mild, flaky, and slightly sweet. Branzino tastes similarly to other types of sea bass and halibut

**TEXTURE:** Delicate flesh, low fat content, fine flakes


 Bake, Grill, Sauté, Steam

## HADDOCK 1/10 LB, #300418 (S/OFF) #109581 (S/ON)



**TASTE:** Mild with a slight sweetness

**TEXTURE:** Tender texture with fine flakes


 Bake, Broil, Deep Fry, Poach, Sauté, Smoke, Steam

## CATFISH 1/15 LB, #681561



**TASTE:** Consistent sweet to mild taste. Absorbs other flavors readily

**TEXTURE:** Moist, dense flesh


 Bake, Broil, Deep Fry, Grill, Sauté

## HALIBUT 1/10 LB, #109262



**TASTE:** Gentle flavor that resembles the sweet taste of crab or clam

**TEXTURE:** Large flakes and a firm but tender texture

 Bake, Broil, Deep Fry, Grill, Poach, Sauté, Steam, Sushi



# FRESH FISH

BROUGHT IN DAILY

## MAHI MAHI 1/10 LB, #109461



**TASTE:** Medium to sweet, hints of crab like taste

**TEXTURE:** Firm flesh with large, moist flakes



Bake, Broil, Deep Fry, Grill, Sauté, Sushi

## FAROE ISL. SALMON 1/10 LB, #110098



**TASTE:** High fat content with a rich and silky mouthfeel. The flavor is intense and it carries a fresh sea flavor.

**TEXTURE:** Firm flesh with tender & buttery bite



Bake, Broil, Grill, Poach, Sauté, Smoke, Sushi

## MONKFISH 1/10 LB, #109277



**TASTE:** AKA "Poor Man's Lobster" Light, sweet flavor. Similar to lobster

**TEXTURE:** Firm and dense



Bake, Broil, Deep Fry, Grill, Poach, Steam Sushi

## WILD SALMON <sup>\*Seasonal</sup>



**TASTE:** Complex, rich and robust.

**TEXTURE:** Lean and firm flesh with bright red coloring



Bake, Broil, Grill, Poach, Sauté, Smoke, Sushi

## POLLOCK 1/10 LB, #109473



**TASTE:** Mild, delicate flavor

**TEXTURE:** Coarse texture with a low oil content



Bake, Broil, Deep Fry, Sauté, Steam

## SEA BASS (CHILEAN) 1/10 LB, #109262



**TASTE:** Mild with a slight sweetness

**TEXTURE:** Tender, buttery "melt in your mouth" flesh



Broil, Grill, Poach, Sauté, Smoke, Steam

## N. ATLANTIC SALMON 1/10 LB, #109491



**TASTE:** Medium flavor with mild salinity & smokiness

**TEXTURE:** Silky, firm flesh with large flakes



Bake, Broil, Grill, Poach, Sauté, Smoke, Sushi

## SOLE 1/25 LB, #961332



**TASTE:** Mild, neutral flavor

**TEXTURE:** Firm yet delicate



Poach, Sauté, Steam



# FRESH FISH

BROUGHT IN DAILY

## RED SNAPPER 1/10 LB, #109310



**TASTE:** Medium to sweet, hints of crab like taste

**TEXTURE:** Lean, firm flesh



Bake, Broil, Grill, Poach, Sauté, Steam

## WILD STRIPED BASS 1/10 LB, #109316



**TASTE:** Mild with a slight sweetness

**TEXTURE:** Tender, buttery "melt in your mouth" flesh



Broil, Grill, Poach, Sauté, Smoke, Steam

## SWORDFISH 1/10 LB, #109318



**TASTE:** Mild to sweet flavor

**TEXTURE:** Moist, meaty flesh



Bake, Broil, Grill, Sauté, Smoke

