

SEATTLE FISH CO. EST. 1918

Colorado Hybrid Striped Bass



It's not always necessary to go to the coasts for a great flavored seafood option. Colorado Catch Hybrid Striped Bass is naturally raised from fingerlings to fillets in pure artesian waters flowing from Colorado's San Luis Valley. This firm yet flaky and moist textured fish is farmed in Alamosa by a family-owned company, Colorado Catch. Co-owner Tyler Faucette says the company produces 350,000 pounds of the bass each year, and nearly half of that stays local, being consumed within the state of Colorado. Colorado Catch's unique geothermal resources and circular tank system have enabled them to increase growth rates, eliminate off-flavors and sustain yields for year-round production.

Common Name

Hybrid Bass, Colorado Striped Bass

Scientific Name

cross between *Morone saxatilis* and *Morone chrysops*

Seasonal Availability

Year round

Primary Product Forms

Fresh: whole, H&G, Fillet

Frozen: whole, H&G, Fillet

Sourcing

Farm-raised in Alamosa, Colorado

Sustainability

Rated Best Choice (green) by Monterey Bay Aquarium's Seafood Watch Program

Did you know?

This Colorado hybrid striped bass is a cross between the East Coast striped bass and white bass. Because it is a hybrid, the stripes on the fish are broken and not straight.

Preparation

The Colorado Hybrid Striped Bass is very versatile because of its clean taste and firm, but flakey texture. This fish can be consumed raw, sashimi-style or made into a ceviche. For cooking preparations it lends well to pan-searing with the skin on, grilling whole, poaching and baking.

Nutrition Facts

Serving Size 3.5 oz

Servings Per Container 1

Amount Per Serving

Calories 97 Calories from Fat 20.97

% Daily Value*

Total Fat 2.33g 4%

Saturated Fat .5g 3%

Trans Fat 1.3g

Cholesterol 80mg 27%

Sodium 69mg 3%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 7.73g

Vitamin A 116%

Vitamin C 0%

Calcium 15%

Iron .83%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie