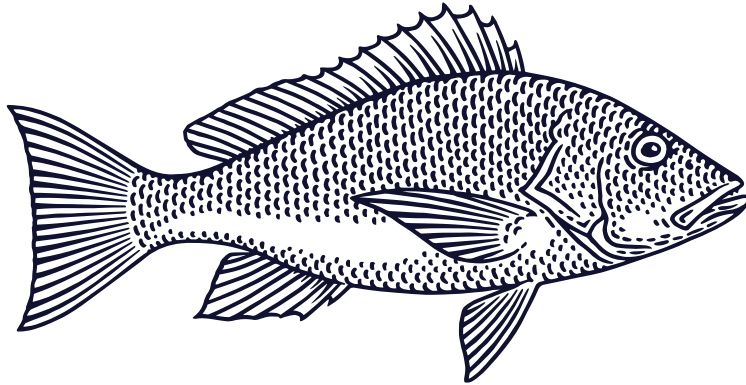




SUPERIOR

CATCH OF THE WEEK



KING SNAPPER

Lutjanus analis

Description: King snapper are recognizable by their olive-green back, reddish flanks, and a distinctive black spot near the upper side of the body, it can grow quite large—often reaching 20–30 pounds.

Habitat: They thrive in warm western Atlantic waters, from Florida and the Bahamas down through the Caribbean and into South America. They inhabit a range of environments—shallow seagrass beds and sandy bottoms as juveniles, then moving to deeper coral reefs, ledges, and wrecks as adults, typically between 80 and 250 feet.

Harvesting: King snapper are primarily caught using hook-and-line and handline methods, with some taken by nets and traps. They are fished year-round but are more actively targeted during their summer spawning aggregations, when they gather in large numbers offshore.

Nutritionals:

- Lean protein
- Beneficial omega-3s
- Low in fat
- Rich in selenium, vitamin B12, and potassium

Texture & Flavor Profile:

- Firm, lean, and flaky moist flesh
- Mild, slightly sweet flavor
- Clean taste

Recommended Cooking Methods: Grilling, Steaming, Baking, Frying, and Ceviche.



SUPERIOR

FEATURED PRODUCT



#70270

KING SNAPPER FILLETS

*Fresh, Wild-Caught, Boneless, Skin-On, 15-24 oz.
Product of Mexico
1/10 lb.*

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

MENU INSPIRATIONS



PAN-FRIED KING SNAPPER

with buttery roasted tri-colored cauliflower
and citrus dragon fruit coulis

Pairs well with a light-bodied Pinot Noir



GRILLED KING SNAPPER

with a crunchy fresh salad, pickled scotch bonnet
pepper & shallot salsa, and lime

Pairs with an aromatic Vermentino