## TROUT RAINBOW 1/5 LB, #110343 (WHOLE)



**TASTE:** Mild, nutty flavor

**TEXTURE:** Delicate & tender with fine flakes



Bake, Broil, Grill, Poach, Sauté, Smoke

## TUNA 1/10 LB, #25527



**TASTE:** Medium to mild

**TEXTURE:** Very firm, meaty texture



Broil, Grill, Sauté, Smoke, Sushi

## SPECIAL ORDER SUBJECT TO AVAILABILITY

ITEM #	DESCRIPTION	PACK
109921	AMBERJACK	1/10 LB
109321	BLACK BASS	1/10 LB
110028	BLACK COD	1/10 LB
110029	BLUEFISH	1/10 LB
110050	CALIFORNIA SEA BASS	1/10 LB
109352	FLUKE FILLET	1/10 LB
110008	HAMACHI YELLOW TAIL	1/4 LB
109293	MAKO SHARK LOIN	1/10 LB
109356	MARLIN STRIPED	1/10 LB
109700	PERCH FILLET	1/16 LBA
109363	SKATE WING	1/10 LB
109309	SMELTS FRESH	1/10 LB
109310	SNAPPER FILLET RED	1/10 LBA
109320	TILAPIA 5-7OZ	1/10 LB
109477	TILE FISH	16/10 OZ
961339	TORO	1/10 LBA
109995	TROUT STEELHEAD	1/5 LB
110038	TURBOT FILLET	1/10 LB
110040	WAHOO LOIN	1/10 LB





## A-TRIM

- BACKBONE & BELLYBONE REMOVED



## B-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT & BELLYFIN REMOVED



## C-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT, BELLYFIN OFF. PIN BONES REMOVED.



## D-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT, BELLYFIN OFF. PIN BONES REMOVED. BACK TRIMMED, TAIL PIECE & BELL MEMBRANE OFF. NAPE TRIMMED.



## E-TRIM

- BACKBONE, BELLYBONE, BACKFIN, COLLARBONE BELLYFAT, BELLYFIN OFF. PIN BONES REMOVED. BACK TRIMMED, TAIL PIECE & BELL MEMBRANE OFF. NAPE TRIMMED. SKIN REMOVED.










# CLAMS


## LITTLENECK

1.5"-2"	#109453	LITTLENECK RHODE ISL.	1/200 CT
8-11 per lb	#109974	LITTLENECK FARM RAISED	1/200 CT
	#109387	LITTLENECK FARMED	1/100 CT

 Best for raw on the half shell, popular choice for pasta


## MIDDLENECK

2"-2.5"	#961225	MIDDLENECK WILD CAUGHT	1/100 CT
7-9 per lb	#191280	MIDDLENECK FARMED	1/200 CT

 Plump sweet meats. Enjoy raw or with white wine & garlic


## TOPNECK

2.5"-3"	#109392	TOPNECK FRESH	1/100 CT
4-7 per lb	#291273	TOPNECK WILD CAUGHT	1/100 CT

 Briney, ideal for clams casino. Suitable for grilling, baking & stuffing


## CHERRYSTONE

3"-4"	**SPECIAL ORDER		
3-5 per lb	PLEASE CONTACT YOUR SALES REP		

 Slight chew, popular choice for clam chowder

## CHOWDERS

4"-6"	#109389	CLAMS CHOWDER	1/100 CT
2-4 per lb			

 Tough meat, sharp brine. Great for chowder, fritters, & sauces

# MUSSELS

#109543	PEI MUSSELS	1/10 LB
#961041	WHOLE BLUE 20/30 CKD	10/1 LB
#961283	WHOLE BLUE VAC PAC	10/1 LB



# SCALLOPS

ITEM #	DESCRIPTION	PACK SIZE
109290	SCALLOPS DRY U/8	1/8 LB
109585	SCALLOPS DRY U/10	1/8 LB
110470	SCALLOPS OVERNIGHT U/10	1/8 LB
109580	SCALLOPS DRY 10/20	1/8 LB
110471	SCALLOPS OVERNIGHT 10/20	1/8 LB
109583	SCALLOPS DRY 20/30	1/8 LB
110568	SCALLOPS OVERNIGHT 20/30	1/8 LB
960416	SCALLOPS IQF 20/30	2/5 LB
961510	SCALLOPS DRY CHUNKS	1/8 LB
110506	SCALLOPS MEXICAN BAYS	1/8 LB
109537	SCALLOPS FROZEN 1/2 SHELL	12/1 DZ
109926	SCALLOP SHELLS	1 PIECE
531269	SCALLOP PIECES IQF	6/5 LB



