



**SANTA
MONICA
SEAFOOD™**

A PASSION FOR SEAFOOD

.....
SABLEFISH
.....

WILD CAUGHT

PRODUCT OF THE PACIFIC NORTHWEST AND
CENTRAL COAST CALIFORNIA
.....



Sablefish (*Anoplopoma fimbria*), also known as “Black Cod” or “Butterfish”, gets its name because of the luxuriousness of its flesh. It is rich and succulent with excellent fat content that keeps it moist throughout almost any kind of cooking process. Mild flavored, Sablefish will instantly become a customer favorite.



Play up that richness! Sablefish is an excellent candidate for smoking, but will be a hit no matter how you prepare it. Often served with a miso glaze or lacquered, give this fish the 5-star treatment it deserves. It’s richness also means you can go with a slightly smaller portion size and still leave your customers feeling satisfied.