



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Alaska Silver Salmon (Wild)



CHARACTERISTICS

Wild caught silvers (especially troll caught fish) are exceptionally flavorful with moderate to high levels of fat. Very versatile, you can grill, bake, poach, broil, steam, smoke or sauté. You can even enjoy silver salmon raw - as long as it has been frozen properly.

FOR YOUR MENU

Silver Salmon used to be one of the most popular of the commercially harvested salmon. Take advantage of this opportunity to get a delicious wild salmon on your menu at a great price.

FOR YOUR WAITSTAFF

Make sure you know where your wild salmon is being harvested. If it's not on the menu, chances are your customers are going to ask...

FOR YOUR RETAIL DISPLAY

Make the most of this seasonal option - it won't be around for long! If you have customers that you know like to enjoy wild fish in season, make sure they take home some Silver Salmon - they'll love it!

Species Name:
Oncorhynchus kisutch

Sustainability Rating:



Green - Best Choice

What:
Wild Alaska Silver Salmon are also known as Coho salmon.

When:
Available fresh mid-summer to late fall

Where:
Alaska, Canada

How:
Wild Caught; troll, gill net, purse seine