**BREADED SCALLOPS**

4/2.5 LB, #960007



**BACON WRAPPED SCALLOP**

1/100 CT, #931703



## THE SCALLOP "COUNT"

NAME	COUNT PER LB	AVG WEIGHT PER SCALLOP
20/30	20-30 pc per pound	0.53 - 0.8 oz
10/20	10-20 pc per pound	0.8 - 1.6 oz
U/15	under 15 pc per pound	1.06 oz
U/10	under 10 pc per pound	1.6 oz
U/8	under 8 pc per pound	2 oz
U/6	under 6 pc per pound	2.7 oz



# SCALLOPS

## DRY SCALLOPS

are shucked right on the boat & placed into a dry tin with no water or tripolyphosphates. Dry scallops have a pure and sweet concentrated flavor. With no added chemicals, dry scallops make for the perfect sear with little to no liquid purge. The shelf life on dry scallops is short, but the product is as fresh as you can get.

## OVERNIGHT SCALLOPS

are again, shucked right on the boat, but go through a "dip" process that accrues the minimal amount of additive that meets FDA "Dry" requirements – less than 18% weight by volume. Overnight scallops are not soaked in additives like Wets, but still require a harder sear to obtain deep color.

## WET SCALLOPS

are also shucked right on the boat, but placed in a tin with cold water and tripolyphosphates. These additives accrue more than 18% weight by volume to the scallop and also preserves the shelf life. While the price point on Wets may be attractive, keep in mind that the added water and chemicals will make for a tougher texture & may be harder to sear up.



# CRAB MEAT



## COLOSSAL

BLUE  
12/1 LB, #191244

RED  
12/16 OZ, #191265



## JUMBO LUMP

BLUE  
12/1 LB, #191249

RED  
12/1 LB, #191230



## SUPER LUMP

BLUE  
12/1 LB, #191250

RED PETITE LUMP  
12/1 LB, #191260



## LUMP

BLUE  
12/1 LB, #191252

RED  
12/1 LB, #191248



## BACKFIN

BLUE  
12/1 LB, #191224



## SPECIAL

BLUE  
12/1 LB, #191254



## CLAW

BLUE  
12/1 LB, #191253



## IMITATION

SURIMI  
12/2.5 LB, #961987

## WHOLE CRAB & LEGS

SUBJECT TO SEASON & AVAILABILITY








ITEM #	DESCRIPTION	PACK
110108	COCKTAIL JONAH CLAWS	4/5 LB
890266	SNOW CRAB CLUSTER 5/8 SNOW	1/30 LB
890271	CRAB CLUSTER 8/10	1/30 LB
964011	KING CRAB LEG 16/20 GOLDEN	1/20 LB
964012	KING CRAB LEG 9/12 STAR CUT	1/10 LB
110019	SOFT SHELL CRABS JUMBO	1/1 DOZ



## CRAB CAKES

ITEM #	DESCRIPTION	PACK
965070	CRAB CAKE EXTRA FANCY	15/3 OZ
261265	CRAB CAKE SLIDER BLUE CRAB	36/1.5 OZ
300455	CRAB CAKE SPINACH PARMESAN	64/3 OZ
931733	CRAB CAKES MINI BLUE CLAW	100/.5 OZ
960906	CRAB CAKE MARYLAND	100/.75 OZ
960907	CRAB CAKE TAVERN	1/4.5 LB
970003	CRAB CAKE CHOICE	64/3 OZ
191219	CRAB CAKE PREMIUM	12/4 OZ


# CRAB MEAT

<b><u>GRADE</u></b>	<b><u>DESCRIPTION</u></b>	
<b>COLOSSAL</b>	The most prized selection, these are the largest size of white muscle meat available. Only two pieces from each crab and no broken pieces included. Average 40 pieces per pound.	
<b>JUMBO LUMP</b>	Whole, round meat from the swimming leg chambers of the crab. Only two per crab and no broken pieces. Great as topping for meat and fish. Average 80 pieces per pound.	
<b>SUPER LUMP</b>	Large crab meat blended with smaller pieces of jumbo lump and assorted white body meat. Perfect for dips, soups, crab cakes and salads.	
<b>LUMP</b>	A blend of whole and broken white meat from the backfins of the crab. Famously delicious in crab cake recipes everywhere.	
<b>BACKFIN LUMP</b>	Flavorful white meat from the body of the crab. Recipe ready for crab cakes, dips, soups, and spreads.	
<b>SPECIAL</b>	A versatile blend for the widest variety of recipes; clean picked body meat and may include broken lump meat.	
<b>CLAW</b>	Meat from the arms and claws. Great for crab cakes, dips, soups, and spreads.	




