



**SANTA
MONICA
SEAFOOD®**
A PASSION FOR SEAFOOD

.....
REDFISH
.....

FARM-RAISED
PRODUCT OF MAURITIUS ISLAND
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On the gorgeous island of Mauritius, innovative fish farmers are raising a delicious Redfish. Mauritius Redfish (*Sciaenops ocellatus*) are given nutritious, sustainable feed and plenty of room to grow. No chemicals are used and artisans conduct daily dives to check on the health and welfare of the Redfish and surrounding environment. These practices yield a high quality fish with a delicate flavor and rich texture.

Mauritius Redfish has a light, delicate flavor and a meaty texture, making it great for grilling and broiling. This fish is an excellent alternative to Branzino and is well suited to many Mediterranean preparations.

- No antibiotics, hormones, or chemicals
- Full traceability from start to finish
- Harvested and processed by hand within 2 hours
- Available year-round
- Certified sustainable by Friend of the Sea



SMS Code:
RED1005 - Skin-On Fillet, PBO