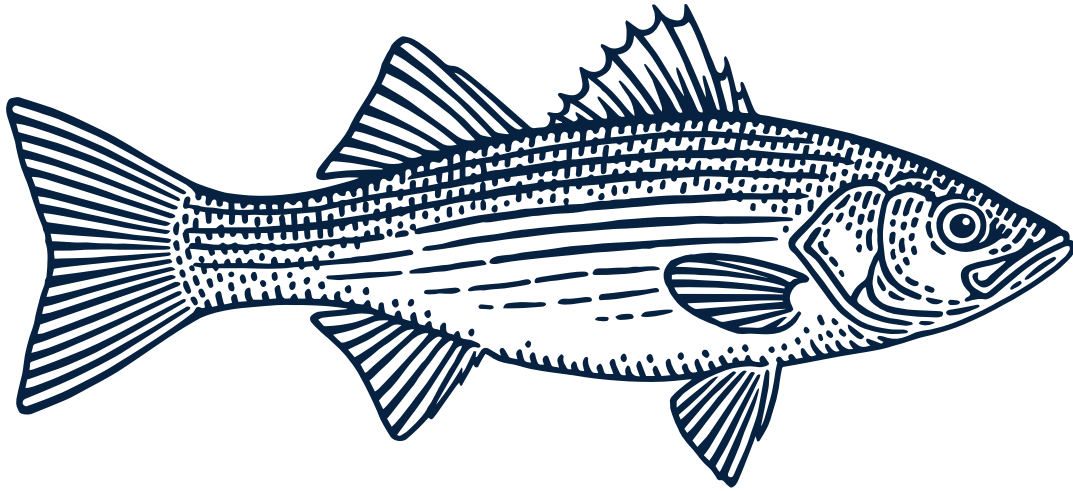




SUPERIOR

CATCH OF THE WEEK



HYBRID STRIPED BASS

Morone chrysops × *M. saxatilis*

Description: Hybrid Striped Bass in Florida are often called the sunshine bass. Responsibly raised for consistent quality, it is a versatile premium whitefish that performs well grilled, baked, pan-seared, or blackened, making it an excellent choice for both retail and foodservice applications.

Habitat: Hybrid Striped Bass are primarily raised in freshwater ponds and land-based aquaculture systems where water quality and growing conditions are carefully managed. These controlled environments promote consistent growth, healthy fish, and a reliable year-round supply.

Harvesting: Hybrid Striped Bass are carefully harvested from controlled aquaculture systems using methods designed to minimize stress and maintain fish quality. They are then quickly processed and chilled to preserve freshness, texture, and flavor from harvest to market.

Nutritionals:

- High in protein
- Rich in Omega-3 fatty acids
- Low in saturated fat
- Good source of selenium and phosphorus

Texture & Flavor Profile:

- Mild, clean flavor
- Less “fishy” than other seafood species
- Firm yet tender with large, moist flakes
- Smooth, succulent bite

Recommended Cooking Methods: Grilling, Pan Searing, Bake, Broil, and Roast.



SUPERIOR

FEATURED PRODUCT



#20229

HYBRID STRIPED BASS FILLETS

Fresh, Farm-Raised, Skin-On, 5-7 oz

Product of the USA (Florida)

1/10 lb.

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

MENU INSPIRATIONS



Recipe & Photo from: www.realtree.com

PARMESAN CRUSTED HYBRID STRIPED BASS

with lemon butter sauce

Pairs well with an oaked Chardonnay



Recipe & Photo from: www.nationalaquaculture.org

BAKED HYBRID STRIPED BASS PROVENCALE

with tomatoes, onion, and peppers

Pairs with a pale, dry rosé from Côtes de Provence