# SHRIMP


## 4/6-6/8

<b>shrimp per 3 oz</b>	#110124	4/6 P&D TAIL ON	1/10 LB
<b>portion: 2-3 pcs</b>	#300657	6/8 CT SHELL ON	6/4 LB
 <i>broil, boil, sauté, steam, bake, roast, grill, fry shrimp cocktail</i>	#110135	6/8 P&D TAIL ON	1/10 LB


## U/10-U/15

<b>shrimp per 3 oz</b>	#153517	U/10 PANAMA BAY	10/5 LB
<b>portion: 3-4 pcs</b>	#152513	U/12 SHELL ON PANAMA	10/5 LB
 <i>broil, boil, sauté, steam, bake, roast, grill, fry, shrimp cocktail</i>	#109658	U/15 P&D RAW T-ON WHITE	5/2 LB
	#962406	U/15 P&D RAW T-ON	5/2 LB
	#780263	U/15 SHELL ON WHITES	6/4 LB


## 13/15-16/20

<b>shrimp per 3 oz</b>	#681787	13/15 RAW T/ON P&D TIGER	5/2 LB
<b>portion: 4-5 pcs</b>	#110435	13/15 COOKED P&D T-ON	5/2 LB
 <i>broil, boil, sauté, steam, bake, roast, grill, fry, shrimp cocktail, salads</i>	#965008	16/20 P&D RAW T-ON	5/2 LB
	#096513	16/20 P&D TAIL OFF	5/2 LB
	#961220	16/20 P&D CKD T-ON	5/2 LB
	#965000	16/20 P&D T-ON RED	5/2 LB
	#965028	16/20 EZ PEEL RAW	10/2 LB


## 21/25-26/30

<b>shrimp per 3 oz</b>	#300293	21/25 P&D CKD T/ON	10/1 LB
<b>portion: 5-7 pcs</b>	#961216	21/25 P&D RAW T-ON	5/2 LB
 <i>broil, boil, sauté, steam, bake, roast, grill, fry, shrimp cocktail, salads</i>	#961210	21/25 P&D TAIL OFF	5/2 LB
	#965006	26/30 P&D TAIL OFF	5/2 LB
	#300237	26/30 P&D TAIL ON	5/2 LB

## 31/40

<b>shrimp per 3 oz</b>	#965038	31/40 P&D CKD T/ON	5/2 LB
<b>portion: 8-10 pcs</b>	#965030	31/40 P&D RAW T-ON	5/2 LB
 <i>broil, boil, sauté, steam, bake, roast, grill, fry, shrimp cocktail, salads</i>	#965062	31/40 P&D T/OFF CKD	5/2 LB
	#780264	31/40 P&D TAIL OFF	5/2 LB

## 41/50-91/110

<b>shrimp per 3 oz</b>	#101003	41/50 P&D T/OFF RAW	5/2 LB
<b>portion: 12-18+ pcs</b>	#101008	51/60 P&D TAIL OFF RAW	5/2 LB
 <i>broil, boil, sauté, steam, salads, pasta fillings, popcorn shrimp</i>	#101007	71/90 P&D T/OFF RAW	5/2 LB
	#680317	91/110 T/OFF P&D RAW	5/2 LB



## ROCK SHRIMP

1/8 LB, #961467



## SHRIMP SKEWERS

26/30, 5 SHRIMP PER SKEWER  
1/60 CT, #480521



## BACON WRAPPED SHRIMP

1/5 LB, #110554



# LOBSTER

## LOBSTER TAILS

#960059	3/4 OZ COLD WATER	1/10 LB
#681731	4/5 OZ COLD WATER	1/10 LB
#961074	4 OZ BRAZILIAN	1/10 LB
#961095	5 OZ BRAZILIAN	1/10 LB
#960058	5-6 OZ COLD WATER	1/10 LB
#961059	6 OZ BRAZILIAN	1/10 LB
#961110	7 OZ BRAZILIAN	1/10 LB
#961053	8 OZ BRAZILIAN	1/10 LB
#109274	8-10 OZ COLD WATER	1/10 LB
#109272	10-12 OZ WARM WATER	1/10 LB
#096004	14-16 OZ BRAZILIAN	1/10 LB

