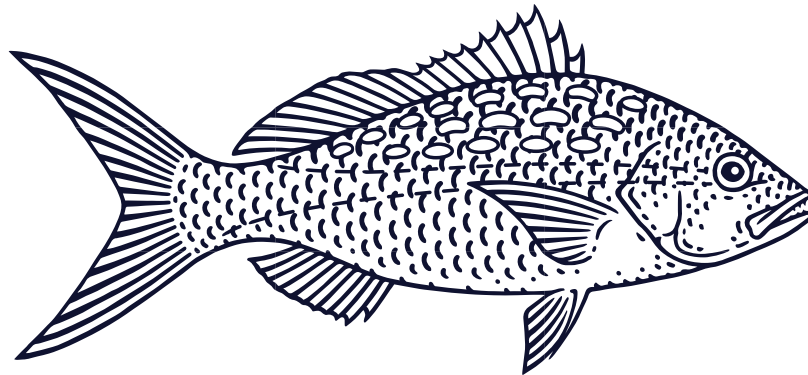




SUPERIOR

CATCH OF THE WEEK



YELLOWTAIL SNAPPER

Ocyurus chrysurus

Description: Yellowtail snapper are characterized by a prominent yellow lateral stripe that starts at the snout and broadens as it approaches the forked tail, which is entirely yellow. The remainder of the fish displays an olive to bluish-black hue adorned with yellow spots above the lateral stripe.

Habitat: Yellowtail snapper originate from the Western Atlantic Ocean. While their habitat stretches north to Massachusetts and south to southeastern Brazil, they are predominantly found in the Bahamas, along the southern Florida coast, and across the Caribbean.

Harvesting: Yellowtail snapper are usually found in waters ranging from 30 to 120 feet deep, particularly near reefs and various structures. The primary technique for catching them involves using hook and line, often supplemented by frozen chum.

Nutritionals:

- Rich in vitamin B12, B6, selenium
- Low Fat
- High in protein
- High in omega-3 fatty acids

Texture & Flavor Profile:

- Firm, white meat
- Mild flavor
- Lean fish

Recommended Cooking Methods: Poaching, Steaming, Baking, Broiling, Sautéing.



SUPERIOR

FEATURED PRODUCT



#70270

YELLOWTAIL SNAPPER FILLETS

Fresh, Wild-Caught, Boneless, Skin-On, 15-24 oz.

Product of Costa Rica

1/10 lb.

\$20.59/lb.

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

MENU INSPIRATIONS



SAUTÉED SNAPPER

with tomato, olives & basil

Pairs well with a bright Cava Brut



BUTTER POACHED SNAPPER

with Pea Beurre Blanc

Pairs with a juicy Pinot Noir