



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Mahi Mahi



Species Name:
Coryphaena hippurus

Sustainability Rating:



Multiple Rankings Available

What:

A beautiful ocean fish found in waters around the world, mahi mahi is a surface dweller and is a popular commercially and recreationally caught species.

When:

Available year-round, with optimal pricing occurring October - April.

Where:

Costa Rica, Guatemala, Ecuador, Mexico and Fiji.

How:

Wild-caught, longline

CHARACTERISTICS



Chefs love mahi mahi's firm texture and mild flavor, along with its great name recognition by customers. With a flavor similar to swordfish, mahi mahi is fairly firm with large, moist flakes when cooked. This is a great choice for a grill fish. Although it's skin is beautiful in the water, it's generally removed before cooking...

FOR YOUR MENU



Since mahi mahi comes to us from tropical waters, it's a natural to pair this fish with fresh fruit salsas or sauces - or try it with coconut or macadamia nuts!

FOR YOUR WAITSTAFF



Moist, delicious, fresh and carefully harvested - your guests will love mahi mahi! It's mild flavor pairs perfectly with whatever flavor profile your chef chooses.

FOR YOUR RETAIL DISPLAY



Mahi mahi has a beautiful pink colored flesh - looks great displayed between white fleshed fish for a pop of color. Recommend your customers try Mahi Mahi on the grill - tastes great served with a topping of salsa (we love mango salsa with Mahi Mahi).