## LOBSTER MEAT

#910013	CLAW & KNUCKLE	6/2 LB
#910012	CLAW KNUCKLE & LEG	6/2 LB
#910015	LOBSTER BODY	1/25 LB
#996455	LOBSTER SENSATION	6/2 LB

## LANGOSTINO

#961054	LANGOSTINO MEAT 70/120	4/5 LB
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# LIVE LOBSTERS

ITEM #	DESCRIPTION	PACK
109271	LOBSTER LIVE 1 LB (CHICKS)	1/1 EA
109268	LOBSTER LIVE 1.25 LB	1/1 EA
109267	LOBSTER LIVE 1.5LB	1/1 EA
109269	LOBSTER LIVE 2 - 3 LBA	1/1 EA

**HARD SHELL VS SOFT SHELL**

Seasonality	Seasonality
Available year-round, with peak season from December - May	Available July-September
Yield	Yield
Hard Shell lobsters are at full capacity & jam packed with meat. Average yield: 22-28%	Extra room in new shell is filled with water resulting in less meat yield. Average yield: 15-20%
Taste	Taste
Firm, dense texture with full, complex briny flavor.	Light tender meat with sweet flavor profile



# SQUID

## RINGS ONLY

#965021	RINGS ONLY 3/4 WIDE	12/2.5 LB
#965066	RINGS DIPT' N DUSTED	6/2 LB
#300342	RINGS BREADED 8OZ	6/2 LB

## TUBES ONLY

#965010	TUBES ONLY 5/8	12/2.5 LB
#965057	TUBES ONLY 5/8	4/2.5 LB

## TUBES & TENTACLES

#965007	T&T 5/8	4/2.5 LB
#161020	T&T 3-5	4/2.5 LB
#300321	T&T 4/6 RED LABEL	12/2.5 LB
#960309	T&T 4-6 IMPORTED	12/2.5 LB
#110409	FRESH T&T CLEANED	1/10 LB

## RINGS & TENTACLES

#110560	FRESH RINGS & TENTS	1/10 LB
#965046	R&T DIPT' N DUSTED	6/2 LB

# OCTOPUS

#300334	4/6 WILD SPANISH	1/32 LBA
#109578	BABY 16/25 CT	12/2 LB
#192512	SPANISH COOKED	1/8 LBA
#192518	WILD SPANISH 6/8 RAW	1/33 LBA

# SQUID INK

#109315	SQUID INK FROZEN	1/500 GRAM
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# OYSTERS

Thanks to our partnership with Oyster collectives and companies throughout the North East, we are able to stock 6-10 rotating oyster varieties with additional access to over 40 kinds of oysters on a daily basis. Contact your Driscoll Foods Sales Representative to get an oyster availability list sent to you on a weekly basis.

## EAST COAST

**FLAVOR:** *Salty & Briney*

**SIZE:** *Large, narrow cups*

**SHELL COLOR:** *Shades of brown, green & white*

**TEXTURE:** *Mineral & chewy*

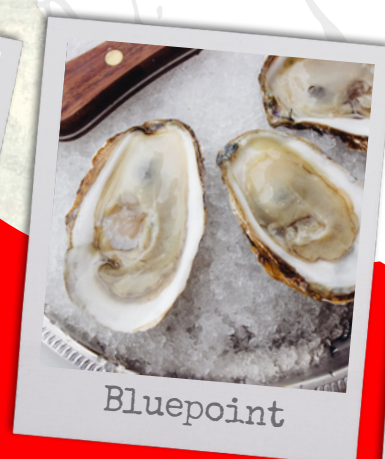
## WEST COAST

**FLAVOR:** *Sweet & clean*

**SIZE:** *Small, round, deep cups*

**SHELL COLOR:** *Shades of purple, black & white*

**TEXTURE:** *Plump & creamy*



**AVAILABLE  
OYSTERS**



# OYSTER FLAVOR WHEEL

## OBJECTIVE:

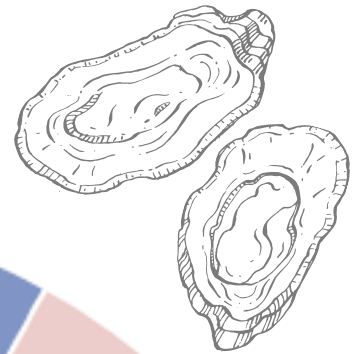
DEFINE OYSTER'S OVERALL FLAVOR BY IDENTIFYING TASTE, TEXTURE & AROMATIC FINISH

## HOW TO USE:

BEGIN BY IDENTIFYING THE OYSTER'S TASTE AND NOTING IT'S SALT CONTENT ON THE BRINCE SCALE. FOLLOW THE WHEEL CLOCKWISE TO NOTE IT'S TEXTURE AND FINISH. YOU WILL FIND MULTIPLE ATTRIBUTES IN EACH SECTION.

