



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Farm Raised Louisiana Crayfish



CHARACTERISTICS



You can keep it simple with a crayfish boil, or incorporate these tasty crustaceans into soups, bisques, gumbo, étouffée, crayfish pie and pasta dishes. The meat has a sweet flavor and cooks up

FOR YOUR MENU



Of course Crayfish are popular around Mardi Gras, but they can add a southern touch to your menu any time of year.

FOR YOUR WAITSTAFF



A first-time crayfish eater may find they taste like shrimp - sweet and delicious! Don't forget an icy cold beer (maybe even one from Louisiana)!


FOR YOUR RETAIL DISPLAY



Stick a bottle of Tabasco sauce into your Crayfish display - these two iconic Louisiana flavors go great together!

Species Name:
Procambarus clarkii

Sustainability Rating:

 Green - Best Choice

What:
Red Swamp Crayfish are the most commonly farm-raised species of Crayfish raised in the U.S.

When:
Available year-round

Where:
Louisiana

How:
Farm Raised