



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
BLUENOSE
.....

WILD CAUGHT

PRODUCT OF NEW ZEALAND
.....



Bluenose (*Hyperoglyphe antarctica*) cooks up nice and firm and stays moist – similar to Grouper.



Sear it, sauté it, bake it, braise it or broil it – Bluenose is pretty versatile and works well in the same preparations you'd use for Chilean Sea Bass or Grouper.



If your guests have never tried Bluenose, let them know it's a really nice moist and succulent fish. If they like Chilean Sea Bass, they'll love Bluenose!