## TASTING TIPS:

- DO NOT DISCARD THE OYSTER LIQUOR
- CHEW THE OYSTER 3-4 TIMES TO EVALUATE ITS TEXTURE AND TO INITIATE THE AROMATIC FINISHES.





# HAVE A TOAST

## OYSTER AND BEVERAGE PAIRINGS



		WINE	BEER	SPIRITS
EAST COAST	MINERAL	DRY + ACIDIC <i>vinho verde</i>	HOPS + MALT <i>american ale</i>	SAVORY + SMOKEY <i>mezcal</i>
	BRINY	SPARKLING + FLORAL <i>cava</i>	CRISP + EFFERVESCENT <i>lager or stout</i>	HERBAL + SWEET <i>chartreuse</i>
	SWEET	SWEET + ACIDIC <i>muscadet</i>	SWEET + SOUR <i>lambic</i>	BITTER + SWEET <i>dry sherry</i>
WEST COAST	CREAMY	CRISP + CITRUS <i>pinot gris</i>	SHARP CITRUS <i>bohemian pilsner</i>	BUBBLES + CITRUS <i>tequila</i>
	MINERAL	SWEET + FRUITY <i>muscadet</i>	SWEET + AROMATIC <i>saison or gose</i>	SWEET + BITTER <i>vermouth</i>



