



seafood features

week of
April 16-20, 2018

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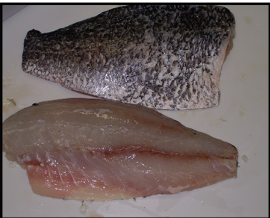
Atlantic Red Snapper Fillets, skin-on, pin bones removed

We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted over night to us. The fillets will weigh 8 to 10 oz.



Butterfly Bronzino fillet, skin-on, pin bones removed

This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor; are food cost friendly; and the perfect portion size. The fillets will average 7-9 oz each.



Barramundi Fillet, skin-on, pin bones removed

Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised. The favored aquaculture farms for Barramundi are in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi.

Barramundi fillets are thick, with a high omega fat content. The flavor is sweetly mild, the flesh cooks up flaky, yet firm, and the skin crisps up beautifully. The fillets will run 1.5 to 2 lbs.



Silver Streak Hybrid Bass Fillet, skin-on, pin bones removed

This is a great alternative to wild rockfish. No antibiotics or growth hormones added. The flesh is firm and fish of this size are full flavored due to high fat content. The fillets will average 8-10 oz each.



Rock Shrimp

After several lean years, Rock Shrimp are appearing in big numbers. The Gulf of Mexico population is especially abundant, and we are featuring peeled and deveined large (51/60ct) Rock Shrimp. Sold fresh in 8 lb tubs.



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USDA Prime Striploins

Mouthwatering is an understatement when cutting into a USDA Prime Strip Steak. This cut is highly marbled, wet-aged to perfection for tenderness, and ready for a menu special.

Available as:

- Whole Striploins, 0x1
- Center Cut NY Strip Steaks



USDA Prime Long Bone Tomahawk Rib Steaks

A great Steakhouse feature that is sure to impress your guests and put dollars in the bank! Sold by the case, 7 Tomahawks per case.



Prime Reserve Pork Mignons

Prime Reserve Enhanced Pork has the marbling of Prime Beef, and elevates the Pork eating experience to new levels. Our Prime Reserve Pork Mignons have a great plate appearance, similar to Filet Mignon, can be cooked to well done and still eat great. Prime Reserve Pork Mignons are also excellent money makers, with an 8 oz Pork Mignon costing only \$3.30. Available in 4/5, 5/6, 7/8, 8/9, 9/10 and 10/11 oz portions.



IRP "In-House" Patty Program

•IRP Beef Sliders — Our Angus Chuck blend ground beef is made into a petite two ounce patty. Perfect for bar menus, appetizers, and banquets. Sold in 12lb. boxes, frozen.

•IRP Chicken Burgers — We blend chicken breast and thigh meat together to make a great eating beef alternative. 7 oz patties, 10 lb box, frozen.

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