

# SEATTLE FISH CO. <sup>EST. 1918</sup>



## LOCH ETIVE STEELHEAD TROUT

Loch Etive, in Northern Argyll on the west coast of Scotland, provides the ideal conditions for premium-quality trout. Loch Etive steelhead trout are raised in a remote, pristine environment with pure waters and fast-flowing currents. High in Omega-3 oils, this sashimi-grade fish is ideally suited for cooked creations as well as crudo, carpaccio, tartare, and sushi. Available in dressed whole fish; skin-on, pin bone in fillets, and trimmed how you like. Loch Etive Steelhead are antibiotic free, all-natural, no growth promoters, no hormones and have a GMO-free feed.

### Common Names

Steelhead, Ocean Trout

### Scientific Name

*Oncorhynchus mykiss*

### Seasonal Availability

Year-round

### Primary Product Forms

Fresh: Whole, Dressed, Boned, Fillet

### Sustainability

Seattle Fish Co. sources their Steelhead from Northern Argyll, which is on the west coast of Scotland. These fish are raised in a remote pristine environment with pure waters and fast flowing currents that provide the ideal conditions for growing a superior product

### Prep

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Steelhead trout are just the right size for individual servings. Don't overpower the delicate taste of the trout with strong sauces. A little butter, lemon and parsley is usually all you need to bring out the delicate flavors of this fish. Try trout with mint and garlic stuffing for a pleasant change.

### **Sourcing**

Seattle Fish Co. sources their Steelhead from Northern Argyll, which is on the west coast of Scotland. These fish are raised in a remote pristine environment with pure waters and fast flowing currents that provide the ideal conditions for growing a superior product