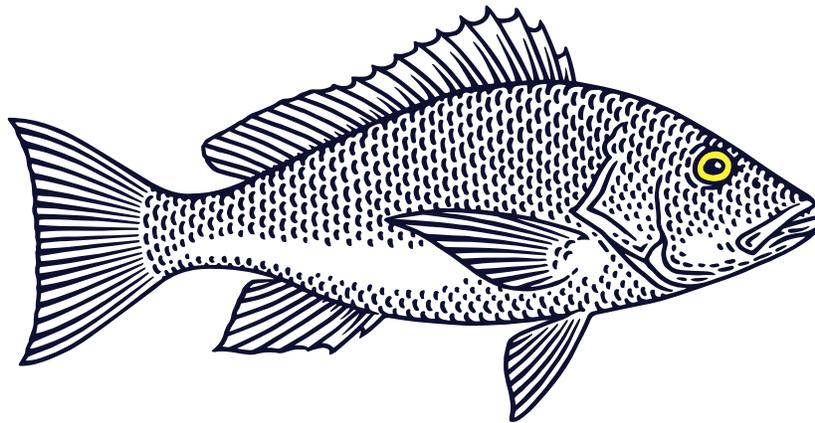




# SUPERIOR

## CATCH OF THE WEEK



# YELLOWEYE SNAPPER

*Lujanus vivanus*

**Description:** Yelloweye-Silk Snappers can be identified by the yellow iris (Red Snapper have a red iris). They have a red body that's slightly darker on top and have a thin yellow line running longitudinally along the body.

**Habitat:** They typically inhabit deep reef areas and rocky outcrops. They are found at depths ranging from 98 to 394 feet in the western Atlantic Ocean, including the Gulf of Mexico and the Caribbean Sea.

**Harvesting:** Harvested primarily through commercial and recreational fishing methods, including hook-and-line gear. Due to their popularity as a food fish, strict regulations and quotas are often in place to prevent overfishing and manage stock levels sustainably.

### Nutritionals:

- Rich in vitamin D, B12, selenium, and potassium
- High in protein
- High in omega-3 fatty acids

### Texture & Flavor Profile:

- Firm, yet tender flaky texture
- Mild and slightly sweet
- Slightly richer than red snapper
- Moist flesh

**Recommended Cooking Methods:** Grilling, Baking, Sautéing, Steaming, Broiling



# SUPERIOR

## FEATURED PRODUCT



## YELLOWEYE SNAPPER FILLETS

*Wild-Caught, Fresh, Boneless, Skin-On, 15-24 oz.  
Product of Nicaragua*

**#70270** 1/10 lb.

*Contact your Superior sales representative for more  
information and for availability.*

# MENU INSPIRATIONS



### GRILLED SNAPPER

with steamed asparagus and cauliflower,  
and a saffron butter sauce

*Pairs well with bright Cava brut*



### STEAMED SNAPPER

with a spicy ginger scallion salad  
and a sweet and funky citrus dressing

*Pairs well with a juicy Pinot Blanc*