# SPECIALTY



## ALLIGATOR

TENDERLOIN  
12/1 LB, #961299



## ANCHOVIES

FLAT FILLETS IN SOY OIL  
24/28 OZ, #31047

WHITE MARINATED IN  
SUNFLOWER OIL  
4/1 KG, #109598



## BACALAO

BONELESS DRY SALTED  
32/12 OZ, #961111



## FROG

FROG LEGS 25/30  
1/5 LB, #961282



## HERRING

HERRING IN WINE  
1/1 GAL, #190806

HERRING IN CREAM  
12/12 OZ, #190837



## SARDINES

SARDINES B/S IN OIL  
1/25 CT, #300481

BRISLING SARDINES IN S/O  
12/3.75 OZ, #129542



## SEAWEED

SEAWEED SALAD  
4/2 KG, #517223

WAKAME  
1/4.4 LB, #109579

FRESH SEAWEED  
1/150 LB, #109292



## SMOKED NOVA

DELI SLICED TRAY PACK  
6/3 LB, #960108

SLICED TRAYS, BACON  
6/3 LB, #960107

GROUND PIECES  
1/5 LB, #960100



## SMOKED SALMON

SLICED, SKINLESS  
2/3.5 LB, #960001

UNSLICED, SKIN ON  
1/3 LB, #070304



## SMOKED TROUT

SMOKED FILLET  
6/8 OZ #109476

SMOKED STEELHEAD  
1/1 LB #110026



## UNI

SEA URCHIN ROE  
1/60 GRAM, #109066



## WHITEFISH

SMOKED SALAD  
5/2 LB, #960502

PHILA SALAD  
4/5 LB, #070301

## TOBIKKO

RED  
1/1.1 LB, #109613

BLACK  
1/1.1 LB, #109614

ORANGE  
1/1.1 LB, #110061

## PADDLEFISH

1/4 OZ, #110415

## SALMON ROE

1/4 OZ, #109805

# CAVIAR





# FROZEN SEAFOOD

## RAW IQF PORTIONED

ITEM #	DESCRIPTION	PACK SIZE
070610	BASA 3-5OZ IQF CHINESE	1/15 LB
070611	BASA 5-7OZ IQF CHINESE	1/15 LB
070607	BASA 7-9 OZ IQF CHINESE	1/15 LB
960617	CATFISH FILLET 5-7 OZ	1/15 LB
960999	CATFISH FILLET 7-9OZ	1/15 LB
961019	COD LOIN RAW IQF 4 OZ	1/10 LB
961278	COD LOIN RAW IQF 6 OZ	1/10 LB
961004	FLOUNDER FILLET IQF 3-5	1/10 LB
221004	FLOUNDER FILLET IQF 8OZ	20/8 OZ
960618	HADDOCK FILLETS 4-6 OZ	1/10 LB
960614	HADDOCK FILLETS 6-8 OZ	1/10 LB
25507	MAHI MAHI 8OZ	1/10 LB
963011	MAHI MAHI IQF 6OZ	26/6 OZ
960023	POLLOCK FILLET 4-6OZ	1/10 LB
961318	RED SNAPPER 6-8 OZ	1/10 LB
963047	SALMON ATLANTIC 6 OZ	27/6 OZ
961234	SALMON ATLANTIC FILLET 4OZ	40/4 OZ
961625	SALMON ATLANTIC FILLET 8OZ	1/10 LB
961325	SALMON FAROE ISLAND 6 OZ	1/10 LB
961611	SEA BASS CHILEAN S/L 8OZ	1/10 LB
963023	SWORDFISH STEAK IQF 8OZ	20/8 OZ
961264	TILAPIA FILLET 3-5OZ	1/10 LB
961261	TILAPIA FILLET 5-7OZ	1/10 LB
960415	TUNA POKE CUBES	1/10 LB
961627	TUNA STEAK 4OZ SKNL BNLS	1/10 LB
961105	TUNA STEAK 10 OZ SKNLS BNLS	16/10 OZ



## WHY IQF?

- ✓ **Predictable Portion Control:** Slack only what you need for service.
- ✓ **Protect Your Margins:** Frozen seafood markets are much more stable compared to volatile fresh markets
- ✓ **Refresh Options:** Still need to feature fresh? Our frozen seafood is Refresh Ready



# BREADED & BATTERED



**PANKO BREADED  
OYSTERS**  
ITEM #965022 - 6/2.5 LB LB



**SHRIMP POPCORN  
BUTTERMILK**  
ITEM #962039 - 4/2.5 LB



**CALAMARI RINGS  
BREADED**  
ITEM #965066 - 6/2 LB



**COD NUGGETS  
BREADED 1 OZ**  
ITEM #901312 - 1/10



**CALAMARI T&T  
DIPT N' DUSTED**  
ITEM #965046 - 6/2 LB



**SALMON CROQUETTES**  
ITEM #961016 - 53/3 OZ



**BREADED SCALLOPS**  
26/30 CT  
ITEM #960007 - 4/2.5 LB



**SHRIMP COCONUT  
BREADED 16/20**  
ITEM #480525 - 4/2.5 LB



**COUNTRY FRIED  
FLOUNDER FILLET**  
ITEM #961094 - 1/10 LB



**WILD ALASKAN  
POLLOCK WEDGE**  
ITEM #963203 - 1/10 LB



**FISH NUGGETS  
SEA SHAPES**  
ITEM #961010 - 1/10 LB



**SHRIMP JAMMERS  
JALAPENO CHEESE**  
ITEM #965069 - 4/2 LB



**CLAM STRIPS BREADED**  
ITEM #191288 - 6/1 LB



**FISH CAKES BREADED**  
ITEM #965322 - 2/5 LB



**OYSTERS PACIFIC  
CHEF DUSTED**  
ITEM #962046 - 6/1 LB



**FLOUNDER 6OZ  
BREADED COOKED**  
ITEM #961790 - 1/10 LB



# BEER BATTERED SEAFOOD



**GUINNESS BATTERED SHRIMP 26-30 CT**

#801808 - 1/10 LB



**IPA BATTERED COD**

ITEM #960053 - 1/10 lb (5 OZ)



**CORONA BATTERED COD**

ITEM #960032 - 40/4 OZ



**PUB HOUSE GOLDEN ALE BATTERED COD**

#960629 - 1/10 LB (4 OZ)



**HADDOCK BEER BATTERED YUENGLING**

ITEM #960051 - 27/6 OZ



**POLLOCK BEER BATTERED GOLDEN ALE**

ITEM #960628 - 1/10 LB (2 OZ)



**PUB HOUSE GOLDEN ALE BATTERED HADDOCK**

#960608 - 80/2 OZ





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