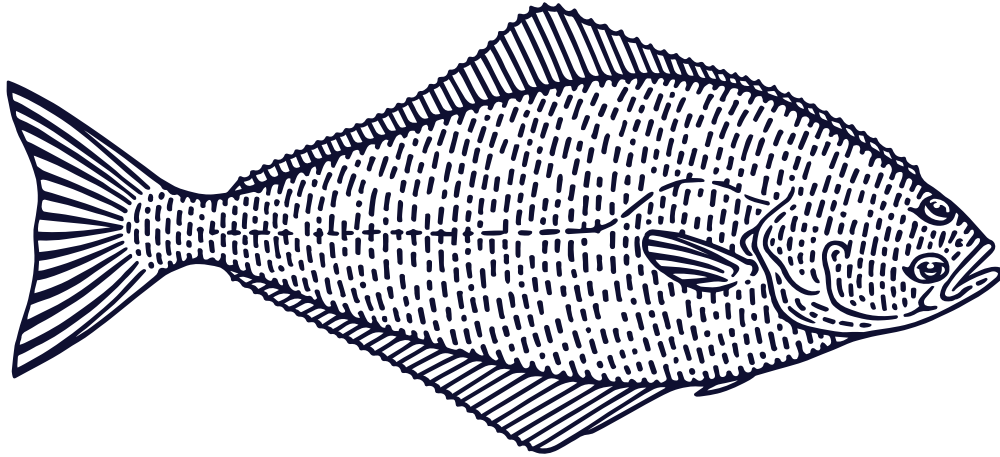




SUPERIOR

CATCH OF THE WEEK



ATLANTIC HALIBUT

Hippoglossus hippoglossus

Description: Halibut is a large flatfish that is known for its pure white fillets. Halibut is one of the most versatile fish you can cook because of its texture and low number of bones in fillets. Wild Halibut can grow to lengths of around 8 ft. and weigh over 650 lbs.

Habitat: Atlantic Halibut are found in boreal and subarctic waters of the coasts of Newfoundland and Nova Scotia. They can be found in shallow waters to depths of over 1,000 yards.

Harvesting: Atlantic halibut are harvested using trawl nets, bottom longlines, and rod-and-reel gear. Strict regulations—including catch limits, size restrictions, and area closures—limit harvest levels, protect habitat, and reduce bycatch, supporting a re-building plan for this overfished stock in U.S. waters.

Nutritionals:

- Good source of Omega-3 source
- Vitamins including D, and several B vitamins
- High in Phosphorus
- Rich in selenium (antioxidant for heart and immune health)

Texture & Flavor Profile:

- Mild, sweet taste
- Flaky texture
- Rich white meat with a relatively low number of bones

Recommended Cooking Methods: Grilling, baking, broiling, pan-searing, deep-frying.



SUPERIOR

FEATURED PRODUCT

ATLANTIC HALIBUT FILLETS

Wild-Caught, Fresh

Product of the United States

#59232 1/10 lb.

#59233 1/5 lb.

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

MENU INSPIRATIONS



SEARED ATLANTIC HALIBUT

with wilted spinach, lemon-caper butter
& microgreens

Pairs well with a flavorful Pinot Gris



BAKED HALIBUT

with butter-herbed petite yukon golds
and blistered cherry tomatoes

Pairs well with an acidic Riesling