

Fun Fish of the Month

SUSTAINABLY SOURCED BY SEATTLE FISH CO.



Fresh Rock Shrimp

Available through the month of December 2022
SFC sources it from: Beacon Fisheries (Florida, USA)

CODE: 1164 - SHRIMP ROCK RAW 6X1 GAL/CS

Fun Facts:

- ✔ These rock shrimp are caught off the coast of Florida, unloaded, and processed in Fernandina Beach, Florida. The Fernandina location is one of the only plants in the United States to process and peel rock shrimp.
- ✔ Method of Production: Wild-Caught
- ✔ Method of Catch: Trawl-Caught
- ✔ Presentation: Raw, thawed, previously-frozen, peeled and deveined.

Cooking:

- ✔ Rock shrimp have a sweet, slightly briny flavor, tasting like a cross between a shrimp and lobster.
- ✔ These shrimp have a shelf life of 19 days from production date at or below 38° F.
- ✔ They can be grilled, baked, fried, marinated, and steamed.
- ✔ Cooking rock shrimp is similar to cooking other types of shrimp, although they tend to cook faster. Be sure to keep an eye on them to prevent them from getting too tough.